

CHAPTER I

INTRODUCTION

1.1 Background of Study

The author is culinary student who is very interested in the culinary world. The author learning is focused on cooking techniques, restaurant management, and food presentation, which really helps the author in the future to open a restaurant and become a consultant. From part of the author journey to achieve the author goals, undergoing a trainee in a hotel is one of the journeys and learning that the author have to face for my better future and have a broader mindset. According to Toyipur (2020), the learning system at Polytechnics predominantly uses a blended learning system, combining face-to-face, on-the-job training, and online learning, with a learning composition of 40% theory and 60% practice, with an industry link and match mechanism.

According to Arifin (2014), internships are a form of systematic and synchronous implementation between educational programs at schools/universities and specific skills acquisition programs. That's why the author chose Park Hyatt Jakarta as the author trainee place is one of the author desires and has a very good reputation in the culinary industry. In addition, Park Hyatt Jakarta is a hotel that is a Luxury Hotel style and has an achievement as one of the 5-star hotels in Indonesia. Park Hyatt Jakarta has dining amenities offered to visitors, including the Dining Room which provides Indonesian specialties and Regional Dishes from Italy, KITA Restaurant with the theme of Aunthentic Japan, Conservatory with the theme of Afternoon Tea, Kita Rooftop Bar, and The Bar.

In addition, the opportunity to work under the guidance of experienced chefs in a high-pressure professional environment will allow the author to hone the author technical skills, develop discipline, and gain deeper insights into managing a luxury restaurant. The author believe that learning from industry experts and understanding the correct kitchen workflow will make a significant contribution to the author growth as a chef and aspiring entrepreneur.

As a trainee at Park Hyatt Jakarta, the author got a trainee period for 6 months starting from January 20, 2025 to July 20, 2025. In addition, the author was also given the opportunity to try 3 different kitchens every 2 months starting from cold kitchens, bunks/events, and conservatory. The following is an explanation of the departments and positions during the internships: Garde Manger (GDM): Holds daily and afternoon tea, helps prepare Coffee Break, Set Menu, and Buffet. Event: Holding a coffee break, condiment, maintaining a buffet stall, and doing a set menu. Conservatory: Opening, refinishing and re-fresh alacart materials, doing vacuum, and porter.

With the rotation the author learned more and more how each department worked and learned how to work with different and many people. With the internship carried out by the campus as one of the graduation requirements, the author have other reasons to do this internship, here are some of my reasons: The best way to learn. With the internship the author learned cooking skills to gain practical experience is to practice hands-on with real cooking. This internship allowed the author to apply theoretical knowledge and improve efficiency under professional guidance. Improving Technical Skills and Creativity, working in different kitchen departments will help the author master a variety of cooking techniques, improve my presentation skills and promote creative experimentation with ingredients. Building a Professional Network, providing training in large restaurants and providing valuable networking options with chefs, mentors, and industry professionals that can open doors for future career growth. Business Preparation, the author main goal was to build own luxury restaurant, the internship was one of the very expensive learnings the author got for the author to start a business later.

1.2. Industrial Training Objective

Here are the author goals in doing the internship:

1. Develop technical skills.
2. Improves efficiency and durability in the kitchen.
3. Understand kitchen management and kitchen operations.

4. Develop creativity and understanding of menus.
5. Build a network of professional connections.
6. Prepare for future careers and businesses.

1.3. The Benefits of Internship

1.3.1 For Students

1. Hands-On Experience in a Professional Kitchen
2. Improvement of Technical Skills
3. Time Management and Multitasking
4. Understanding Kitchen Workflow and Restaurant Operations
5. Networking Opportunities
6. Work Ethic and Professionalism
7. Preparation for Entrepreneurship

1.3.2 Share Ottimmo International

1. Enhanced Reputation and Industry Recognition
2. Stronger Industry Partnerships
3. Curriculum Improvement
4. Alumni Success Stories

1.3.3 Share Park Hyatt Jakarta

1. Additional Workforce Support
2. Potential Future Employees
3. Stronger Collaboration with Culinary Institutions