

CHAPTER I

INTRODUCTION

1.1 Background of Study

Dubai is a city of diversity, with a rich history and a modern skyline. It is home to a diverse population of over 200 nationalities, and it is a melting pot of cultures. Dubai is also a major business and financial center, and it is known for its luxury shopping, world-class hotels, and stunning architecture. Dubai is home to a wide variety of restaurants, from traditional Emirati cuisine to international cuisines. Dubai is also known for its luxurious hotels and resorts.

VOCO Dubai The Palm is a boutique-styled premium hotel located on the newly opened and trendy Palm West Beach. Maison Mathis Restaurant, the restaurant managed by VOCO Dubai The Palm, serves one of the best European cuisines in Dubai and exclusively offers Belgian cuisines. The Author finds Maison Mathis Restaurant especially interesting because within this hotel, the Author can be exposed to new ideas and perspectives and helps the Author gain valuable experiences and grow as a culinary professional. In the Maison Mathis Restaurant, the Author is assigned to the pastry kitchen section for 6 months, starting from January, 15th 2024 until July 15th, 2024.

The Author is eager to intern in a pastry kitchen as aligned with her deep passion for the art of baking and creating pastries. The Author wishes to learn from precise measurements to the delicate balance of flavors and textures. The Author is excited about the opportunity to learn from experienced pastry chefs, understand the nuances of ingredient interactions, and gain hands-on experience in a professional kitchen environment. Interning in this setting will not only enhance the Author technical abilities but also allow the Author to contribute to a team dedicated to crafting delightful and innovative confections, ultimately helping the Author pursue the goal of becoming a skilled chef.

1.2 Industrial Training Objective

1. Learn and master fundamental pastry techniques.
2. Gain experience in following recipes accurately and adjusting them as needed for quality and consistency.
3. Understand the workflow and organization of a professional pastry kitchen, including time management, cleanliness, and equipment usage.
4. Learn to assess and ensure the quality of pastry products, including taste, texture, and appearance. Understand how to troubleshoot issues and make adjustments.
5. Work effectively with other kitchen staff, including chefs and fellow interns, to complete tasks efficiently and maintain a positive working environment.

1.3 The Benefits of Internship

1.3.1 For Students

1. Provides students with practical experience in a professional kitchen, helping in the future career.
2. Allows students to apply culinary techniques and knowledge learned in school to real-world situations.
3. Helps students build valuable connections with industry professionals, which can lead to job opportunities and mentorship.
4. Offers insight into the daily operations, challenges, and trends of the culinary industry.
5. Strengthens resumes with hands-on experience and achievements.

1.3.2 For Ottimmo Internacional

1. Introducing Ottimmo Internacional to a wider audience.
2. Building relations to an international hotel and restaurant.

1.3.3 For Maison Mathis Restaurant

1. Internships bring in enthusiastic, motivated individuals eager to learn and contribute, often introducing new ideas and perspectives.
2. Interns can assist with day-to-day operations, allowing experienced staff to focus on more complex tasks while helping the intern develop essential skills.
3. Internships serve as a trial period to identify potential full-time employees who already understand the restaurant's culture and standards.
4. Internships help create connections with culinary schools, industry professionals, and potential customers, expanding the restaurant's network.
5. Interns may bring in new ideas from their studies, which helps the restaurant stay innovative.