

# CHAPTER I

## INTRODUCTION

### 1.1 BACKGROUND OF STUDY

Indonesia is one of the great countries in the world. Ranging from language, nature to culture that is very diverse from each region. No wonder if Indonesia has become one of the favorite tourist attractions of local tourism and even international tourism. It is a great opportunity for Indonesia itself to become even more developed in the world of tourism and become a source of income.

Restaurant can bring culture through food. Food is more and more often seen as a particular experience that can give emotion and wonder when some dishes are tasted because they are considered real and true works of art made by creative and sometimes inspired chefs. The sense of adventure and surprise, the playful feelings and the aesthetics of beauty prevail; the design becomes an essential part of the dish, and the restaurants create suggestive attract to the customers by introducing them to the spectacle of food. The food culture of Indonesia is shaped by several factors such as nature, history, and culture. With its enormous geographic and cultural diversity across the archipelagos, it is evident that Indonesian cuisine is rich in variety and taste. As such, food can be utilised as a strategic means to boost the tourism industry of the country.

Among many choices, the writer choose Bali as a place to do an internship program in particularly at BLANCO par Mandif. The reason is because Bali has become a very famous tourist attraction to reach international class, tourist from around the world knows Indonesia it's because of Bali. Blanco Par Mandif also it is one of the best Fine Dining Restaurant in Bali, by Chef Mandif M. Warokka who join Sirha Bocuse D'Or 2021 Final at France. Work in the best place would bring the best experience with the best Chef. During internship in Blanco, the author managed to work as Commis for Hot Section, Cold Section, Entree Section and Pastry Section, and responsible for making any dish and plating. Internship program in Blanco Par Mandif made the author developed my skills, knowledge, maintained teamwork and learn how to be professional. The author also managed a good networking with chefs and associates.

## **1.2 INDUSTRIAL TRAINING OBJECTIVES**

1. To fulfill the requirements of passing Diploma 3 in Ottimmo International.
2. To gain work experience and knowledge.
3. To develop new skills that author never gotten from college.
4. To develop a responsibility, discipline and attitude as professional.
5. To develop networking with chefs for the future references.
6. To learn F&B management.

## **1.3. THE BENEFITS OF INTERNSHIP**

### **1.3.1 For Student**

1. Gain new experience to work under the professional chef leadership.
2. To develop theories that have been studied in college
3. Expand connections with people around you who will be useful in the future.
4. Adjust to work environment.
5. Gain experience working in a team

### **1.3.2 For Blanco par Mandif**

1. Get a human resource for free
2. Selection of potential trainee to be future casual or employees
3. As a media to build partnerships between OTTIMMO and BLANCO par Mandif.

### **1.3.3 For Ottimmo International**

1. To build trust and good cooperation between universities and restaurants
2. As a measure of student to apply theory and knowledge
3. Introducing OTTIMMO so that more people and restaurants are kno