

CHAPTER I

INTRODUCTION

1.1 Background of Study

Lulu Bistrot is a restaurant and bar based in Bali, offering classic French bistro dishes that focus on simplicity and quality. Staying true to traditional French culinary techniques while incorporating fresh, seasonal local ingredients, Lulu Bistrot prides itself on serving high-quality food, cocktails, and wines. With inspiration drawn from the vibrant and laid-back cafés of Paris, the establishment combines a timeless yet modern feel, striking a balance between elegance and a lively atmosphere.

The internship program runs for around six months, providing ample time for trainee to develop practical skills and deepen their understanding of the culinary industry. Whether refining food service techniques or learning new things in the kitchen, the program helps interns build the confidence needed to thrive in professional settings.

The author decided to join Lulu Bistrot for their internship due to a strong interest in its concept—the idea of serving uncomplicated yet incredibly flavourful dishes. At Lulu Bistrot, interns are treated as active contributors to the team, not just as learners. They work alongside experienced staff, engaging in daily operations and gaining direct exposure to the dynamic and high-paced environment of a premium restaurant.

In summary, the internship experience at Lulu Bistrot was highly valuable for the author's journey in the culinary field. It offered lessons in effective time management, especially during peak service hours. The fast-paced setting required quick thinking and efficiency to ensure timely food delivery. Moreover, because the Cold Section operates as an open kitchen visible to guests, maintaining cleanliness and order at all times became essential—teaching the importance of hygiene and organization in a professional kitchen.

1.2 Industrial Training Objective

- Learn authentic French cooking techniques directly from experienced chefs through hands-on training.
- Develop menu planning and culinary creativity by understanding how to create balanced and innovative dishes.
- Gain experience in high-end restaurant operations, including teamwork, time management, and adapting under pressure.
- Understand kitchen management, covering food safety, hygiene, organization, and inventory control.
- Improve communication and customer service skills, including taking orders, handling feedback, and delivering excellent service.
- Receive mentorship and constructive feedback to support growth, refine techniques, and build a strong work ethic.

1.3 Benefits of the Internship

1.3.1 For Student

- **Hands-on Learning**
Gain real experience and develop culinary skills in a professional kitchen environment.
- **Industry Exposure**
Understand how a French restaurant operates and gain insight into the culinary industry.
- **Soft Skills Development**
Improve communication, teamwork, and time management—key to success in any career.
- **Networking Opportunities**
Connect with chefs, mentors, and peers for future career opportunities.
- **Career Readiness**
Be better prepared to enter the workforce with confidence and practical skills.

1.3.2 For Ottimmo

- **Enhanced Curriculum**
Complement classroom learning with hands-on experience.
- **Industry Collaboration**
Build partnerships with reputable restaurants like Lulu Bistrot.
- **Alumni Success**
Prepare graduates for rewarding careers in the culinary field.
- **Academic Reputation**
Strengthen the school's credibility and appeal to future students.

1.3.3 For Lulu Bistrot

- **Talent Development**
Train and identify future culinary professionals for potential recruitment.
- **Brand Exposure**
Position the restaurant as a center of culinary excellence and education.
- **Community Engagement**
Support the local community by contributing to education and skill-building.
- **Fresh Perspectives**
Benefit from the energy and ideas that interns bring into the kitchen.