

CHAPTER I

INTRODUCTION

1.1 Background Of Study

United States Of America also known as United States (U.S) or America is a country located in North America. It is a federal union of 50 states and a federal capital district, Washington, D.C. The 48 other countries are contiguous states bordering Canada to the north and Mexico to the south. This country has the most third largest land area.

United States Of America have billions of population with different cultures and people also foods. United States of America is very famous with the American breakfast style. The USA cultural cuisine suffers from an unfortunate reputation, with doughnuts, burgers, breakfast on a stick, cheese in a can and deep fried butter. All the foods were described to be fatty, sugar and unhealthy.

The St Regis Atlanta served American food in a five star and fine dining standard, this is why the author chose The St Regis Atlanta to be part of her internship. The Author has no experience working at a fine dining restaurant so this is a great opportunity for the Author to improve the knowledge and skills in this place. This report is written based on a completed internship at The St Regis Atlanta from 27 December 2023 – 14 December 2024. The internship in The St Regis Atlanta helped the author to expand a deeper understanding of her abilities and experiences in the fine dining sector with a five star standard. Every trainee at The St Regis Atlanta has the opportunity to learn in different sections, including Entree, Hot kitchen, Cold kitchen, Afternoon Tea, Banquets event and Bar. All trainees have different training plans of working in the hotel, but the author had the opportunity to work in hot and cold kitchen for 2 and a half months, and the rest 9 and a half months the author had the chance to work in banquet section which caters events with a capacity of max 600 – 700 pax.

The St Regis Atlanta served banquet events by pax, buffet or to go pax. They also have a live station chef attendant to cook in front of the guests during the event held. The menu can be various by custom and ordered. The manager normally ordered the ingredients and they will arrive a day or 2 days before the event going to be held, all the chef going to work in team. The author and the chef work a day before to make a preparation of the event ordered. Meanwhile the hot and cold kitchen are part of the restaurant, called Astor Court. Astor Court

served breakfast, lunch, brunch (every weekend only) and dinner menu. Which features different variety menu.

Hot and cold kitchen also cooks for the pool and private dinning orders. Meanwhile afternoon tea are part of the banquet team preparation. The menu also include gluten free , vegetarian and vegan option.

Through this internship, the Author is able to improve her skills and knowledge that can be implemented into her future career life. The Author also learn to improve and develop her creativity, take on many responsibility at working place and get new culinary skills and also learn new recipes and techniques in the kitchen in addition, The St Regis Atlanta teaches how to elevate a menu of the dishes and servings in a five star standards. The author also achieve her forbes recognition of five star achievement during her internship.

The reason the author choose to conduct the internship in the states is because the author value her time for working with someone, in Indonesia interns normally don't get paid, and St Regis beign a 5 star hotels offers a rare opportunity that can't be passed up. The author got chance to work for the banquets and line kitchen that serve the main restaurant named Astor court , private dining, bar, and pool. The author experienced of serving food for Angelina Jolie, Jackie Chan , Donuld Trump, Chelsea Football Club,Drake the rapper, Dnis Leary (famous comedian),Arturo Lomels (owner of Azul), Julie Mora, Uzoma Ekpecham ,Dwayne Johnson, many more.

1.2 Industrial Training Objective

1. Learning more about industrial kitchen.
2. Improving knowledge about five star Forbes standard.
3. Developing personal growth in a responsible and discipline as a professional chef.
4. Develop networking with chefs for the future career in learning F&B management.

1.3 The Benefits of Internship

1.3.1 For Student

1. Expanding a worldwideconnections with people around that they might need for future networking.
2. Gaining experiences of working as a team.
3. Experiences in improvement of communication skills with guest to serve the dish.

4. Well prepared to enter the world of work.
5. Gain new experience working with a professional leadership.

1.3.2 For The St Regis Atlanta

1. Connected to a wider range.
2. Having more of potential trainee to be future employees.
3. Get promoted by the trainee for the next student.

1.3.3 For Otimmo International

1. Help to introduce Otimmo to many more connections.
2. Connect a relation with outstanding five star hotel and a five star Forbes standard restaurant.
3. As a measurement of students to apply their knowledge and theory.