

CHAPTER 1

INTRODUCTION

1.1 Background of Study

Bali is an attractive place for tourists. The beauty in terms of culture makes Bali the center of a tourist destination in Indonesia. The author also believes that Bali is the right place for students who wish to apply for internship programs and develop their abilities.

The author chose W Bali Seminyak as the place for the internship because after looking for several places W Bali was the most suitable in terms of location and quality. First, it is located in a strategic area of Bali and this hotel is the best hotel in the Seminyak area, a five-star international standard hotel with good quality and management system. In addition, there are many restaurants inside so it is perfect for honing your cooking skills in various concepts, because each restaurant has a different concept. After checking the background and other things, the writer tried to apply and conduct two interviews and was then accepted.

This internship starts December 20, 2022 until June 19, 2023. Lasting for 6 months. Working hours range from 9-12 hours per day, 5 days a week and 2 days off. At W Bali Seminyak there are various kinds of culinary and pastry kitchen as well as various F & B outlets. Every one to two months the trainees are moved to a different section.

1.2 Internship Period

On the first day of the internship, the author did not immediately work but was given a briefing about the hotel and the environment there until the next day. The author starts working in the kitchen on December 22, 2022. The first

part the author gets is a cold kitchen, for 2 months. Jobs here include cutting fruit, mise en place, making a la carte orders and preparing fruit or salad for the hotel breakfast. Working hours are 2 different shifts between 07:00 - 16:00 or 15:00 - 12:00. The usual break is given one hour depending on when there is free time. After that the author was moved to breakfast at Starfish Bloo Restaurant for 1 month. The author was at pancake section during breakfast, then continues preparing for tomorrow's buffet menu. The author works at 06:00am - 03:00pm without a break.

The third place is pastry, for 2 months. The author learns many things from making cookies, brownies, cheesecake and many more, to working hours 10:00am - 07:00pm with one hour break.

The last section is IRD (In Room Dining) or the main kitchen, for 1 month. Here the author learns a lot about Indonesian cuisine, especially Balinese specialties, such as genyol pork, red pork, urab and pork satay. The shift started at 07:00am – 04:00pm.

1.3 Industrial Training Objective

1. To raise the level of professionalism of the always changing tourism and hospitality industry.
2. To understand about working with 5-star quality hotels.
3. To discover and create new dishes.
4. To learn new ways of cooking that have never been tried.
5. To improve interpersonal skills and communication skills.