

CHAPTER I

INTRODUCTION

1.1 Background of Study

Industrial training is one of the crucial aspect during the program of study, so that the student can experience and learn how to do real job properly. A lot can be learned, from team work, and even working under pressure. For culinary student, industrial training can be done in Restaurant, Hotel, Café, or even Bakery, depends on the student skills and interest.

Bali is a tourist destination in Indonesia which is very famous in the world. This is because Bali has a variety of beautiful and varied natural attractions beside that there are also many famous hotels, restaurants, and café in every area in Bali. Because of that the author's curiosity brought her to one of the famous Restaurant in Bali called SKOOL Kitchen

The reason the author decided to take the internship at SKOOL Kitchen Bali is because SKOOL is a new restaurant with a concept that is rarely found.

After checking the background and other things, the writer tried to apply, interviews and was then accepted. The author managed to be a part of the SKOOL kitchen starting January 9th 2023 until July 10th 2022 as Kitchen Trainee. SKOOL Kitchen located at Jl. Pura Dalem, Canggu, North Kuta, Badung, Bali. The restaurant is located on the 2nd floor which can be accessed through the main door of The Lawn Beach Club. Working hours range from 9-10 hours per day, 5 days a week and 2 days off.

1.2 Internship Period

On the first day of the internship, the author did not immediately work but was given a briefing about the restaurant and the environment there. The author starts working in the kitchen on January 10, 2023. The first part the author gets is a Jospur / vegetables for 3 days. Jobs here include cutting, and blanching vegetables, prepare garnish for service. After that, the author move

to cold kitchen until the internship period was over. In the cold kitchen responsible and serving for tartar and dessert menu. The author learn many things from making ice cream, custard and mousse for dessert and many more. And also, preparing for tomorrow's service, preparing for backup. Working hours are 2 different shifts between 09:00 – 18:00 or 14:00 – 23:00 with one hour break. The usual rest is given one hour depending on when there is free time. Usually the staff who enter the afternoon shift break at 16.00 because the restaurant opens at 17.00

1.3 Industrial Training Objective

1. To raise the level of professionalism always changing tourism and hospitality industry.
2. To learn how to be responsible and deal with variety of situation which can be applied in the future.
3. Give the student the opportunity and education to relate the theory to practice in real world.
4. To learn about new cooking techniques, new recipes and operational efficiency
5. To improve interpersonal skills and communication skills.