

CHAPTER I

INTRODUCTION

1.1 Background of study

Australian-Asian fusion food represents a vibrant blend of Australian ingredients and Asian culinary traditions, reflecting the multicultural nature of Australian society. This fusion cuisine emerged from the rich history of Asian immigration to Australia, particularly from countries like China, Japan, Thailand, Vietnam, and Korea. Over time, these communities introduced their diverse culinary practices, which began to meld with local Australian flavors and ingredients. In cities such as Sydney and Melbourne, the fusion of Asian and Australian cuisines is particularly evident. Chefs and home cooks alike experiment with combining Asian spices, sauces, and techniques with fresh Australian produce and seafood.

The popularity of Australian-Asian fusion food is also driven by Australia's emphasis on fresh, high-quality ingredients and its openness to culinary innovation. The fusion approach not only showcases the diverse flavors and techniques of Asian cuisines but also highlights the unique aspects of Australian produce. This blend results in dishes that are flavorful, diverse, and representative of Australia's cultural diversity and its dynamic food scene.

During The Uthor six-month internship at Sensorium Bali, an Australian-Asian fusion restaurant, The author had the opportunity to immerse The author's in a unique culinary environment that seamlessly blended the flavours and techniques of both cultures. From the outset, The authoe was welcomed into a creative and dynamic team dedicated to pushing the boundaries of fusion cuisine.

Working closely with experienced chefs, The author was able to learn a wide range of cooking techniques and ingredient pairings specific to Australian-Asian fusion cuisine. This mentorship was crucial in helping The

author understand the delicate balance between traditional Asian flavors and modern Australian culinary practices. One of the most rewarding aspects of The author 's internship was collaborating on special events and themed dinners, where The author had the chance to showcase The author creativity and contribute to the restaurant's unique offerings. These events taught The author the importance of teamwork, effective communication, and the ability to thrive in a high-pressure environment.

In the hot kitchen, The author was involved in preparing a variety of dishes that combined traditional Asian ingredients with contemporary Australian cooking techniques. This hands-on experience allowed The author to master different cooking methods and understand the importance of balancing flavors to create innovative dishes. Working alongside experienced chefs, The author learned the nuances of ingredient selection, seasoning, and cooking times, which are crucial for maintaining the high standards of the restaurant.

In the plating section, The author was responsible for the presentation of dishes, ensuring that each plate not only tasted exceptional but also looked visually appealing. This experience taught The author the importance of aesthetics in the dining experience and how to use color, texture, and arrangement to enhance the overall appeal of a dish. Attention to detail was paramount, and The author developed a keen eye for creating beautiful and appetizing presentations that met the restaurant's high standards.

Additionally, The author time in the front of house allowed The author to gain valuable insights into customer service and restaurant management. The author learned how to interact with guests, handle reservations, and manage dining room logistics. This experience was instrumental in understanding the importance of creating a welcoming atmosphere and providing excellent service to ensure a memorable dining experience for guests. It also taught The author effective communication skills and the

ability to handle various customer requests and feedback with professionalism.

Beyond honing The author ulinary skills, The author internship at Sensorium Bali also provided The author with a comprehensive understanding of the operational side of running a successful restaurant. The author gained practical experience in inventory management, supplier relations, and kitchen organization, all of which are essential for maintaining the quality and efficiency of culinary operations. Interacting with guests and receiving their feedback further enriched The author experience, giving The author valuable insights into customer preferences and expectations.

Overall, The author internship at Sensorium Bali was an enriching experience that significantly contributed to The author's professional development. The exposure to a diverse range of culinary practices and the opportunity to work in a creative, fast-paced environment helped The author build a solid foundation for The author future career in the culinary industry. The skills and knowledge The author acquired during this period are invaluable, and The author very grateful for the opportunity to have been part of such an innovative and inspiring team.

1.2 Industrial Training Objective

1. To have more knowledge about industrial kitchen
2. To improve knowledge about Australian-Asian fusion cuisine
3. To develop responsibility, discipline, professionalism as a professional chef
4. To develop networking with chefs for the future career
5. To learn F&B processing and also food preparation, how to store food ingredients properly and according to standards, food hygiene

1.3 The Benefits of Intership

1.3.1 For Students

1. Hands-on experience
2. Skill enhancement and development
3. Professional mentorship and guidance
4. Time management and efficiency

5. Understanding restaurant operations
6. Understanding diverse roles
7. Exposure to culinary innovation

1.3.2 For Ottimmo International

1. Strengthened industry connections and reputation
2. Promotion of industry-ready graduates

1.3.3 For SENSORIUM

1. Free human resources
2. Free promotion
3. Fresh perspective and creative input