

CHAPTER 1

INTRODUCTION

1.1 Background of Study

The culinary operation has grown significantly in recent years, with a growing demand for talented chefs and bakers. This increase causing the rise of food culture, the popularity of culinary shows, and the expanding value of food in global tourism and hospitality. Culinary arts programs and baking pastry schools play an important role in preparing future professionals by providing hands-on experience and in-depth knowledge of techniques, ingredients, and current trends. Culinary arts covers a wide range of abilities, including cooking, food presentation, and food safety, with the goal of making dishes that are both delicious and visually pleasing. As the food sector evolves, the culinary arts and pastry baking disciplines remain vital.

Al Maha Luxury Collection Desert Resort and Spa is a luxury 5-star hotel in Dubai with Arabic accents that is being operated under Marriott. It serves exquisite dining in Arabic, Indian, Sri Lankan, Chinese, Italian, and French cuisine from a single kitchen. The author was given the opportunity to work as a trainee for one year in each section, including the cold kitchen, hot kitchen, baking and pastry, and the recently opened live kitchen for breakfast, which is located within the Al Diwaan restaurant.

The training is not only how to prepare food, but also how to manage a team, ingredient and food cost, food safety, external event, special event, time management, and how to deal with high-profile guests. All of the skills are necessary for the author's personal development as a chef and his future as a professional culinary expert.

1.2 Industrial Training Objective

1. To refine the culinary skills through direct training by the highly experienced chefs.
2. To understand the flow of hotels kitchen operations, food preparations, food safety, food costing, and special banquet.
3. Improving personal creativity by learning new recipes and plating style.
4. Improving time management and skill improvement for all the unexpected things that might happened in the future.
5. To understand more on how the professional do the work.
6. To be able to blend with the international standard kitchen environment.

1.3 The Benefits of Internship

1.3.1 For Student

- To get experience to work in high end hotel
- To get experience by work on high standards supervisors
- To get knowledge on how to work with team from different backgrounds
- Learning on how to lead a team
- Learning on how to manage *mise en place*, time management, orders, and food costing
- To get experience by communicate with high profile guests.

1.3.2 For Ottimmo International

- To introduce Ottimmo International as a culinary academy that teach young chefs to be ready to enter the industry
- To know more about prospects and learning outcomes of their students
- To know more about high end international hotels that runs by prestigious company

- To share the experience of the internship to juniors that about to do internship internationally

1.3.3 For Al Maha Luxury Collection Desert Resort and Spa

- To get the labor needed during the high season
- To get more knowledge on dealing with much more different style of cooking method
- Get a promotion from the trainee outside the country
- to understand how to select workers who have good potential