

CHAPTER 1

INTRODUCTION

1.1 Background of the Study

Ottimmo Internasional students are required to enroll in Industrial Work Practice, one of the required courses. In addition to helping students meet their academic commitments, it is believed that these activities will build a bridge between the business and academic worlds and boost their knowledge of the latter to help them compete in the workforce. Indonesia is the largest archipelagic country in the world which makes it a country of extraordinary beauty and wealth. Along with the times, this has made the world of tourism in Indonesia grow rapidly, especially the island of Bali. Bali is one of the best tourist attractions in the world.

In enjoying the beauty of tourism, of course, facilities and infrastructure are needed to support it, such as hotels and others. The hotel does not only provide a place to stay, but has several supporting facilities such as a restaurant, bar, meeting room, swimming pool and others. All the facilities owned by the hotel certainly require skilled workers who can carry out their duties according to their respective departments. Therefore, quality education and experience is needed to increase the knowledge and experience of prospective workers in the hospitality industry.

The kitchen department is also a guest's second impression when they eat at a hotel. Because guests will be spoiled with delicious cuisine from various parts of the world such as western food, asian food, middle east and others. So that makes the kitchen department a very priority part for the hotel.

1.2 Industrial Training Objectives

- 1) Practice what the author have learned in college

2) Train students to work together in teams

- 3) Train students to work under pressure
- 4) Prepare students to enter the real world of work
- 5) Teach students to be responsible for the work that is being done
- d) Teach students to manage time and work efficiently
- 7) Teach students to think critically to find a way out when facing a problem

1.3 Objectives Training Activities in Aloft Bali Seminyak

- 1) Provide insight into how to work in the field of F&B
- 2) Prepare to enter the real world of work
- 3) Add knowledge beyond what was taught in college

1.4 The Benefit of Industrial Training

1.4.1 for Intern Student

- 1) Increasing one's knowledge and expertise in the hospitality sector.
- 2) Get mental training to be prepared for the working world.
- 3) Develop self-assurance, self-control, and responsibility for finishing each assignment.
- 4) Acquire a fairly comprehensive understanding of what is meant by the "world of work."

1.4.2 for Ottimmo International Mastergourmet Academy

- 1) Build a relationship between the campus and the internship that students use for internships
- 2) Introduce Ottimmo to the outside world so that people will know more

1.4.3 for Aloft Bali Seminyak

- 1) Foster positive ties between the hotel and academic institutions.

- 2) Hotels find it simpler to hire new hires or regular employees than they do trainees who have completed Real Work Practices there.
- 3) The presence of trainees is extremely helpful to the hotel's seamless running.