

CHAPTER I

INTRODUCTION

1.1 Background of Study

The Industrial training done by Internship training by some consideration, mainly caused by some sentimental reasons. Sentimental reasons that mentioned include the eagerness, the curiosity, the fear and the excitedness to extend the experiences and skill on the culinary industry. The internship training done at Sofitel Krabi Phokeethra Golf and Spa Resort, Thailand. The chosen of Sofitel Krabi Phokeethra Golf and Spa Resort, Thailand based on some factors, such as Environment, figure, and target market. Krabi is a top tourist destination as a result of its plentiful natural attractions including white sandy beaches, crystal clear water, extensive coral reefs, numerous caves and waterfalls, and over 130 islands, including Koh Lanta and the jewels of the Andaman coast, the six islands of Mu Koh Phi Phi National Park and Railey beach, one of the premier rock climbing destinations in the world (Tourism Authority of Thailand, 2016). Located at Krabi Thailand, one of the Thailand's main tourism area, Sofitel operated by and for International and multicultural figure, which can help the adaptability, flexibility, and productivity of teamwork skills. Serving multicultural guest, Sofitel established 4 restaurants with different cuisine and style, each lead by experienced figures in their field, offering wide variety and depth of culinary skill.

The Various amount of style and cuisine attracts various guess but also worker to put Sofitel as the perfect places to learn something new. Each restaurant lead by native cuisine related head chef, offers everyone who works to expand the culinary skill, adaptive skill and cultural skills. As some of the kitchens are open kitchen, makes it the perfect place to learn how to talk and act toward customer.

During the 6 months Industrial training, there are two positions in different kitchen that has been fulfilled. The first position is White Lotus Thai Kitchen Trainee, which is started from 1st December 2024 and finished on 12th January

2025, continued by Pastry & Bakery Trainee from 13th January 2025 until 31st May 2025.

1.2 Industrial Training Objectives

The Objectives of the Industrial Internship training are:

- Prepare physically and mentally to work in Industry
- Extend basic and advanced culinary skills
- Able to graduate as a professional that ready to works or start a business.

1.3 The Benefits of Internship

Industrial Internship training that has been done for 6 months has been giving many benefits. The benefits apply for all the party that involved, including the company, University, and the trainee. The benefits of this Internship for the Sofitel as the company are:

- Support

During the period of Internship Sofitel as the company gained additional support from the trainee.

- Culture

Trainee's Various Culture, language and cuisine help other staff and creating Working environment that able to serve multicultural guest.

The benefits for the Ottimmo International as the University that involved in this Internship Program are:

- Recognition

Ottimmo International as the University that provide trainee can be recognised in international scale, increasing the exposure of Ottimmo International as culinary school.

The benefits of this Internship for the trainee are:

- Knowledge and Skill

During working for 6 months as trainee, there are some improvements of the quantity and the quality of trainee's Knowledge and skills.

- Experience

New experiences are gained during working overseas with multicultural figure during this Industrial Internship program.

- New Perspective

Working for 6 months in the industry gives new perspective and mindset of the industry and working in team.