

# **CHAPTER I**

## **INTRODUCTION**

### **1.1 Background of Study**

Thailand, officially known as the Kingdom of Thailand, is a country located in the center of mainland Southeast Asia. It is renowned for its tropical beaches, royal palaces, ancient ruins, and ornate temples that reflect its rich cultural heritage. The country attracts millions of tourists each year, not only due to its natural beauty such as beaches, islands, and mountains but also because of its vibrant culinary culture. Thai cuisine, which is recognized globally for its unique flavors and variety of dishes, has become a significant appeal for international visitors. In addition, Thailand offers a relatively affordable cost of living and travel, making it a popular destination for students, tourists, and hospitality professionals seeking international experience.

One of the most popular tourist destinations in Thailand is the island of Phuket, which lies along the Andaman Sea. Phuket is known for its stunning beaches, lively tourist atmosphere, and wide selection of resorts and culinary experiences. Among these is Centara Karon Resort Phuket, a newly renovated four-star resort located near the beach. This resort combines a modern architectural design with the natural beauty of its surroundings, offering a comfortable and family-friendly environment suitable for guests of all ages.

Centara Karon Resort Phuket features two restaurants and four bars. One of the main dining outlets is Bistro Grill & Bar, which serves a daily buffet breakfast with a wide selection of international dishes. Another dining venue is the Escape Pool Club, an à la carte restaurant that offers Italian, Thai, and Western cuisine. Meanwhile, the four bars—Pink Sociola, Tropix, Koh Kool, and Splash—provide guests with bakery items, snacks, and refreshments in different areas of the resort.

The decision to undertake an internship at Centara Karon Resort Phuket was based on several academic and professional considerations. First, the resort provides a dynamic culinary environment where students can gain practical experience in both hot and cold kitchen operations. Second, the international

setting offers valuable exposure to multicultural guest service standards and kitchen workflows that align with the global hospitality industry. Third, the resort's emphasis on buffet breakfast service provides an excellent opportunity to deepen understanding of large-scale food preparation, time management, and quality control under real-world conditions.

During the six-month internship period, which took place from 3rd December to 31st May, the author was assigned to both the hot kitchen (four months) and the cold kitchen (two months). The main responsibility throughout the internship was to assist in preparing and presenting the daily breakfast buffet for the resort's guests, in accordance with the standards and operational procedures implemented by the culinary team at Centara Karon Resort Phuket.

## **1.2 Industrial Training Objective**

- Training self-discipline and responsibility.
- Building friendships and networking with chefs.
- Learning how to prepare and serve food according to the hotel standard.
- Understand how to operate production equipment in kitchen.

## **1.3 The Benefit of Internship**

### **1.3.1 For Students**

- Learning how to serve food in large portion.
- Learning to helping and communicate at kitchen.
- Learning about receiving, storing, and labelling food items.
- New experience about work on the hotel/resort.
- Gaining confidence in communicating with guest.

### **1.3.2 For Ottimmo International**

- Building a connection with the hotel/resort.
- Ottimmo International can be known by foreign Countries.

### **1.3.3 For CENTARA KARON RESORT PHUKET**

- Made new connection with schools so there will be new trainee in future.
- Getting a new employee for hotel/resort.