

CHAPTER I

INTRODUCTION

1.1 Background

The tourism sector in Indonesia is one of the sectors that generates huge foreign exchange for the country. Indonesia as a tropical country, offer so many destinations that many people can visit. Beautiful mountain, exotic waterfall, luxury beaches, crystal clear sea, are just a plenty of choices when the tourist come to Indonesia, Bali becomes the most popular destination in Indonesia, this is seen from the number of foreign tourist arrivals and domestic tourists who make Bali as the main destination. Bali make it happened because of its cultural customs, arts, beautiful nature, and of course its friendly and polite people. The success of the development of the tourism industry must of course be supported by facilities such as accommodation, a favorable climate and individuals with qualified skills behind the success of welcoming these tourists.

Because of massive development of tourism in Bali, many tourism and hospitality students have made Bali a place to prepare, educate and train prospective skilled and professional workforce in the field of tourism. Students also can learn how to develop professional skill as preparation for the future career.

The reason why the author chose Bali as his internship place is because Bali have a great prospect for us to learn and serve overseas guest. There are many of great chefs come to Bali for working, and we can get more opportunity to learn and collaborate with a new culture, new people and different way of perspective.

The author specifically chose The Apurva Kempinski because it is one of the best 5-star hotels in Bali. It is a new face of a great resort in Indonesia and all over the world with 14 ha magnificent open-air theater as they call their self. Kempinski also represent Indonesia as a great country.

There are a lot of value in this resort that you can feel once you step your feet at this hotel. They also have a great concept of food and outlet that will blow your mind.

At the end of the training program, students are obliged to make a report about the activities that have been carried out during the program and the introduction or orientation about the world of tourism in accordance with the department chosen.

During the last semester of diploma program, the author got the assignment of a training program which was located at the The Apurva Kempinski Bali in culinary section. And it is important for writers to write or compile reports about what the writer have done at the training venue.

1.2 Industrial Training Objectives

- a. Fulfill graduation requirements given by Ottimmo International Academy Surabaya as one graduation certificate.
- b. Increase new experience in real work, especially in the field of Japanese culinary.
- c. Increase knowledge about how a big resort kitchen management and work flow.
- d. Enhance the sense of responsibility, ideas, skills, communication, teamwork, and adapt to new places.
- e. Learn about cleanliness, hygiene and sanitation in the kitchen.
- f. Develop new experience about costing strategy, kitchen management during low occupancy.

1.3 Benefits of Internship

1.3.1 Benefit of Internship for Student:

- a. Opportunity to build good relation with other staff.
- b. Develop new skills and knowledge.
- c. Opportunity to handle international guest.
- d. Train writers to work in groups, pressure, and learn to solve problems.

- e. A new experience of kitchen regulation and introduction, such as the introduction and use of new materials and tools that have never been used.

1.3.2 Benefits of Internship for Ottimmo International Master Gourmet Academy Surabaya

- a. Building a good business relationship between Ottimmo International and The Apurva Kempinski Bali
- b. Introduce Ottimmo International as culinary institute to the hotel and other companies
- c. As a guideline for the next batch of internship.
- d. As a database of institute to achieve a lot of relation.

1.3.3 Benefit of Internship for The Apurva Kempinski Bali

- a. Build a good relationship between The Apurva Kempinski Bali and Ottimmo International Master Gourmet Academy.
- b. Hotel can get extra operational staff so the operational can be operate more productive.
- c. Medium to find a competent employee in their field.