

CHAPTER I

INTRODUCTION

1.1 Background Of The Study

In today's era, many FnB industries are growing rapidly, especially in Bali. With this internship activity, as a student of Ottimmo, the author was educated and prepared with the aim that he can compete in the fnb industry well and painstakingly in carrying out his duties and responsibilities properly. In addition, many bakery and cafe businesses are growing rapidly in Bali and are never empty. Arouna cafe is a cafe located in Badung, Bali. In Arouna, various kinds of pastries, viennoiserie, and various French food menus are also sold.

The reason the author chose this place is because Arouna has many menus that the author can study, especially in the bread, viennoiserie and pastry sections. At Arouna, the author can learn a lot about the types of pastry and bread as well as how to make them and how the author can find out about the cafe industry business.

The Author's position in the pastry and bread/viennoiserie division as training for the Author takes 6 months to train and learn what's in Arouna. A bakery that is not only concerned with taste and quality in its products and how the business can run according to their procedures. The Arouna concept is quite interesting to look at and the atmosphere is not crowded. They make the place a place to relax and hang out with friends. Arouna also has a fairly large rear garden behind the cafe (gazebo) which allows customers to choose to use the outdoor or indoor space. Apart from that, they also have a mini bar for drink

1.2 Objective

1. To fulfill one of the Ottimmo International Mastergourmet Academy graduation requirements.
2. To gain professional work experience and exposure to the industry.
3. To improve work efficiency and time management skills.
4. To broaden culinary expertise