

CHAPTER I

INTRODUCTION

1.1 Background of Study

Thailand is known as a country with extraordinary cultural and culinary riches. Even though it is similar to Indonesia in several aspects, such as the use of various spices and distinctive flavors, Thailand also has a very unique and different culinary identity.

One example of a very famous and worldwide menu from Thailand is *Tomyum*. This *Tomyum* dish combines a fresh sour and spicy taste, with a distinctive aroma of spices, making it a very popular dish both inside and outside Thailand. The combination of fresh ingredients such as lime leaves, lemongrass, chilies and other spices creates an appetizing taste and makes it a favorite choice for many people.

Although there are some similarities with Indonesian cuisine, such as the use of natural herbs and spices, Thai cuisine has its own characteristics that set it apart. The diversity of Thai cuisine includes a variety of foods, from fresh seafood, rich stir-fried dishes, to signature dishes with a blend of Thai spices.

Apart from that, Thai food culture also has its own characteristics. Thai people are known to like sharing dishes together at a table, which is known as "family-style dining". This reflects the values of togetherness and familiarity in Thai culture.

Thus, although there are some similarities between Thai and Indonesian cuisine, Thailand still maintains its own uniqueness and specialties in the culinary field. Through the author's internship experience at NAPLA Surabaya Restaurant, the author hope to be able to further explore and understand the richness of Thai culinary delights and their differences with Indonesian culinary delights, so that The author can make a meaningful contribution to the promotion and development of culinary delights in these two countries.

During the six month internship at NAPLA Surabaya Restaurant, the author have experienced a very valuable and in-depth experience in understanding the world of Thai culinary. This internship runs from January 8th, 2024 to July 8th, 2024, and is an important step in the author journey to deepen the author knowledge of Thai cuisine. The author main goal in this internship is to expand the author understanding of ingredients, cooking techniques, and Thai flavors, and to apply this knowledge in practice in the field.

During this six month internship period, the author was given the opportunity to learn various kinds of Thai food including the hot kitchen. The six-months learning experience in the hot kitchen gave the author a deep understanding of Thai cooking techniques, the use of spices, and the main ingredients in Thai dishes. With guidance from experienced chefs, the author can hone the author cooking skills and expand of Thai recipes.

NAPLA Restaurant, with a concept open to the public and without reservations, provides easy access for all levels of society to enjoy authentic Thai fusion dishes. With more than 50 types of food and drinks, NAPLA Restaurant has succeeded in introducing a variety of Thai flavors to the Indonesian people, including favorite menus such as (khao mo, pad ka prao, pad thai , tom yum kung, pad see ew , and Thai fried rice)

One of the interesting innovations from NAPLA Restaurant is the menu that combines Indonesian and Thai cuisine, namely Nasi Gila Bowl. This menu is a unique combination of Indonesian and Thai flavors, consisting of sausages and omelettes fried in their signature sauce, served with crackers and rice. This menu is a special attraction for NAPLA Restaurant visitors, because it is not available anywhere else.

Through this internship, the author not only deepened the author knowledge of Thai cuisine, but also gained valuable hands-on experience in the culinary

industry. Apart from that, the author also succeeded in expanding the author's network and making many new friends in this industry. Thus, the author's internship at NAPLA just because NAPLA Restaurant Surabaya Restaurant has made a significant contribution to the development of the author's skills and knowledge in the world of Thai and Indonesian culinary delights, and also the author chooses NAPLA because NAPLA is one of the best Thai restaurants in Surabaya and also the author does an internship because the author wants to know more about the world of work and wants to learn more about Thai cuisine.

1.2 Industrial Training Objective

1. To know more about industrial kitchens
2. Find out more about the many and various types of Thai food
3. Develop responsibility, discipline, professionalism, and fulfilling curiosity of the F&B industry
4. Develop good skills in communicating with chefs for future career
5. To learn F&B processing and also food preparation, how to store food ingredients properly and according to standards.

1.3 The Benefits of Internship

1.3.1 For Students

1. Deepen and expand knowledge in the culinary field
2. Have many new friends and many connections
3. Gain experience working in a team
4. Train the ability to be responsible and disciplined
5. Gain new skills to work under the leadership of a professional chef
6. Have a mindset that is ready to enter the world of work
7. Gain a lot of experience and knowledge open a business in the future

1.3.2 For Ottimmo International

1. Introducing Ottimmo to people out there
2. As a benchmark for expanding theory and knowledge

1.3.3 For NAPLA

1. Get free labor for restaurants
2. Get promoted by the current trainee for the next possible training candidate
3. Build relation with culinary school