Identify Industrial Work Practices in the Food and Beverage Product Department of Kayumas Seminyak Resort


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Abstract
This research Identify Industrial Work Practices in the Food and Beverage Product Department of Kayumas Seminyak Resort. It can be used as a guide to improve the quality of work and creativity in entering the tourism industry. Increasing student knowledge in the Food and Beverage products field and implementing training will be helpful later when facing the industrial world. This research is descriptive qualitative research. The document used in this research is taken from Industrial Work Practices in the Food and Beverage Product Department of Kayumas Seminyak Resort Students' report. After carrying out industrial work practices, the researcher gained a lot of useful work experience in the form of theories and practical knowledge regarding the Food and Beverage Product field and the ability to work together. In addition, the author has carried out one of the requirements for completing the Food and Beverage Product Study program by carrying out industrial work practices.

Keywords: Industrial Work Practices, Food and Beverage Product Department, Quality of work, Tourism Industry, Kayumas Seminyak Resort.
INTRODUCTION

Industrial Work Practices are educational, training and learning activities carried out in the business world or industrial world with students’ abilities according to their field. In its implementation, it is carried out using certain procedures. For students who aim for training in the workplace, both in the business world and in the industrial world, they must at least have basic skills according to the field they are working in or have received provisions from campus supervisors to have basic knowledge that will be applied in the business world. Or the industrial world.

Every Indonesian Hospitality Management Community Academy student is required to take part in Industrial Work Practices, which is a training activity carried out in the Industrial World in an effort to ensure that students have competence according to their field of study and students are ready to enter the world of work which is increasingly fierce in today's competition. The main reason why Indonesian Hospitality Management Community Academy students must have basic knowledge in accordance with their field is that in implementing Industrial Work Practices, they do not experience significant obstacles in their implementation.

Kayumas Seminyak Resorts located on Jalan Pura Telaga Waja, No. 18a, Br. Umalas Kauh, Kerobokan Kelod Village, North Kuta District, Badung, Bali, with surrounded centre shopping, entertainment, restaurants, cafes, nightclubs And tourist attractions other. This villa is only 13 km from Ngurah Rai International Airport and next to shops with famous brands selling all kinds of knick-knacks for tourists. This Industrial Work Practice is carried out over a period of 6 months to train the writer’s abilities in his field. In the workplace, writers are required to be accustomed to working with discipline and obeying the rules, working deftly, nimbly, effectively and time efficiently and also used to working together with friends and seniors there, all of which will, of course, be very useful as provisions for the writer at a later time.

The objectives that have been achieved during the Industrial Work Practice, (1) Students get the opportunity to increase their skills; (2) Students better understand the world of tourism or hospitality; (3) Students can deepen their knowledge. Benefits obtained from Industrial Work Practices for students, campuses and internship sites. Benefits for Students, (1) Can improve students’ abilities when carrying out Industrial Work Practices. (2) Students can learn to be responsible in doing a job. (3) Students will know how to communicate between workers. (4) Students know the work rules/sop (standard operational procedure) at the hotel. Benefits for the Campus, (1) To improve the
campus image. (2) Improving good cooperative relations between the campus and the Hotel Industry. Benefits for Industrial Work Practice Places, (1) Hotels can get help without having to pay the same salary as employees, so this will be very helpful and very profitable for the hotel. (2) Hotels can get addition power operational so that all work can fast resolved.

Besides, as a tourist destination, English also needs to be considered to support the success of communication with foreign tourists, English is an essential aspect of communication. English exists as a global language. Therefore English is widely regarded as a global language (Anggayana et al., 2016). It is even known as an international language (Asriyani et al., 2019a). English is an example of a language regarded as a foreign language in Indonesia (Anggayana, 2023). It is done to minimize errors in grammar or English grammar aspects, such as the use of tenses in sentences (Lindawati et al., 2018).

The skills and components of the language contained in them are still general and less relevant to the needs of student (Sudipa et al., 2020). Grammar is a set of rules contained in certain languages (Lindawati et al., 2018b). It is possible to develop their communicative competence in four language skills, namely listening, speaking, reading, and writing skills (Asriyani et al., 2019b). The primary energy source in terms of language sounds is the presence of air through the lungs (Anggayana et al., 2021). Languages studied can contribute to the Language Development and another researcher around the world (Anggayana et al., 2020). Even though Indonesia consists of various dialects, it is not an obstacle (Anggayana et al., 2013).

