

CHAPTER 1

INTRODUCTION

1.1 Background of Study

Bali is one of the most visited island in Indonesia. Not only Indonesian people, but people from many countries will willing to come to Bali just to enjoy the beauty of Indonesia. Bali's culture and tradition is the center of a tourist destination to Bali. Hospitality industry become one of the pillar to support Bali's tourism. That is why The author believes that Bali is the right place to apply the internship programs to develop skills and abilities.

The Author choose Blanco par Mandif as the place for the internship because after looking for several places, Blanco par Mandif provides everything that The Author wanted. Mandif waroka is a well-known chef in Indonesia, he also Indonesian chef of the year 2023. The Author believe, Mandif as a mentor would be a very nice experience to learn all about kitchen.

This internship starts January 9, 2022 until July 9, 2023. It last for 6 months. Working hours range from 12 hours per day depends on the time the customers coming and when they are going home because we had to serve set menu one by one, 6 days a week and 1 days off. Working hours in Blanco par Mandif very depends on their customers, if thers no cutemers, we had our day off but if there is any group having appointment at Wednesday, we had to come at work.

1.2 Internship Period

At Blanco par Mandif, The Author had the chance to learn from every section. The intrenship started on January 9,2023. There are 5 section that The Author will be placed. First month is at the cold kitchen, next month is going to learn at pastry kitchen, for the third month, The Author has the opportunity

to learn at the bar section, the next month is in the hot kitchen, and for the last section called antree for a month. Because there is only 5 section and The author's internship period is 6 months The Author can choose any section to in charge for the last month of the internship.

1.3 Industrial Training Objective

1. To raise the level of professionalism in fine dining restaurant
2. To understand about working environment.
3. To discover new ways of serving Indonesian food
4. To learn new ways of cooking that have never been tried.
5. To improve interpersonal skills and communication skills.