

CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF STUDY

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 and how to work under pressure in a real kitchen. Industrial training for culinary student can be done in restaurant, hotel, or bakery depends on what the student wants to learn and like more.

With the recent pandemic, the selection of industrial training venues is very crucial. Seeing the growth of Bali's tourism after the pandemic began to subside. Bali one of the best provinces to conduct industrial training in Indonesia. Bali is famous for its beach clubs, cafes or restaurants and also some good hotels. With so many beach clubs, cafes or restaurants and hotels open in Bali, the author's curiosity brought him to one of the famous hotels in Bali called Element by Westin Ubud and Renaissance Bali Uluwatu resort and spa the reason why author choose this 2 hotels, is because , Element by Westin and Renaissance Bali Uluwatu resort and spa is the first of their brand in Indonesia so that author believe that he can gain much experience from one of the most famous Marriot hotel.

After exchanging mails and fulfilling the requirements, the Author managed to be a part of the Element By Westin Ubud team starting February 08th 2022 until May 08th 2022 as Pastry / bakery team. Element hotel located at Jl. Raya Andong No.88, Petulu, Kecamatan Ubud, Kabupaten Gianyar . Then in Element By Westin Ubud there is a restaurant call Andong Teras.

The author also decided to do an internship at Renaissance Bali Uluwatu Resor and Spa located in Uluwatu because author think in Renaissance hotel the author can get a fairly broad lesson and experience,

then in Renaissance Hotel the author apply it to fast learning such as memorizing menus and preparing in time 1 week, and many more, because the author think it's one that can make me grow, the author has succeeded in being part of the Renaissance Bali Uluwatu Resort and Spa team from June 2nd 2022 until September 2nd 2022 as a Team in the Double ikat Restaurant and banquet.

1.2 OBJECTIVE

1. Complete the internship program to become a graduation requirement
2. Give students lessons and experience to work and go directly to the field
3. Improve students' ability to understand their job desk and to improve skills
4. Learn how to handle food properly
5. Evaluate cooking skills from day to day
6. To learn about new cooking techniques, new recipes and operational efficiency
7. Get as much experience as possible before entering the world of work
8. Learn to face and solve all situations and possibilities that occur at work.

1.3 THE BENEFIT OF INTERNSHIP

After learning some of basic knowledge at Ottimmo, the student needs to know the kitchen in real life. 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

1. gain valuable experience in the world of work
2. Expand friendships and be able to share experiences with fellow trainees
3. Learn to be responsible in learn to be responsible for work and decision making
4. add experience to work in a team

5. Gaining additional knowledge that is not obtained on campus.
6. improve the ability to cook and work under pressure

1.3.2 Benefits for Campus

1. Have students who will be skilled in their respective fields.
2. Gain pride when students can work in prestigious companies or places
3. Determine whether or not students can enter the world of work
4. Can increase cooperation between campus and company

1.3.3 Benefits for Industry

1. Can establish good cooperation with the campus
2. Have students who will be skilled in their respective fields.
3. Determine whether or not students can enter the world of work