

CHAPTER I

INTRODUCTION

1.1 Background of Study

Bali is a small beautiful island and a part of Indonesia's archipelago, and the most famous of Indonesian tourism in the world. It owns the panorama and unique culture that makes this island exclusive to others. Its location in the tropical situation as Dream island for a vacation. Bali island has many places of the interest such as rice paddies, beautiful panorama, volcanoes, tourism activities as well as attractions.

An internship is a professional learning experience that offers meaningful, practical work related to student's field of study career. Internship gives a real insight of how the world of work actually works. Internship program allows trainees of implement what had been taught at school, learn organizational skill, and find more career opportunities. With the internship program, students are expected to be able to improve their work abilities and skill.

The author took program at Folie Restaurant Bali because Folie was a famous restaurant with an interested concept that served French dish with semi fine-dining style. Folie located on Subak Sari street that is very strategic cause it is close to the beach so it is surrounded by many beach clubs. The author also choose Folie Restaurant Bali to do internship because the author want to learn how to work in the professional industry especially the management at the kitchen and food beverage sector.

Internship has many positives impacts such as experience working in the professional industry, improving skills, learning new things, and also learning to work responsibly as individuals or as a team. Internships very useful for preparing the author mentally before actually going into the indutrsial world because it helps the author apply all knowledge while in college to the real world of work in the industry.

1.2 Industrial Training Objective

- a. Fulfill graduation requirements given by Ottimmo International Academy as one graduation certificate
- b. To implement theory and practice that had been taught from lecturer at Ottimmo International Mastergourmet Academy Surabaya
- c. To gain new experience and improve new skills
- d. To learn work fast, efficient, and organize
- e. To improve time managements, communication skills, and teamwork skills.

- f. Learn about cleanliness, hygiene and sanitation in the kitchen

1.3 The Benefits of Industrial Training

1.3.1 Benefits for Students

- a. Opportunity to build good relation to other staff
- b. Learn to adapt and improve communication skills
- c. Know the job task in real kitchen
- d. Gain experience working in a team
- e. To prepare the mental of students before entering the real working life.

1.3.2 Benefits for Ottimmo International Master Gourmet Academy Surabaya

- a. Build a good partnership between the institute and restaurant
- b. Evaluate the internship final report which created by the student as an adjustment for a better curriculum
- c. Introduce Ottimmo, so Ottimmo will be well-known by the hotel and many people
- d. As a guiedeline for the next batch of internship

1.3.3 Benefits for Folie Restaurant

- a. Folie can get extra operational staff so the operational can be more efficent
- b. As a medium to get a high potential employee
- c. Have a connection with trainee that can be recruited in the future