

CHAPTER I

INTRODUCTION

1.1 Background of study

Namaaz Dining is known for its modernist culinary method and molecular gastronomy techniques. Through a degustation menu that changes every few months that includes 15–17 courses, the restaurant in Jakarta provides a unique dining experience. The concept that is promoted is “Fun Dining,” where customers enjoy an interesting and involved culinary experience as the appearance and flavor of each dish frequently defy expectations.

From January 2 to July 2 2025, an internship was undertaken at Namaaz Dining Jakarta for six months. Namaaz Dining was chosen as the internship location in order to gain experience working in a very well-organized and disciplined kitchen and to gain firsthand knowledge from a skilled team that integrates science, art, and culinary in the food-making process.

Throughout my time as an intern, all aspects of the dishes in the production kitchen were overseen, from prepping the materials to employing cutting-edge cooking techniques like spherification to designing aesthetically pleasing plates with interactive elements. The opportunity to see the entire culinary operation was provided in addition to learning about collaboration, time management, and strict hygienic regulations.

Work on creating a menu was carried out every day, which was difficult and demanded a great deal of accuracy. In the culinary team, adaptation to unforeseen changes in operations and the importance of effective interdepartmental communication were also learned. A great deal was learned about unusual ingredients and presentation methods that aren't frequently utilized in traditional dining establishments.

My perspective on the professional culinary industry, which requires innovation, consistency, and strong dedication, was expanded by the internship at Namaaz Dining, which was a very worthwhile experience.

Technical proficiency was enhanced, but so were work ethic, mental toughness, and the capacity to perform well under duress without sacrificing quality in any aspect of the job.

As a culinary student, this internship played a significant role in my education and personal growth. This experience has provided greater readiness to enter the professional culinary world both domestically and abroad thanks to this practical industry experience, particularly in the constantly changing sector of modern cuisine.

1.2 Industrial Training Objective

1. To gain personal understanding of the processes used in the contemporary culinary arts, particularly those that integrate gastronomy, science, and creativity.
2. To improve technical abilities in food preparation, including handling ingredients, creative culinary techniques, and superior, visually appealing plating.
3. To develop self-control, stamina, and attention to detail while working in a setting that requires accuracy and consistency in a professional setting.
4. To comprehend the value of effective teamwork and communication, as well as how to adjust to the fast-paced environment of a professional kitchen.
5. To expand knowledge and create connections with food industry professionals in order to lay the groundwork for future professional growth on a national and worldwide scale.

1.3 The benefits of Internship

1.3.1 For Students

1. Understanding how a professional kitchen with a modernist concept works. In addition to gaining practical experience in creating intricate and elaborate dishes using molecular

gastronomy techniques, students also get to showcase innovative and atypical menu items.

2. Developing self-control and mental toughness. Students learn how to maintain focus, attention to precision, and consistency in their work in a high-pressure, high-standard culinary setting. They also learn how to adopt a professional demeanor when dealing with everyday obstacles.
3. Improving communication and teamwork skills. In order to maintain a quick yet accurate kitchen workflow, students learn the value of cooperation, clear communication, and support among team members.
4. Improving flexibility and adaptability. Changes in menu items and cooking methods are common in a creative kitchen like Namaaz Dining. Students received instruction in quickly thinking, maintaining composure, and successfully adjusting to novel circumstances.
5. Gaining more understanding about unusual ingredients and cooking methods. Students are exposed to creative goods, cutting-edge techniques, and contemporary technology that are rarely found in traditional kitchens, enhancing their future culinary knowledge and abilities.

1.3.1 For Ottimmo Internasional

1. Building partnerships with restaurants that have original ideas to enhance student internships.
2. Enhancing the school's standing as a culinary school that fosters creativity and turns out alumni who are prepared for the workforce.

1.3.2 For Namaaz Dining

1. Getting more motivated and willing employees to assist with day-to-day production tasks.

2. Mentoring students that have a strong interest in contemporary gastronomy in order to support education.