

CHAPTER I

INTRODUCTION

1.1 Background of Study

One of the best nations in the world is Indonesia. Language, the nature, and a very varied culture from each region. It is understandable why Indonesia has become one of the most popular tourist destinations for both domestic and foreign travelers. It is a fantastic chance for Indonesia to advance in the tourism industry and establish itself as a source of income.

The food culture of Indonesia is shaped by several factors such as nature, history, and culture. Geographically, Indonesia is the largest archipelago country in the world with 17,508 islands. Its tropical climate and high humidity support a rich and unique blend of diverse natural resources including beaches, volcanoes, tropical forests, and wildlife.

At OTTIMMO Academy Culinary & Patisserie International Surabaya, an internship program is one of the programs that must be taken by each student. But, In addition to fulfilling the academic program, the internship also aims to be important for students to develop and expand the knowledge of each student and train them to get into the real world of work.

A fine dining establishment in Indonesia is called Blanco par Mandif. a restaurant that offers beautifully presented, intricately plated modern Indonesian cuisine. Visitors to Blanco par Mandif can enjoy the taste of Indonesian cuisine with a unique sensation in addition to the natural vistas of the Tjampuhan River that the restaurant also offers.

The writer chose Blanco par Mandif Bali as her internship site out of several options in order to expand her knowledge and abilities. The writer wants to learn more about the fine dining industry, and Bali has recently become a

highly well-liked tourist destination. This report is the outcome of a 6-month internship program.

The writer receives the hot kitchen section first for the first month of the internship. Checking each condiment that will be used is the first thing you do each day when you arrive at the restaurant. The writer receives the chilly kitchen area for the second month. The writer receives the entree section for the third month. The final kitchen component, which is the pastry section, is then given to the writer for the fourth month. The writer learns about the bar and the bar area for the fifth month of the internship. The writer also receives the service section for the last month.

1.2 Industrial Training Objective

1. To improve her skills in Indonesian food.
2. To learn about fine dining restaurant.
3. To improve her knowlege about Indonesian food.
4. To know how run the kitchen in fine dining industry.
5. To learn how to make Indonesian food modernly.

1.3 The Benefits of Industrial Training

1.3.1 Benefits for Student

1. As one of requirements for graduation
2. To prepare to enter the world of work
3. Learn to adapt and improve communication outside of comfort zones
4. Gain valuable work experience
5. Gain experience working in team

1.3.2 Benefits for Ottimmo International

1. Build a good business partnership between the institute and the restaurant
2. As a measure of student to apply theory and knowledge

3. Introducing OTTIMMO so that more people and restaurants are known
4. As a guideline for junior to choose the place for internship

1.3.3 Benefits for BLANCO par Mandif

1. Get labor assistance from the Collage
2. As a medium to get a high potential employee
3. As a media to build partnerships between OTTIMMO and BLANCO par Mandif