

CHAPTER I

INTRODUCTION

1.1 Background of Study

Bali is a world-famous island in Indonesia, celebrated for its breathtaking landscapes, rich culture, and spiritual charm. Often referred to as the “Island of the Gods,” Bali is home to picturesque rice terraces, majestic volcanoes, stunning beaches, and vibrant coral reefs. Beyond its natural beauty, the island is deeply rooted in Balinese Hindu traditions, which are reflected in its daily offerings, ornate temples, and colorful ceremonies which play a central role in community life. Popular destinations like Ubud, Seminyak, and Uluwatu each offer unique experiences, from wellness retreats and surfing to shopping and nightlife. Whether seeking adventure, cultural immersion, or a peaceful getaway, Bali combines modern tourism with ancient heritage, offering something for every type of traveler.

Among the many exceptional restaurants on the island, Mason Bar & Grill in Canggu has become a top destination for food enthusiasts. Known for its modern Australian menu with Mediterranean influences, Mason offers wood-fired dishes, in-house cured meats, and a carefully curated selection of drinks. Nestled in the heart of one of Bali’s most dynamic neighborhoods, the restaurant not only reflects the island’s evolving food culture but also serves as a perfect example of how global culinary trends harmonize with Bali’s laid-back yet sophisticated atmosphere.

The reason the author chose M. Mason Bar | Grill Canggu as the location for my semester long internship is M. Mason Bar | Grill Canggu offers intensive training in three different sections like grill, fry, and pastry. The restaurant has a well-structured and professional kitchen system, where each section operates with clear responsibilities, allowing trainees to gain hands-on experience and improve their technical skills efficiently. M. Mason is also known for its high-quality dishes, especially its wood-fired grilled meats and Mediterranean-inspired cuisine, which consistently attract both local and international guests.

Its reputation for excellence, fast-paced environment, and high standards in food preparation and plating made it an ideal place for the author to learn and grow as a future chef. The opportunity to observe and work alongside skilled chefs in a renowned establishment further motivated the author to choose this restaurant as an internship destination. Industrial Kitchen Training involves placing students in a structured, professional kitchen setting where they engage in supervised hands-on training within the hospitality industry. This experience takes place before they receive their bachelor's degree. The training approach emphasizes learning by doing, applying theories and academic knowledge in real-world situations. For this reason, Ottimmo International Master Gourmet Academy requires its students to complete internships in five-star hotels or well-known, high-standard restaurants. This experience helps students develop new skills and advance their careers.

1.2 Industrial Training Objective

- To learn and understand more about time management, discipline and get a strong sense of responsibility.
- - To gain knowledge and practical skills in using various kitchen production tools and equipment.
- - To build professional relationships and engage in networking with culinary professionals.
- To acquire the ability to serve food in accordance with the standards and expectations of the hospitality industry.

1.3 The Benefit of Internship

1.3.1 For Students

- Gaining hands-on experience in the professional world, particularly within the culinary industry.
- Developing the ability to serve food in large quantities.
- Enhancing teamwork skills by collaborating effectively with others during various tasks.

- Building confidence in interacting with guests while practicing proper hospitality manners.
- Learning the correct procedures for ordering, receiving, storing, and labeling food ingredients.

1.3.2 For Ottimo International

- Developing cooperative professional relationships.
- Enhancing the public recognition and reputation of Ottimmo International.
- Offering real-world workplace insights to future students through the shared experiences of their seniors.

1.3.3 For M. Mason Bar | Grill Canggu

- Recruiting new staff members for the restaurant.
- Gaining the opportunity to hire long-term employees from the internship pool.
- Creating new partnerships with educational institutions to secure future interns.