Speaking English has become a conversation that is often done by foreign tourists (Anggayana et al., 2019). In these services, facilities, and service quality spearhead in terms of giving a good impression of service (Anggayana & Sari, 2017). Produces rules relating to the use and use of language on hospitality students. It uses theories and other disciplines related to the use of language is essential (Anggayana, 2022b). In the cultural tourism industry is included (Redianis et al., 2019). Since Balinese people conduct many cultural and religious activities (Budasi et al., 2021). The tourism sector can provide economic, social and cultural benefits for all stakeholders of tourism stakeholders (Osin et al., 2019).

One of the developments in tourism is to open opportunities for the millennial generations to conduct tourism in tourism village synergizing different parties, namely, the community and the Government (Osin et al., 2021). Observing the growth and development of world tourism which continues to move dynamically and the tendency of tourists to
travel in various different patterns is an opportunity as well as a challenge for all destinations (Suarthana et al., 2020). It is not surprising that the tourism industry is an important economic sector, where most people work in the tourism industry (Budasi & Anggayana, 2019). Bali is the center of tourism in Indonesia and one of the world’s leading tourist destinations (Yanti & Anggayana, 2023).

Many language expressions can be used to greet and offer help to the customers. In using those expressions, choosing the proper expression that suits the situation and the degree of the formality is essential (Anggayana, 2022a). The interests of tourism began to explore the potential of the region and as much as possible to package it into alternative tourism products (Suryawati et al., 2021). The existence of the tourism industry today has increased significantly both in quantity and quality, which is able to make an economic contribution to the country's foreign exchange (Osin et al., 2020). Everyday hospitality students on campus attend lectures and practice according to their respective majors. There are still many found that errors in writing. This is very important to study, considering that hospitality students will often communicate with foreign guests, using English (Anggayana & Wartana, 2022). Technology in this era is increasingly growing, advanced and modern. This requires the existence of quality human resources. Qualified humans are expected to be able to participate in the development of a country (Sengkey et al., 2022).

METHOD

This research is descriptive qualitative research. Braun & Clarke state that qualitative research is about the application of qualitative techniques within a qualitative paradigm including words (written and spoken language) used as data (Braun & Clarke, 2013). It also seeks to understand and interpret more meanings which richly descriptive. This research use document. Gomez-Galan states that a document might be textual content, a visual representation, or an item (Gomez-Galan, 2016). Official educational reports, circular letters, personal papers, internet documents, books, images, videos, and any other mechanism that gives information on the study subject are examples of documents. The document used in this research is taken from Identify Industrial Work Practices in the Food and Beverage Product Department of Kayumas Seminyak Resort.

This research uses three steps analysis including data reduction, data display, and data conclusion (Miles et al., 2019). Data reduction emphasizes the need to keep the data brief,
focus on the topics, and arrange the data in a logical sequence. The researcher selects the data. The researcher concentrates only on the textual data of the student. The data are structured and presented such that it would be simpler to understand by showing them. Displaying data in this study may be photos, tables, or charts. After describing and evaluating the data obtained continually during the study, the researcher came to conclusions after interpreting the previously collected data.

**FINDING AND DISCUSSION**

Kayumas Seminyak Resorts is a child Company from PT. West Independent. It begins with the ceremony of laying rock. First, on the month of November 2018, the development walks for 2.5 years with class villa resorts 4 stars, which then opened for general (soft opening) on the date 02 April 2021. Properties This is held by Mr. Wiwi Lukman as President Director of PT. West Independent, and Mr. Rudy Gunawan as Commissioner Main. Kayumas Seminyak Resort is sisters company from Villa Kayu Raja, address in Road Lebak Sari No. 18, Kerobokan Kelod, Badung. Kayumas Seminyak Resorts owns 61 villas with a total of 76 rooms with type One bedroom Villa as many as 32 villas, One Bedrooms Deluxe Villas as many as 18 villas, Two Bedroom Villa as many as 9 Villas, And Four Bedroom Villa as many as 2 villas. Every room be equipped with facility "LCD TV 43 inches with channel cable/satellite, telephone IDD, 14" 32 Safe personal size laptops, AC, coffee and Tea maker, room door with key electric, and own restaurants with Name Tlaga Resort & Bar, located on the edge Play Pools we with a view garden Which beautiful with sparkle water the pool clear. Tlaga Resto & Bar serves Cook Pan-Asian And has The best international capacity of 44 places. With class villa Star 4 and its location in the center of the tourist area of Seminyak, Kayumas Seminyak Resorts has become the objective main business people and tourists abroad during their time in Bali.

