

CHAPTER I

INTRODUCTION

1.1 Background of Study

Maldives is the one of the most visited country for archipelago state. The tourism industry is especially vulnerable to climate change: as one of the island nations expected to be most impacted by climate change, sea level rise and subsequent increased extreme weather, coastal flooding, and coral bleaching damage the natural attractions that bring many of the tourists to the country.

The Author choose Veligandu Island Resort as the place for the internship because this resort is one of the oldest resort in Maldives, so Author expect that this place will have a high standard for food and also for hygiene.

This internship started on February 03rd 2023 until 01st August 2023. It last for 6 months. Working hours range from 8-10 hours per day depends on the time the customers coming, 6 days a week and 1 days off. If there is no customers, we still need to standby on the restaurant because it had room service.

1.2 Internship Period

At Veligandu Resorts, The Author had to be versatile because lack of employee on the restaurant. The internship started on February 03rd ,2023. Author must can do every section except pastry, there are Hot (include plating) and cold kitchen.

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 any cuisine
4. To learn new ways of cooking that have never been tried.
5. To improve interpersonal skills and communication skills.