

# CHAPTER I

## INTRODUCTION

### 1.1 Background of Study

Lulu Bistrot is a restaurant and bar located in Bali, serving French bistro favourites prepared without any fuss. Following French cuisine and traditions while celebrating local and seasonal ingredients, some of the world's best produce, cocktails, and wines. Inspired by the great cafes of Paris with their creative energy and relaxed atmosphere, this cafe is classic yet contemporary, refined but lively at the same time (Bible, 2023).

The internship program lasts approximately 6 months, providing sufficient time for interns to perfect their skills and expand their culinary knowledge. Whether it is perfecting the art of serving food or honing new knowledge, this internship program can give the confidence to excel in the culinary world.

The author chose Lulu Bistrot as the restaurant for internship because attracted to the restaurant concept, the food served is simple but has extraordinary taste. At Lulu Bistrot, interns are not just observers but also integral members of the team. They work side by side with professionals, contributing to the smooth delivery of service and experiencing firsthand the fast-paced, upscale restaurant environment.

In conclusion, interning at Lulu Bistrot was an enriching experience for the author pursuing a career in the culinary arts. Working in Lulu Bistrot gave the author the opportunity to learn about Time Management, especially during service hours. Workers are also trained to work fast and under pressure to deliver the food right on time to the customers. And, since the Cold Section is an open kitchen and can be seen by customers, keeping the section clean is a must, which also trained us to be a clean and tidy worker during the service.

## **1.2 Industrial Training Objective**

1. Provide students with hands-on experience in French culinary techniques under the guidance of experienced chefs.
2. Expose students to the process of menu planning and development and gain insights into creating balanced and innovative dishes.
3. Offer students opportunities develop communication skills, and understand the importance of providing exceptional service in a fine dining setting.
4. Provide students with a glimpse into the dynamic and fast-paced environment of a high-end restaurant, fostering adaptability, teamwork, and professionalism.

## **1.3 Benefits of the Internship**

### **1.3.1 For Students**

1. Hands-on Learning: Gain practical experience and develop culinary skills in a professional setting.
2. Industry Exposure: Acquire insights into the workings of a French dining establishment and the broader culinary industry.
3. Networking Opportunities: Build connections with chefs, mentors, and peers that can lead to future career opportunities.
4. Personal Growth: Develop soft skills such as teamwork, communication, and time management essential for success in any professional setting.

### **1.3.2 For Schools**

1. Enhanced Curriculum: Supplement academic learning with real-world experience, enriching students' educational journey.
2. Industry Collaboration: Foster partnerships with reputable restaurants like Lulu Bistrot to provide students with diverse learning opportunities.
3. Alumni Success: Contribute to the success of alumni by preparing them for rewarding careers in the culinary industry.

### **1.3.3 For Lulu Bistrot**

1. Talent Development: Nurture aspiring culinary talents and potentially recruit interns as future employees.
2. Brand Exposure: Showcase Lulu Bistrot as a hub for culinary education and excellence, enhancing its reputation within the industry.
3. Community Engagement: Contribute to the local community by supporting educational initiatives and fostering talent development in the culinary arts.