

CHAPTER I

INTRODUCTION

1.1. Background of Study

Indonesia is one of the most diverse countries in the world. Its culture is incredibly rich, shaped by its vast archipelago of over 17,000 islands and a complex history. Indonesian cuisine is known for its rich diversity, bold flavours, and aromatic spices. It varies greatly from region to region due to the country's vast geographical and cultural diversity. Indonesian cuisine is flavorful, characterized by rich spices, coconut milk, and a wide variety of fresh ingredients, most often described as savory, hot and spicy, and combination of basic tastes such as sweet, salty, sour and bitter. Popular dishes include nasi goreng (fried rice), rendang (spicy beef stew), sate (skewered meat), and soto (aromatic soup)

Mozaic restaurant is a fine dining restaurant that is located at Ubud, Bali, Indonesia. It serves modern French Indonesian cuisine. They source their ingredients locally and prioritise environmentally friendly practices in their kitchen. At Mozaic we believe that sustainability is essential for the long-term success of the business and the planet. They also believe in innovation and regularly experiment with new techniques and ingredients to create unique and exciting dishes. Mozaic strive to showcase the authentic flavors and culinary traditions of the regions they draw inspiration from. Finally, they aim to provide an exceptional dining experience, with attention to every detail, from the presentation of each dish to the quality of service. The author choose this place for internship because Mozaic is one of the most well known fine dining restaurant in Indonesia that have stand for more than 20 years. The author want to learn more about the standard, kitchen work flow, menu development, and service in fine dining restaurant. Another reason for choosing this

restaurant for internship is because of its sustainability concept that minimize waste by using all parts of ingredient that are usually thrown away for a fine dining standard dish.

Through this internship the author can improve his knowledge and deepen his understanding about food and beverages industry that previously have been learn at Ottimmo International. During this internship the author also improve his culinary skills and the ability to work as a team by doing real work at the kitchen. Another benefit is gaining knowledge about the standards in fine dining restaurant. The author have the opportunity to do this internship for 4 months, 1 month at hot section and 3 month at pastry bakery section. However, due to health issue the author cannot continue this internship. So in exchange, the author must participate in event held by Ottimmo International.

1.2. Industrial Training Objectives

1. To learn more about F&B industry
2. To improve understanding about French Indonesian cuisine
3. To develop discipline as a chef
4. To improve his culinary skills
5. To acquire knowledge about fine dining standard

1.3. The Benefits of Internship

1.3.1. For Students

1. Gain experience of working in professional kitchen
2. Learn to work as a team
3. Acquire new culinary skills and technique
4. Improve understanding about restaurant management

1.3.2. For Ottimmo International

1. To introduce Ottimmo International at F&B industry in Indonesia

2. To have relationship with local restaurant
3. To measure students knowledge and skill through real work experience.

1.3.3. For Mozaic Restaurant

1. To get free apprentice that can work in the kitchen
2. To gain relation with local culinary school