Kayumas Seminyak Resort is located on Jalan Pura Telaga Waja, No.18a, Br. Umalas Kauh, Kerobokan Kelod Village, North Kuta District, Badung, Bali, is surrounded by shopping centers, entertainment, restaurants, cafes, nightclubs, and other tourist attractions. This villa is only 13km from Ngurah Rai International Airport, and is next to shops with well-known brands and sells all kinds of knick-knacks for tourists. Apart from enjoying the services of staying, eating, and drinking, guests also like to spend their money to buy mementos or souvenirs so they can take them to their respective countries. In the evening, guests can also enjoy the beauty of the night world, such as the sparkling
atmosphere of Seminyak, Kuta with beautiful twinkling lights and music that accompanies the evening atmosphere. Kayumas Seminyak Resort has regional restrictions including the following: -To the north: Tony’s Villas; -To the east: Cicada Luxury Townhouses; -To the south: Jazz Villa; -To the west: Villa De’Jiwa495. For more complete information about the existence of Kayumas Seminyak Resort: -Website: www.kayumasresort.com; -Email: info@kayumasresort.com; -Address: Jalan Pura Telaga Waja, No. 18a, Kerobokan Kelod, North Kuta District, Badung Regency, Bali, 80361; -Telephone (62-361)9348348.

Kayumas Seminyak Resorts provides facilities for convenience and comfort to visitors during their visits. Following facilities are provided as follows: (1) Kanaka Ballrooms, Kayumas Seminyak Resort has one elegant ballroom with a capacity of 150 people (theater setup), which is equipped with state-of-the-art equipment which makes it an ideal place for meetings for private parties or wedding receptions, seminars, and office meetings. Seminyak Bali. -Guest Services; -Access free wi-fi speed tall all over the room villa; -Service room service; -Business Centre; -Bureau journey Tours/Transport drops and pick-up; -Laundry Service; -Fitness Centre; -Arana Spa; -Free Daily Shuttles to Seminyak Square; -24 hours cctv; -Room Amenities; -Private Pools in each room; -TV LEDs 43” in each room; -Microwave; -Shower luxurious and equipment bathe complete; -Mini Bar; -Safety Dепosite Box (safe) In-room laptop size.

(2) Room, -One Deluxe Bedrooms Suites; -Two Bedroom Villa; -Four Bedroom villa.
(3) Food and Drink, -Mancors: Chicken teriaki, Korean fried chicken, rice fry Javanese, rice fry Chinese; -Desserts: Banana cake, carrots cake, brownies, banana fry, -Appetizers: Garden salad, caesar salad with chicken, taybeef salad, burgers. (4) Facility Support, Facility support is a facility that can provide convenience in hotels like: -Child Ball Rooms Kayumas Seminyak Resort has one ball room with a capacity of 150 people which is equipped with state-of-the-art equipment that provides all the places for meetings, both tourist parties or wedding receptions, seminars, and ideal office meetings.

Department Organizational Structure and Job Descriptions for Each Position, so that work operations run smoothly, Kayumas Resort has an organizational structure that has been grouped according to each position. Without an organizational structure, the work system will be disrupted and affect the continuity of the hotel.
The organizational structure of the Food and Beverage Product Department can be described in Figure 1 below:

**Figure 1. Kitchen**

Description of Duties for Each Position. Duties and Responsibilities of Each Position.
(1) The chef de Partie is the head of a section or section in the kitchen. He is responsible for the smooth working of the sections under his authority, as well as assisting the Chef de Cuisine and Sous Chef in daily operations or in serving food to guests. (2) Commis de cuisine is a person who has the duties and responsibilities of processing food ingredients according to orders and preparing ready-made food to be served to guests and checking ingredients for operations in the kitchen. Commis is a person who has the task and responsibility of serving food to guests and taking goods or food ingredients from the commissary to the operational kitchen either for today or for tomorrow. (3) The daily worker is a cook helper whose job is to prepare cooking equipment and ensure that all food ingredients available in the kitchen are in good condition. (4) The steward’s job is to clean kitchen equipment that is dirty or has been used.

