

CHAPTER I

INTRODUCTION

1.1 Background of Study

The internship program is designed to strengthen student multidisciplinary skills as preparation for entering the workforce. During the internship at partner institutions, students not only hone their technical abilities but also learn about discipline, responsibility, and professional ethics (Wardhani et al., 2024). In order to fulfill the practical learning requirements in the culinary industry, selecting the right internship placement is a crucial aspect to support both the learning process and the development of student skill in a real-world setting. This internship is being carried out at Mandarin Oriental Jakarta, a five-star hotel well known for its high standard of service a culinary excellence. Mandarin Oriental Jakarta holds an international reputation in the hospitality industry, particularly in culinary innovation, consistent food quality, and the professionalism of its kitchen team. The hotel not only serves a wide range of high-quality dishes from around the world, but also serves as a place where professional chefs grow and thrive, with deep dedication of the culinary art. This makes Mandarin Oriental Jakarta an ideal place to sharpen culinary skill directly under the guidance of experienced professionals.

The decision to choose Mandarin Oriental Jakarta as the internship placement is also driven by the desire to gain a deeper understanding of a five-star hotel kitchen operation, from food preparation and plating to sanitation management and workflow efficiency. With complete facilities, well organized work system and a professional environment, Mandarin Oriental Jakarta provides a valuable learning opportunity for the students who are serious about growing in the culinary industry.

This internship program was conducted over a period of 6 months, from January 6th to July 5th. During this time, I had opportunity to work in two different outlets, gaining valuable experience in various areas of the kitchen.

At the beginning of my internship, I was assigned to the hot kitchen, specifically in banquet. I was part of the coffee break team, where my responsibilities included preparing coffee break items such as *martabak*, bitterballen, croquettes, and other snacks. I worked in the banquet kitchen for 3 months from January 13th to April 13th. For the second part of my internship, I joined the cold kitchen, commonly referred to as in room dining, Executive Club Lounge is also handled by the In Room Dining kitchen team. The task included preparing salads, cutting fruit, and preparation of à la carte orders for guests in their room. I worked in the in room dining from April 13th to July 5th. This experience allowed me to better understand the standard of food presentation and service required in a luxury hotel setting.

1.2 Industrial Training Objective

1. To develop technical skills in a professional kitchen, including cooking techniques, food preparation, plating, and sanitation management.
2. To gain a deeper understanding of the workflow and standard operating procedures in a five stars hotel kitchen, both in the hot kitchen and cold section.
3. To enhance communication and teamwork abilities across department in a professional workplace setting.
4. To prepare for future employment after graduation by gaining hands on experience and building a strong work ethic.
5. To learn how to work efficiently and with discipline in a team-oriented environment, while adapting to the fast paced nature of the industry.

1.3 The Benefits of Internship

1.3.1 For Students:

1. Improved cooking skills and learned new recipe and techniques.
2. Opportunity to handle professional kitchen equipment.
3. Understanding food safety and HACCP standard.
4. Experience in multiple kitchen section.
5. Became more disciplined, responsible, professional, and is able to adapt in a new work environment.

1.3.2 For Ottimmo International:

1. Strengthening industry partnership
2. Student success as a reflection of teaching quality
3. Building wider and more sustainable partnership between academy and hotel establishments.

1.3.3 For Mandarin Oriental Jakarta:

1. Additional workforce support.
2. Opportunity to discover new talent.
3. Shaping future professional to meet hotels standard.
4. Enhancing the hotel's image as a professional training ground.
5. Strengthening collaboration with culinary school or universities.