

CHAPTER I

INTRODUCTION

1.1 Background of Study

Krabi Province is located in the southern region of Thailand and is known as one of the most beautiful natural tourist destinations in the country. Facing the Andaman Sea, Krabi offers stunning views of white sandy beaches, towering limestone cliffs, and exotic tropical islands such as Koh Phi Phi and Koh Lanta. The capital is Krabi Town, which is also the main gateway to the surrounding tourist attractions. Krabi is very popular among tourists looking for natural adventures such as snorkeling, diving, rock climbing, and island hopping. Some of the most famous areas in the province are Ao Nang, Railay Beach, and national parks such as Mu Ko Phi Phi National Park and Khao Phanom Bencha. With a tropical climate that is suitable for tourists who want to spend their vacation time.

Sofitel Krabi Phokeethra Golf & Spa Resort is a colonial-style hotel. owned by the Accor group, one of the world's largest hotel companies from France. The resort was opened on February 15, 2007 to meet the demand for luxury accommodation in the tropical tourist area of Krabi, Thailand, which is increasingly popular among international and domestic tourists. Built with an elegant French colonial architectural concept combined with tropical elements typical of Thailand, the resort is designed to provide a unique and luxurious experience.

During the 6 months period, I only worked in the hot kitchen. At the beginning of my internship, I was assigned to *Maya Restaurant* to join the hotel breakfast team. Our job was to prepare breakfast for hotel guests, making omelet, bacon, noodle soup and fried egg . I remained part of the breakfast team for about a month, from early December to January. Then I joined the banquet team which was responsible for preparing lunch, dinner, and also group events. I was given more responsibility than before. In the main kitchen, I was assigned to handle the grilling and frying section, as well as preparing ingredients for

cooking, such as cutting vegetables, cutting ingredients for processing. I was also assigned to keep the food filled while the restaurant was operating.

1.2 Industrial Training Objective

1. To improve basic knowledge about kitchen industry.
2. To learn more about discipline in the kitchen.
3. To learn how to maintain responsibility in the kitchen.
4. To learn how to work under pressure as a worker.

1.3 The benefits of Internship

1.3.1 For Students

1. Expanding connections between staff that can be useful for our future plan.
2. Having a new experience to work as a team in the kitchen from different backgrounds and characters.
3. Gaining knowledge how to prepare food and maintain the hygiene food.
4. Preparing yourself before entering work life.

1.3.2 For Ottimmo International

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

1.3.3 For Sofitel Krabi Phokeethra Golf & Spa Resort

1. Getting a new relation with culinary school for future intern recruitment.
2. Getting new human resources from another country for the hotel.