

# CHAPTER I

## INTRODUCTION

### 1.1 Background

Internships are a great way to apply the knowledge from the classroom to real-world experience. Learning is one thing, but taking those skills into the workforce and applying them is a great way to explore different career paths and specializations that suit individual interests. Internship program has become the bridge for those who want to enter to workforce from the college life. Internships provide opportunities for receiving feedback from someone who works in your desired field of a daily basis.

Bali with a reputation as being one of the most beautiful and diverse spots in Asia, offers many attractions for the visitors to make them come again and again. With people from diverse origins and religions, Bali has a good mix of cultures. Diverse culture bring amazing food of varieties and taste for travellers. Therefore, on this big opportunities, the author had a chance to have internship at The Apurva Kempinski Bali in a pastry department.

The Apurva Kempinski Bali, set amidst the dramatic cliffs and immaculate beaches of southern Bali, located at Nusa Dua. They have Eric Cocollos as their Executive Chef and Weng Kit Ho as their Executive Sous Chef. It has been an honour and pleasure to be have an internship in this hotel. All the staffs had high discipline and big responsibilities as each of them were given their own job desk.

This internship program really helpful to improve knowledge and skills, and how we balance between theory and practical to be able to produce a product. Hopefully, this valuable experience working at The Apurva Kempinski Bali can be useful and bring tons of learning to face the real life kitchen after the writer graduate from Ottimmo International Master Gourmet Academy Surabaya.

## **1.2 Industrial Training Objective**

- To complete one of the requirements of Diploma 3 at Ottimmo International Master Gourmet Academy.
- Increase sense of responsibility of work.
- Get used to work as a team.
- Having new experience in real work.
- Improve knowledge, ideas, creativities, and communication.
- Learn how to work as a team.
- Know the important of cleanliness in producing food.

## **1.3 Benefit of Internship**

### 1.3.1 Benefit of Internship for Student

- Increase creativity in making food with existing ingredients
- Able to work in pressure
- Able to find solution and shortcut in precarious situation
- Improve communication skill between employees and guests
- Having new experience
- Improve the knowledge about techniques and local ingredients
- Understand the employee high standard that restaurant needs
- Learn how to solve problem
- Able to work in limited space and time
- As medium for self-development of initiative, responsible, sacrificial and agile

### 1.3.1 Benefit of Internship for Ottimmo International Master Gourmet Academy

- Build a good relation between Ottimmo International Master Gourmet Academy Surabaya and The Apurva Kempinski Bali.
- As a guideline for juniors to choose the place of internship that suits to their ability.

- Become a benchmark for knowing how well students are and adjust the curriculum for the future.
- To widen Ottimmo International Master Gourmet Academy Surabaya publication range.

#### 1.3.1 Benefit of Internship for The Apurva Kempinski Bali

- Build a good relation between Ottimmo International Master Gourmet Academy Surabaya and The Apurva Kempinski Bali.
- Hotels can get additional operational staff to work faster, completed, and can establish good cooperation with the campus, so they can easily get help when needed.
- It's easier to find employees who have good potential in their fields.