

CHAPTER I

INTRODUCTION

1.1. Background of Study

Indonesia is a diverse and densely populated country located in Southeast Asia and Oceania, consisting of more than 17,000 islands. Indonesia is the world's largest archipelago, with significant geographic diversity including beaches, mountains, rainforests, and volcanoes. Apart from that, Indonesia also has diverse cultures and abundant natural resources. Indonesia is also famous for its food diversity. Indonesian cuisine is characterized by bold flavors, diverse ingredients, and regional variations, making it a rich and integral part of the country's cultural identity.

This is the reason the author chose to intern at Laci Restaurant. Laci Restaurant is an Indonesian restaurant and has several fusion menus. The author is very interested in Indonesian food because Indonesian food is very diverse and unique. The author wishes to improve his abilities and knowledge of Indonesian food by taking a six-month internship at Laci Restaurant. The internship will run from December 9 to June 9, 2024. During the internship, the author knows and learns a lot of new things. As a trainee, the author was taught everything, including hot and cold kitchens. While interning at Laci Restaurant, the author worked eight-hour shifts. With this internship experience, the author learned a lot about the kitchen, work ethics, and much more.

The advantage of Laci restaurant is that it is one of the restaurants in Canggu, Bali, with an Indonesian food theme, and the menu was created by Chef Arnold and Reynold Poernomo. Aside from that, Laci restaurant has a nice atmosphere, with three cabanas, that add an aesthetic element.

Laci also hosts events which include authors (trainees). The event ran nicely and was fairly busy. As a result, the author received lots of valuable knowledge and expertise, allowing him to supplement his future plans. The first event is a Christmas and New Year's Eve special set menu. This event was held in the Laci restaurant, which serves Indonesian and Western fusion menus. The majority of guests are foreigners. Meanwhile, the second event was a collaboration with Ta Man di Seminyak, themed "coming home with local flavors". The majority of the guests are locals.

1.2. Objectives

1. To add knowledge and experience
2. Knowing the systems applied in the kitchen
3. Sharpen skills and apply good habits while in the kitchen
4. Improve teamwork, communication, responsibility, and discipline

1.3. The Benefits of Internship

1.3.1. For LACI Restaurant

1. With internship student, they can reduce the expences to pay a staff.
2. Make a good relation in future and get more internship student easily.

1.3.2. For Ottimmo International

1. Ottimmo International can gain curriculum for the future.
2. Make a good relation in future and get more connection for student.
3. Introduce Ottimmo International to be well-known.

1.3.3. For Students

1. Get a lot of experience at real kitchen.
2. Learn something new kitchen members.
3. Building a good network

4. Improve cooking skills,
5. Expanding knowledge & develop new skill.