

CHAPTER I

INTRODUCTION

1.1 BACKGROUND

Industrial training is a training that refers to work experience done during the program of study to develop skills and get an experience in a real working atmosphere. This is needed to test and develop the skills of the student learned on campus. The student can also learn how to work in a team & how to work under pressure in a real kitchen also. Industrial training for culinary student can be done in restaurant, hotel, or bakery depends on what the student want to learn and like more.

With the pandemic happening lately, choosing a place for industrial training is very crucial. Seeing the growth of Bali tourism after the pandemic started to cool down, makes Bali one of the best province to do industrial training in Indonesia. Bali is famous for its beach club. With so many beach club open in Bali, the Author curiosity leads her to one of famous beach club in Bali named Mano Beach House to learn more about the management and the difference between beach club and other restaurant in the culinary field.

Mano has been around longer than the other beach clubs. Established since 2012, Mano still perfectly able to compete with others and remain in the top list of Bali's beach club. Mano offer variety of menu, from Western food, Moroccan food, Japanese food, to Indonesian food. Because of that, the Author choose Mano as one of the best place to complete her internship for 3 months. While doing her interview with the Head Chef, the Author feel welcomed and supported. Chef Manu, as the Head Chef of Mano Beach House offer the Author to join their team as a trainee by highlighting their solid team. Therefore, the Author sees this as a perfect way to learn how to work as a team in any circumstances.

For having a huge interest in Pastries, the Author decided to continue and learn more about pastry. Kanvaz Patisserie is extremely well known as one of

the best Dessert Bar in Bali. Their uniqueness, complex and beautiful cakes compared to others make the Author chase an opportunities to join Kanvaz Patisserie for her remaining internship time. Besides that, Kanvaz has been a dream place for the Author. The famous Chef Vincent Nigita also another reason why this place is one of the top notch. A brilliant and passionate Pastry Chef that the Author admire. Furthermore it leads the Author to join Kanvaz Patisserie by Vincent Nigita as a trainee.

1.2 OBJECTIVE

- a. Complete the internship program as a requirement to graduate.
- b. Give the student to experience real working atmosphere.
- c. Help student to develop their skills.
- d. Evaluate the daily operation and trainee performance.
- e. To learn more about cooking techniques, recipes, and problem solving.
- f. Learning how to be responsible and deal with every situation that will be applied in the future.

1.3 BENEFITS

1.3.1 Benefits of Internship for Student

- a. Get an experience and understand the real atmosphere of professional kitchen.
- b. Ability to work under pressure and work in a team.
- c. New connection and acquaintances which may be useful for future career.
- d. Learn to work with people from various background and characters.
- e. Understand how to communicate well with co-workers.
- f. Be responsible to every dishes and solving problem.

1.3.2 Benefits of Internship for Ottimmo International Master Gourmet

- a. Build a good relation between Ottimmo International Master Gourmet with Mano Beach House and Kanvaz Patisserie Vincent Nigita.
- b. To be benchmark of the student ability and curriculum in the future.
- c. To promote Ottimmo on wider range.

1.3.3 Benefits of Internship for Mano Beach House and Kanvaz Patisserie Vincent Nigita

- a. Build a relation between Mano Beach House and Kanvaz Patisserie Vincent Nigita with Ottimmo International.
- b. Become a media to find a potential employee
- c. Increase the productivity in the kitchen