

CHAPTER I

INTRODUCTION

1.1 Background

Industrial training is a training that refers to work experience done during the program of study to develop skills and gain a chance to experience real working atmosphere. It is needed to test the student's knowledge and skills learned at campus. Beside that, industrial training also sharpen student's ability to work in team, manage time efficiently, and work under pressure. For culinary student, industrial training can be done in several places like restaurant, hotel, or bakery depends on what the student wants to achieve. One of the most important aspect of choosing training place is seeing how often it is visited not only in certain days but continuously.

Seeing the growth of Bali in tourism, makes Bali one of the best province to do industrial training. Offering a prime location in the heart of Bali, South Kuta is close to natural attractions but just far enough away from the crowded tourist areas which makes it the perfect destination for those wanting a more private vacation. One of the best accommodations in South Kuta is no other than Bvlgari Resort Bali. Located near the stunning cliff top site of the Pura Luhur Uluwatu Temple makes Bvlgari Resort one of the most exclusive and luxurious resort in Bali. Parallel with the exclusive and luxurious characters of Bvlgari Resort, it was also a hard and long process to be part of the team. After exchanging several emails and fulfilling the requirements, the Author managed to be part of Bvlgari team starting January 20th 2020.

The Author chose to had internship in Bvlgari Resort because of the belief that a luxury and exclusive resort must have a very high standards of services and great values which are worth to learn furthermore. Beside that, Bvlgari also located privately which makes it a less crowded, just a perfect working sphere that the Author wants. Another strong reason is because Bvlgari Resort has a restaurant that offers the international specialties in which combining Balinese local ingredients with contemporary culinary techniques.

1.2 Industrial Training Objectives

- Earn a real working experience in professional kitchen
- To understand the working flow and how to manage resources in the kitchen perfectly
- Practice knowledge and skills learned in Ottimmo
- Improve communication and team-working skill
- Learn how to work under pressure and effectively
- Learn how to be responsible and discipline with the responsibility given

1.3 Benefits

1.3.1 Benefits of Internship for Student

- Become an experience for student to understand the real atmosphere of professional kitchen
- Ability to work under pressure
- New connections and acquaintances which might be useful for future career
- Learn to work effectively and in the right priority order
- Learn to work with people from various backgrounds and characters
- Gain a better understanding on how to process and treat specific ingredients to create the best result
- Be responsible to every dishes made and solving problems with guests directly if necessary
- Understand how to communicate with superiors, co-workers, and guests.

1.3.2 Benefits of Internship for Ottimmo International Master Gourmet

- Build a good relation between Ottimmo International Master Gourmet and Bvlgari Resort Bali
- Become a guideline for future students to choose internship place based on their wants and ability
- To be a benchmark of the students ability and curriculum in the future

- To promote Ottimmo on wider range

1.3.3 Benefits of Internship for Bvlgari Resort Bali

- Build a business relation between Bvlgari Resort Bali and Ottimmo International Master Gourmet
- Become a media to find potential employee in the future
- Increase the productivity in the kitchen