

# **CHAPTER I**

## **INTRODUCTION**

### **1.1. BACKGROUND OF THE STUDY**

Internship is one of the mandatory programs required to complete the diploma program. The internship program provides culinary experiments especially in the kitchen. The experiments given during the internship program can be useful for future culinary businesses or for culinary work. The internship program lasts for 6 months. The author chose KONG Bali because it is a newly opened restaurant in Bali. KONG has global culinary innovation and creativity that can enhance writers' skills in the culinary industry. KONG gives trainees the opportunity to learn culinary arts in every world. KONG gave the author opportunity to make culinary products worldwide.

KONG is divided into 3 kitchens or departments, the first is the hot kitchen, the second is the cold kitchen and the third is the pass. The choice of department is given at the request of the trainee. Authors are required to roll every 2 months to move sections.

In the first months of the training program in the cold pastry section, the writer's task in the first month was included in the morning shift, namely to prepare condiments for all a la carte menus in that section. In the second month, the training program was put into the afternoon shift for service time. In the third month of the training program in the pass section, the author's task in the third month is to enter the morning shift, namely to prepare the condiments of all the a la carte menus in that section. In the fourth month to the sixth month

Internship program, the writer's job is to enter the afternoon shift for service time, should have moved to the hot section, due to staff shortages so I was asked to stay in the pass section.

#### **1.1.1 Industrial Training Objective**

1. To increase skill of culinary product.
2. To create great communication with the teammate.
3. Take responsibility during the work.
4. To increase the time management of work.
5. Be able to solve the problem during the work industry.

#### **1.1.2 The Benefits Of**

##### **Industrial Training**

##### **Benefits For**

##### **Trainee**

1. Increase skills.
2. Increase knowledge.
3. Expand carrier industry in restaurant.
4. Knowing work in real life.
5. Build connection and relation with the staff and teammate.

##### **Benefits For Restaurant**

1. Getting information for trainee arrangement.
2. Adding more human resources.
3. Expand the work environment.

##### **Benefits For OTTIMMO**

1. Introduce the student of OTTIMMO in work industry.
2. Take the cooperation with the hotel.