Outlet/Placement Section, while carrying out industrial work practices, the author was given the task and responsibility of carrying out industrial work practices in accordance with the work schedule. The author is placed in one outlet for 6 months, starting from 22 December 2022 to 22 June 2023, in the Food & Beverage Service Department. During the internship, the author gained a lot of experience and knowledge,
especially regarding the industrial world in the Food and beverage Product Department, because the author joined in it. In internships, writers are required to be accustomed to working with discipline and obeying the rules, working deftly, nimbly, effectively and time efficiently. and usually work together with friends and seniors there. And that’s all, of course, it will be very useful as a provision for a writer at a later time.

The author conducted On The Job Training at Kayumas Seminyak Resort 3 shifts, namely: (1) the Morning shift is from 07.00-15.00 WITA; (2) the Afternoon Shift, namely from 15.00-23.00 WITA; (3) The night shift is from 23.00-07.00 WITA. What the author did while taking part in the internship was: (1) Morning Shift, -Pick up ingredients for breakfast; -Make smoothie bowls; -Prepare ingredients for lunch; -Closing breakfast; -Clean the kitchen area; -Make lunch orders; -Overhandle. (2) Afternoon Shift: -Make welcome fruit; -Cutting fruit for breakfast tomorrow; -Check preparations for breakfast or a la carte; -Make an order; -Clean the kitchen area; -Men set up the buffet for tomorrow morning; (3) Night shift: -clean the exhaust; -set up preparation buffet;

Obstacles Faced and Efforts to Resolve Obstacles (1) Obstacles encountered during Industrial Work Practices, (a) There are several recipes and spices that the author doesn’t know yet. (b) There are some seniors who still don’t trust trainees to process food and don’t give them the opportunity to try learning. (2) Efforts to Resolve Problems, (a) Writers should always carry a small book to record important things regarding knowledge of ingredients or cooking recipes. (b) Seniors should be provided more opportunities to learn, and we trainees should also be more active in asking questions and taking the initiative to learn so that we are given the opportunity to learn more deeply.

Success Achieved (1) Success achieved during training, (a) The author understands the world better the real hotel and tourism industry, (b) Writers are more responsible, (c) Become more skilled at working as a team and individually.

Similarities of Applied Theory and Practice, similarities in theory can be found at the Indonesian Hospitality Management Community Academy and in Kayumas Seminyak Resorts that is: (1) How to brief, the methods in practice are almost the same as on Indonesian Hospitality Management Community Academy. Before work, all trainees and staff carry out a briefing before starting work. (2) Preparation process, In process of preparing ingredients food on site practice also almost the same as taught on Indonesian Hospitality Management Community Academy. Start from preparing materials, cleaning where we work, and cut material food.
Differences between Theory and Applied Practice, (1) How to dress (grooming), Procedures get dressed during theory naturally different with practice. Especially in Kayumas Seminyak Resorts have characteristic typical that is black. (2) Attendance time, time presence in the industry is very different with when we are on Indonesian Hospitality Management Community Academy. When we are on Indonesian Hospitality Management Community Academy we have to come appropriate time on the clock studying Good theory nor practice. But when we are in the industry, we have to be at the hotel 15 or 10 minutes before O’clock enter. (3) How to use equipment, method use equipment naturally different. equipment in industry more complete compared to on Indonesian Hospitality Management Community Academy. So that method its use even different.

CONCLUSION

Industrial work practice is one of the educational programs that must be carried out by all students to be able to carry out the overall educational program. This program provides many benefits to students, including practicing the various knowledge they have acquired on Indonesian Hospitality Management Community Academy and finding out firsthand about the world of tourism, especially in the field of Food and Beverage Product.

After carrying out industrial work practice, the author gained a lot of very useful work experience, both in the form of new theories and practical knowledge regarding the field of culinary arts and the ability to work together. Apart from that, by carrying out industrial work practices, this shows that the author has carried out one of the requirements in completing the Food and Beverage Product Management Study program.

Suggestions, during activity practice Work industry there is some suggestions would be the author convey among others, namely: (1) Suggestions For Kayumas Seminyak Resort, (a) If so can add quality quality of facilities and equipment, (b) Still open for accept student trainees from school nor Indonesian Hospitality Management Community Academy, so can produce worker which professional and competent. (c) More give chance to trainees for apply all lessons which obtained, so that you can know the extent of his/her abilities in absorb knowledge which are given. (d) The more friendly with other trainees so no clumsy in carry out task which given. (2) Suggestions for Indonesian Hospitality Management Community Academy, (a) Increase theories and practice which is on Indonesian Hospitality Management Community Academy. (b) Increase communication and facility which is on Indonesian Hospitality Management Community Academy.
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