

CHAPTER I

INTRODUCTION

1.1 BACKGROUND

Industrial training is one of the crucial aspect during the program of study, so that the student can experience and learn how to do real job properly. A lot can be learned, from team work, and even working under pressure. For culinary student, industrial training can be done in Restaurant, Hotel, Café, or even Bakery, depends on the student skills and interest. Also industrial training is one of the requirement for student to graduate.

Due to the recent Covid-19 pandemic, the selection of industrial training venues is very crucial. Seeing the growth of Bali's tourism after the pandemic began to subside, makes Bali one of the best provinces to conduct industrial training in Indonesia. Bali is famous for its beach clubs, cafes or restaurants and also some good hotels. With so many beach clubs, cafes or restaurants and hotels open in Bali, the author's curiosity brought him to one of the famous Restaurant in Bali called KONG to find out more about management.

The reason the author decided to take the internship at KONG Bali is due to the Executive Chef was a former Michelin Starred's Head Chef in Sweden called 28+.

After exchanging mails and fulfilling the requirements, the Author managed to be a part of the KONG kitchen team starting January 20th 2022 until July 20th 2022 as Hot/ Cold&Dessert/On the Pass Team. KONG located at Jl. Pantai Berawa no 14, Canggu, Badung, North Kuta, Bali.

1.2 OBJECTIVE

- 1) Complete the internship program as a requirement to graduate.
- 2) Give the student the opportunity and education to relate the theory to practice in real world.
- 3) Enhance the student understanding of organization skill.
- 4) A proper training to handle foods efficiently.

- 5) Evaluate the daily operation and trainee performance.
- 6) To learn about new cooking techniques, new recipes and operational efficiency
- 7) Learning from the experience before hired as employee.
- 8) To Learn how to be responsible and deal with variety of situation which can be applied in the future.

1.3 THE BENEFIT OF INTERNSHIP

After learning some of basic knowledge at Ottimmo, the student need to know the kitchen in real life. That's why the student need to do the internship. Internship also help the student to have an experience and learning the work on kitchen.

1.3.1 The Benefit of Internship For Student

1. Prepare yourself for the world of work.
2. Applying learning theory directly with practical work activities.
3. Learn to be responsible in making decisions, be honest in doing work and dare to take risks.
4. Can add insight and knowledge about the field of work occupied.
5. Gaining additional knowledge that is not obtained on campus.
6. Increase creativity, initiative, discipline, and sensitivity both to the work being done and to the surrounding environment.

1.3.2 Benefits for Campus

1. Have students who will be skilled in their respective fields.
2. To determine the readiness of students before entering the world of work.
3. To find out how much knowledge students apply when entering the world of work.
4. With the implementation of industrial work practices, the campus is able to improve partnership relationships with companies.

1.3.3 Benefits for Industry

1. Can establish good cooperation with the campus, so they can easily get help when needed.

2. Have students who will be skilled in their respective fields.
3. To determine the readiness of students before entering the world of work.
4. To find out how much knowledge students apply when entering the world of work.
5. With the implementation of industrial work practices, the campus is able to improve partnership relationships with companies.