

CHAPTER I

INTRODUCTION

1.1. Background of Study

OTTIMMO International MasterGourmet Academy requires the student to follow the internship or the entrepreneur program to complete their study. The writer chose the internship program because the writer believes that the experience on the colleagues is not enough, so the writer needs to learn more from the field. The writer also aware of the real risks of working in the real life kitchen with new people, new atmosphere and new city. Therefore, the writer taken a decision to do her internship in Bali.

Why Bali? We all do know that Bali is one of the main and most popular city in Indonesia to be visited by tourist from all around the world *a.k.a* the backbones of the world of tourism in Indonesia, this is seen from the number of foreign tourist arrivals and domestic tourists who make Bali as the main destination. The tourists make Bali a major destination 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 the rapid development of tourism in Bali, the hospitality and tourism students have made Bali a place to prepare, educate and train prospective skilled and professional workforce in the field of tourism. The writer also know that the internship program is really important for the work life experience, the impact of the result to be in the future.

The writer specifically chose The Apurva Kempinski Bali not only because it is a one of the best 5-star hotel & resort in Bali, but also because the company itself has always been the best luxury hotels & resort for 123 years. They are professionals in their field. They've been building hotels & resorts with unique concept in each of their properties, they success to maintain the title the world has given. Not only from the story behind Kempinski itself, but also in every little details they put in every property they had, every design has its own

meaning depends on where they're hotels are at, which city and the characteristics of the city or country itself.

The writer believes that in The Apurva Kempinski Bali, the writer can develop a new skills and manner, because in The Apurva Kempinski, the team are very professional, communicative and friendly. The writer also confident to the fact that the internship program will bring positive impact for the future.

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.

In this case, the author got the assignment of a training program which was located at the The Apurva Kempinski in the 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

- ✦ Fulfill graduation requirements given by Ottimmo International Academy Surabaya as one graduation certificate.
- ✦ Improving experience and knowledge of student about the real life kitchen work situation.
- ✦ To prepare the student before entering the kitchen work life.
- ✦ Get trained to have hospitality mental.
- ✦ Implement knowledge, theory and practical that have been taught from colleagues.
- ✦ Enhance the sense of responsibility, ideas, skills, communication, teamwork, and adapt to new places.
- ✦ Increase knowledge about materials, products, tools and facilities in the culinary kitchen
- ✦ To learn leadership and take responsibility in working place.
- ✦ Learn about cleanliness, hygiene and sanitation in the kitchen.

1.3 Benefits of Internship

1.1.1 Benefits of Internship for Student

- ✦ As a bridge for the student to get to know the real life work, help to prepare the mental and knowledge to fulfil the work life in the future.
- ✦ Learn new knowledge about systems and regulations working in the kitchen, such as the introduction and use of new materials and tools that have never been used.
- ✦ Get to know and learn new methods culinary kitchen.
- ✦ The writer learns and knows about Indonesian food from PALA Restaurant & Rooftop Bar and Japanese food from Izakaya by OKU.
- ✦ Train writers to work in groups, pressure, and learn to solve problems.
- ✦ The writer becomes trained, has a new idea about the world of culinary, where the idea will become a very valuable gold in the future.
- ✦ To implement the knowledge in high standard restaurant and hotel kitchen.

1.1.2 Benefit of Internship for Ottimmo International Master Gourmet Academy Surabaya

- ✦ As evaluate material for final internship report which made by the student as adjustment for a better curriculum in the future.
- ✦ To create good relation for business partnership between OTTIMMO International MasterGourmet Academy and The Apurva Kempinski Bali.
- ✦ As a guideline for junior to choose internship placement.
- ✦ To identify the evolution of food & beverage sector in a different level.

1.1.3 Benefit of Internship for The Apurva Kempinski Bali

- ✦ To build relation between OTIMMO International MasterGourmet Academy and The Apurva Kempinski Bali.
- ✦ As a medium to get high potential employees.
- ✦ Hotels can get additional operational staff so that all work will be quickly completed and can establish good cooperation with the campus, so they can easily get help when needed.