

CHAPTER I

INTRODUCTION

1.1 Background of Study

Thailand is one of the popular tourist destinations in Southeast Asia with many destinations divided by region. The South of Thailand contains many beautiful beaches and islands with well-known tourist destinations such as Phuket Province, Koh Samui, Koh Phi Phi, Koh Lipe, Koh Tao, Krabi, and Surat Thani. Phuket Province is the largest island of Thailand surrounded by many famous beaches such as Rawai, Patong, Karon, Kamala, Kata Yai, Kata Noi, and Mai Khao. Beside the beautiful beaches, being one of the oldest cities in Thailand adding Phuket's attractiveness with its architectural style which called Sino-Portuguese.

Centara Grand Resort Phuket is a luxury hotel located on the sands of Karon Beach, which built inspired by the classic Sino-Portuguese architecture of Phuket Town. This 5-star hotel provided 5 kinds of restaurants such as The Cove (International), Barefoot Bar (snack and refreshment), Ripples (snack and refreshment), Splash Pool Bar (snack and refreshment), COAST Beach Club & Bistro (BBQ and grill), along with in-room dining facility. Because of its convenient location and the many facilities offered, Centara Grand Resort Phuket is a comfortable lodging choice. The large number of hotel guests made the author interested in doing internships at this 5-star hotel because of the opportunity given to learn more things, both from learning Thai and international cuisine, kitchen flow, to international communication.

The Author got opportunity to work in one of the restaurants called The Cove that served international and Thailand foods with buffet and a la carte system. With 6 months internship duration, which start at 3rd December until 29th May, the author has been part of hot kitchen and cold kitchen. The section rotation had happened in 3 months of working. With that, the author was being part of breakfast buffet and worked in egg, roti (traditional Thailand pancake), and noodle stations for 3 months before rotated to Thai kitchen for next 3

months. In Thai kitchen section, the author worked for a la carte system for Thai cuisine, sushi, cold kitchen. Beside that, the author also experienced preparing and working for dinner buffet.

Learning and gaining experiences by working at professional kitchen always become the author's main reason to do internship aboard. Beside that author also interested and want to explore various Thai cuisine. Being one of tourist destination, enable author to learn how to communicate and deal with customers internationally. In the end, the author also interested to explore one of famous tourist destination and want to expanding connection become the reason behind the author to do internship aboard.

1.2 Industrial Training Objectives

1. To learn how to work professionally in kitchen
2. To gain useful experience for future work life
3. To improve cooking techniques that I have learnt before
4. To learn the efficient and good kitchen flow
5. To develop and improve communicating skills with various costumers

1.3 The Benefits of Internship

1.3.1 For Student

1. Gaining experiences working in professional kitchen that important for future work life
2. Learning work effectively in kitchen
3. Having new friends from another countries
4. Improving cooking skills by working in real kitchen

1.3.2 For Ottimmo International

1. Having connection between the hotel and the school
2. Introducing Ottimmo International to people across the country

1.3.3 For Centara Grand Resort Phuket

1. Getting free promotion by trainees
2. Having more workers with less allowance

3. Obtaining more workers who can speak English to communicate with costumers easily