

CHAPTER I

INTRODUCTION

1.1 Background of Study

Industrial training is a real work practice activity in the field with industrial partners to gain understanding and skills carried out within a certain period of time, thereby increasing the professionalism of students according to their disciplines. Industrial training activities can improve the skills and abilities of students in applying theory obtained in college to be done in the industry, so that students better understand the field of work they are engaged in. Besides that, a link and match is created between theory and practice in the industry.

Ottimmo International has their internship program for 6 months. The Author chose Bali as place of internship. Bali is a beautiful small island located between East Java and Lombok Island. Bali is the most famous Indonesian tourism in the world that has stunning beaches, magical temples, gorgeous waterfalls, and more natural beauties. Bali is also an island that has many kinds of culinary delights, that is why the Author chose Bali as place for industrial training.

As for industrial training program, the Author chose Kanvaz Patisserie by Vincent Nigita because Kanvaz Patisserie is extremely well known as one of the best Dessert Bar in Bali. Their uniqueness, complex, and beautiful cakes in Kanvaz compared to others make the Author chase an opportunities to join Kanvaz Patisserie for the internship. Besides that, Kanvaz has been a dream place for the Author. The famous Chef Vincent Nigita is also another reason why this place is one of the top notch. Furthermore, it leads the Author to join Kanvaz Patisserie by Vincent Nigita as a trainee from January 1st 2024 to July 1st 2024.

1.2 Industrial Training Objective

1. Complete the internship program as a requirement to graduate
2. Help students to develop their skills
3. Evaluate the daily operation and trainee performance
4. Apply theoretical knowledge gained in school to the real work situation
5. Learn about Food and Beverages management
6. Build a professional networks in a professional industry
7. Improve communication, teamwork, and time management
8. Provide exposure to industry standards, work culture, and professional ethics

1.3 The Benefits of Internship

1.3.1 For Students

1. Improve culinary skills, learn about food safety standards, and develop skills
2. Build connections with industry professionals and mentors which can be valuable for future job opportunities and career growth
3. Ability to work under pressure and work in a team
4. Prepared to enter the real world of work
5. Learn to work with people from various backgrounds and characters
6. Gain additional knowledge that is not obtained from campus

1.3.2 For Ottimmo International

1. Build a good relation between Ottimmo International and Kanvaz Patisserie
2. Introduce Ottimmo International to many people out there
3. Employees can provide valuable feedback about student performance, helping the campus identify strengths and areas for improvement in their educational programs
4. As a measurement of students to apply their theory and knowledge from campus

1.3.3 For Kanvaz Patisserie by Vincent Nigita

1. Get a labor assistance from campus for their kitchen
2. Build a good relation with Ottimmo International
3. Selection of potential trainee to be future employees
4. Get promoted by the trainee for the next Ottimmo's students