

CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF STUDY

Internship is a period of work experience offered by an employer to potential employees, called interns that are usually undergraduates or students. Internship give students exposure to the working environment, often within a specific industry, which relates to their field of study. Internships can be as short as a month or as long as 12 months. Interns can be paid or not depends on the company.

With the recent pandemic, It's been almost a year since the pandemic left us with the current New Normal all over the world, unexceptionally Bali. As we all know, the situation can be significantly different from one place to another. Some countries have to go through a total lockdown, while some countries have a little more loose regulations. Bali is famous for its beach clubs, cafes or restaurants and also some good hotels. That is why people called Bali is The Island of Gods. That is why the author is curious about what makes Bali one of the famous place in the world, especially about its food.

After fulfilling the requirements the Author managed to get Internship at Bali, the first place is Hotel Bali Mandira Beach Resort team starting February 24th 2022 until May 23th 2022 as Pastry / Salad / Sautee / Grill Team. Bali Mandira located at Jalan Padma Number 2, Banjar Legian Kelod, Legian Village, Kuta District, Badung Regency, Bali Province. Then in Bali Mandira there is a restaurant called Celagi Restaurant for the Hotel and there is a beach club called Azul Beach Club for the vip guest but still accept walk in.

The second place the author decided to do an internship at a restaurant name Kanvaz Patisserie because I think in Kanvaz I can gain a new lesson

and a new way on how to handle everything, in Kanvaz I learned how to work fast yet still managed the standard and many more, the author has succeeded in being part of the Kanvaz Patisserie Vincent Nigita team from May 27th 2022 until August 27th 2022 as a Team in the Hot Kitchen.

1.2 OBJECTIVE

1. Explore career alternatives prior to graduation.
2. Asses interests and abilities in their field of study
3. Develop work habits and attitudes necessary for job success.
4. Integrate theory and practice.
5. Evaluate the daily operation and trainee performance.
6. To learn about new cooking techniques, new recipes and problem solving.
7. Learning how to be responsible and take decision if it is necessary.

1.3 THE BENEFIT OF INTERNSHIP

After learning some of basic knowledge at Ottimmo, the student needs to know job experience. That's why the student needs to do the internship. Internship also help the student to have an experience and learning the work on kitchen.

1.3.1 The Benefit of Internship for Student

- a) Prepare yourself for the world of work.
- b) Help guide career goals.
- c) Create a professional network.
- d) Secure good referances and recommendations.
- e) Gaining additional knowledge that is not obtained on campus.
- f) Increase creativity, initiative, discipline, and profesionalisme and be confidence.
- g) Transition to a permanent job.

1.3.2 Benefits for Campus

- a) Have students who will be skilled in their respective fields.
- b) Recommend internship to another student to impact their development.
- c) Faculty gain a better sense of current market and employers standard..
- d) With the implementation of industrial work practices, the campus is able to improve partnership relationships with companies.

1.3.3 Benefits for Industry

- a) Employers can learn from students fresh perspectives.
- b) Employers can evaluate up-and-coming talent.
- c) Can expose young professionals to their brand.
- d) The company will get new staff without a hiring commitment.