

CHAPTER I

INTRODUCTION

1.1 Background of study

Bali is an island located in Indonesia which is one of the islands visited by many tourists in various countries. Therefore, Bali has a wide range of international culinary and tourism destinations, which in terms of food quality, presentation, and service standards are at a competitive level. Bali is an ideal place to develop skills and insights in professional kitchen pastry. By learning hands-on we learn the importance of teamwork to achieve quality results.

One place that has a very interesting pastry offering is Kanvaz Patisserie by Vincent Nigita. There is a wide range of pastry products that not only spoil the eyes with a beautiful and elegant appearance, but also offer a unique, bold, and balanced French-style taste. This aesthetic combination of presentation and consistent quality that shows that there is professionalism in Kanvaz Patisserie by Vincent Nigita kitchen pastry.

In addition to its superior pastry quality, Kanvaz also has its own charm through a touch of French-style interior design. The atmosphere is elegant and aesthetically pleasing, touching tourist into a different dining experience feels as if in French café but still in the warmth of Bali. The combination of European atmosphere and local hospitality makes Kanvaz by Vincent Nigita unique and memorable destination.

The author hopes that by undergoing internship activities at Kanvaz Patisserie, the author can gain more in-depth knowledge and skills in the field of pastry making. Through this real experience the author hope that this internship can make a prospective professional in the baking pastry fields.

By participating in the internship program at Kanvaz Patisserie, the author hopes they will learn new skills in making and decorating pastry products that are unique in styles. The author also hop that they will obtain stronger connection with professional colleagues and seniors to learn about their individual style in creating and decorating pastry products, time management, and communication.

1.2 Industrial Training Objective

- To learn about how to manage professional pastry kitchen.
- Expand connection with skilled pastry individuals and teams.
- Learn and understand how to make pastry products.
- Learn how to improve teamwork communication and time management.
- Improve self-discipline and responsibility.

1.3 The Benefit of Internship

1.3.1 For Students

- Learning to take daily tasks and responsibility such as communication, time management, and teamwork.
- Increasing professionalism experience of workplace ethics and discipline.
- Gaining real experiences of working in professional kitchen.
- Learning to work under pressure with team in professional kitchen.

1.3.2 For Ottimmo International

- Building a good collaborative work relation between Ottimmo International and Kanvaz Patisserie by Vincent Nigita.
- To introduce Ottimmo International to unfamiliar individuals.
- Providing example for other students further about the industry.

1.3.3 For Kanvaz Patisserie by Vincent Nigita

- Building a good collaborative work with Ottimmo International
- Receive cost friendly labor.
- Obtain inspiration and ideas form new trainees.
- Building an awareness of the company.