

CHAPTER I

INTRODUCTION

1.1 Background of the Study

Bali is globally famous as a top travel destination, recognized for its beautiful natural landscapes and vibrant cultural heritage. It has also gained recognition for its thriving pastry industry. The island is home to a wide selection of artisan patisseries. Numerous domestic and international visitors come to Bali not only for recreational purposes but also to explore its diverse culinary offerings. This growing reputation has attracted renowned pastry chefs who continue to elevate the culinary scene.

One notable establishment is Kanvaz Patisserie by Vincent Nigita, located in Seminyak. Inspired by traditional Parisian ateliers, the patisserie stands as a pioneer of haute-couture patisserie in Indonesia, creating exclusive, artistically crafted pastries that reflect both luxury and innovation. Kanvaz Patisserie by Vincent Nigita introduces innovative flavors and high standards while honoring the rich tastes, cultures, and natural bounty of Indonesia. Recognized for its exceptional quality and creativity, Kanvaz Patisserie by Vincent Nigita has become a top destination for pastry enthusiasts.

The author had the opportunity to participate in a six-month internship and was assigned to the Pastry Morning section, one of four kitchen departments alongside Pastry Afternoon, Chocolate, and Bakery. In this section, the primary responsibility involves finishing and decorating pastry products according to established standard operating procedures before being served. This placement provided the author with focused, hands-on experience in a professional environment and a clear understanding of the structure, workflow, and time-sensitive demands of a high-end pastry operation. For the author, undertaking an internship at Kanvaz Patisserie by Vincent Nigita represents a significant milestone in professional development. The opportunity to train under experienced chefs in such a

prestigious and forward-thinking environment offers valuable learning experiences. Kanvaz Patisserie's reputation for excellence, innovation, and commitment to quality makes it an ideal place to deepen skills and knowledge in the art of pastry.

1.2 Industrial Training Objectives

1. Gained experience working collaboratively within a professional kitchen environment.
2. Acquired firsthand experience working under professional leadership
3. Strengthened discipline, responsibility, and creativity in a real-world setting.
4. Developed adaptability and resilience in a fast-paced kitchen environment.
5. Gained insight into the operational systems and workflow of a professional kitchen.

1.3 The Benefits of Internships

1.3.1 For Students

1. Learned technical pastry skills through direct learning from professionals.
2. Expanded professional network within the pastry and bakery industry.
3. Built a strong foundation for pursuing a career in the pastry and bakery industry.

1.3.2 For Ottimmo International

1. Strengthening Academic Reputation by producing work-ready graduates who meet industry standards.
2. Expanding Collaborative Networks through partnerships with industry professionals.

1.3.3 For Kanvaz Patisserie by Vincent Nigita

1. Access to additional human resources without incurring full salary expenses
2. Strengthens the brand recognition among academic institutions
3. Develop potential talent who are already familiar with the establishment's operational system