

CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF STUDY

Industrial training is a training that refers to work experience done during the program of study to develop skills and get an experience in a real working atmosphere. This is needed to test and develop the skills of the student learned on campus. The student can also learn how to work in a team and how to work under pressure in a real kitchen. Industrial training for culinary student can be done in restaurant, hotel, or bakery depends on what the student wants to learn and like more.

With the recent pandemic, the selection of industrial training venues is very crucial. Seeing the growth of Bali's tourism after the pandemic began to subside. 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 hotels in Bali called Bali Mandira Beach Resort to find out more about management and how it works.

After exchanging mails and fulfilling the requirements, the Author managed to be a part of the Hotel Bali Mandira Beach Resort team starting February 22th 2022 until May 22th 2022 as Pastry / Salad / Sautee / Grill Team. Bali Mandira located at Padma District, Number 2, Banjar Legian Kelod, Legian Village, Kuta District, Badung Regency, Bali Province. Then in Bali Mandira there is a restaurant called Celagi Restaurant and there is a beach club called Azul Beach Club.

I decided to do an internship at a cafe or restaurant located in Kanvaz Patisserie because I think in Kanvaz I can get a fairly broad lesson and experience for myself, then in Kanvaz I apply it to fast learning such as memorizing menus and preparing in time 1 week, and many more, because I think it's one that can make me grow, the author has succeeded in being part

of the Kanvaz Patisserie Vincent Nigita team from May 26th 2022 until August 26th 2022 as a Team in the Kitchen.

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 needs to know the kitchen in real life. That's why the student needs 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.