

CHAPTER I

INTRODUCTION

1.1 Background of Study

Industrial training is a component of vocational and higher education programs, especially in the field of culinary arts. It serves as a platform for students to apply their theoretical knowledge in a professional setting, allowing them to develop practical skills, adapt to industry standards, and experience the real-life challenges of the workplace. Through internships, students are also exposed to the work culture, discipline, and teamwork to be able to grow in their chosen careers.

France has long been known as a global center for culinary excellence. Renowned for its rich food culture, techniques, and world-famous cuisine, this country is a dream destination for many culinary students. Doing an internship in France is not only about learning how to cook, but it also about understanding the whole tradition, creativity, and precision that define French kitchens.

Pursuing an internship in France allows culinary students to experience standards, discipline, and creativity of French kitchens firsthand. It provides an opportunity to observe and participate in high culinary standards while adapting to different working styles and cultural expectations. Even though it's challenging, such internships are also deeply rewarding, offering insights into both classic and contemporary approaches to cuisine.

The author completed a six-month internship at Golden Tulip Sophia Antipolis, a four-star hotel located in the south of France, within the hotel's restaurant, *Le Servan*. This internship opportunity was made possible through a collaboration between Ottimmo International and Bright Internships that facilitates international placements for students in the hospitality industry. Although the placement was not personally selected by the author, France was chosen as the destination due to a strong interest in

French cuisine, especially pastry. Golden Tulip Sophia Antipolis Hotel & Spa shows a clear determination to evolve, with its hospitality and restaurant teams striving not only to maintain high standards but also to push for continuous improvement, reflecting the hotel's ambition to remain competitive in the industry.

The internship period lasted six months, from January 5th to July 5th. During the first month, the author worked in the cold kitchen section before transitioning to the pastry section for the remain of the internship. Despite challenges such as the language barrier and adapting to a fast-paced environment, the experience contributed significantly to the author's professional and personal growth.

1.2 Industrial Training Objective

1. To gain a better understanding of how a professional kitchen operates on a daily basis.
2. To improve culinary techniques and overall kitchen knowledge.
3. To learn the importance of discipline, responsibility, and time management.
4. To develop better communication skills and learn how to work well with a team.
5. To build meaningful professional relationships and expand career networks.

1.3 The Benefit of Internship

1.3.1 For students

1. Gaining a valuable hands-on experience in a real kitchen environment.
2. Developing a strong sense of responsibility, teamwork, and discipline.
3. Enhancing practical culinary skills and applying theoretical knowledge in day-to-day operations.

4. Improving communication skills and adaptability in a multicultural and professional setting.
5. Expanding professional networks and opening opportunities for future employment.

1.3.2 For Ottimmo International

1. Strengthening the institution's reputation through successful student placements abroad.
2. Might build international partnerships with hospitality businesses.
3. Providing students with global exposure that adds value to the academy's training programs.

1.3.3 For Golden Tulip Sophia Antipolis – Le Servan

1. Access to motivated and trainable interns who supports the daily operations of the restaurant.
2. Building a mutually beneficial relationship with culinary academies for future collaborations.
3. Opportunity to identify potential future employees who are already familiar with the workplace culture and standards.