

CHAPTER I

INTRODUCTION

1.1 Background of Study

Molecular gastronomy is a modern cooking style that combine science and cooking to create unique and visually appealing dishes. It focuses on producing chemical and physical changes that happen during cooking, which allows chef to transform ingredients in new ways. It uses techniques like spherification, gelification, and using liquid nitrogen to change textures and flavors of food, creating a memorable dining experience. This style of cooking requires great creativity which makes it an exciting area in the culinary world.

Namaaz Dining is a well-known restaurant that showcases the essence of molecular gastronomy. It offers an innovative dining experience by combining modern cooking techniques with traditional Indonesian flavors. Namaaz Dining is a perfect place for culinary students to learn and grow because it pushes the limit of culinary arts. The internship program at Namaaz Dining lasts six months. During this time, the interns work in the cold and pastry sections, which are important for learning how to create detailed and precise dishes, key aspects of molecular gastronomy.

Completing an internship is an important step for culinary students to connect classroom knowledge with practical skills. It gives the intern chances to use what the intern learned in a real kitchen which can improve technical abilities and understanding of professional cooking. Internship also allows the intern to collaborate with experienced chefs, learn new techniques, and gain insight into the daily operations of a professional kitchen. The internship experience at Namaaz Dining equips the intern with the necessary skills to succeed in the competitive world of fine dining and molecular gastronomy.

1.2 Industrial Training Objective

1. To gain experience in a professional kitchen
2. To learn the techniques of molecular gastronomy
3. To enhance creativity and innovation
4. To build networks within the culinary industry

1.3 The Benefits of Internship

1.3.1 For Students

- Gain practical experience in a professional kitchen
- Develops deeper understanding of the culinary arts standards
- Improve time management and multitasking skills
- Develop skills in food preparation, plating, and presentation
- Improve problem solving abilities
- Develop communication skills

1.3.2 For Ottimmo International

- Build industry connection which can lead to future collaborations
- Elevates the university's reputation through partnership with well-known company

1.3.3 For Namaaz Dining

- Provides additional support in the kitchen
- Having good relationship with culinary school which can help on gaining access to potential intern