

CHAPTER I

INTRODUCTION

1.1 Background of Study

Internships play a crucial role in culinary education by bridging the gap between theoretical learning and practical industry experience. According to Anderson (2019), internships provide students with the opportunity to apply the culinary techniques learned in the classroom to real-world kitchen environments. This hands-on experience enhances students' readiness for a career in the food and beverage industry, as they gain a deeper understanding of cooking techniques, kitchen operations, and the importance of food safety and hygiene. The benefits of culinary internships extend beyond technical skills. As Harrison (2020) notes, internships also contribute to the development of essential soft skills such as teamwork, time management, and problem-solving. These skills are critical in a professional kitchen, where staff members must work together efficiently under pressure to meet customer demands. In addition, internships foster professional networking, which is an essential aspect of career development in the culinary industry.

In the context of culinary education, the experience gained in both the Hot Kitchen and Pastry sections is invaluable. As described by Smith (2021), exposure to different kitchen stations allows students to develop a well-rounded skill set. In the Hot Kitchen, students learn to prepare a variety of dishes, focusing on cooking techniques, presentation, and maintaining food quality. Meanwhile, the Pastry section offers students the opportunity to refine their skills in baking, dessert creation, and plating, which require precision and creativity. Both sections allow students to experience the challenges and rewards of working in a fast-paced environment, teaching them how to manage time effectively and work collaboratively with others. By participating in internships at professional establishments such as Meerhouse Bar & Resto, students gain real-world experience that complements their academic studies.

As noted by Citra (2021), internships in a professional kitchen setting

allow students to understand the day-to-day operations, from inventory management to customer service, while honing their culinary skills in an industry-standard environment.

Internships are a fundamental aspect of culinary education, offering students the opportunity to translate theoretical knowledge into practical experience. These programs provide a bridge between classroom learning and the professional kitchen, allowing students to develop hands-on skills while gaining insight into the operational complexities of a working kitchen. Such exposure is critical in preparing students for the demands of the culinary industry, helping them refine their techniques, improve efficiency, and master the art of food presentation.

Batam, located in the Riau Islands, has rapidly evolved into a thriving center for culinary arts, driven by its vibrant tourism industry. The city's diverse food scene presents unique opportunities for culinary students to gain practical experience across various types of dining establishments (Prasetyo. 2020). With a growing number of bars, restaurants, and cafes, Batam provides an ideal environment for students to immerse themselves in a professional culinary setting, enhancing their learning while interacting with customers and industry professionals.

At Meerhouse Bar & Resto, the internship experience allows students to work within a newly established yet dynamic environment that emphasizes high-quality service and culinary innovation. The establishment focuses on providing a contemporary dining experience, integrating both casual dining and bar service. This dual approach gives students a broad understanding of food preparation and service in both formal and casual settings, enhancing their adaptability and creativity in the kitchen.

The internship at Meerhouse offers students the opportunity to rotate through various kitchen stations, including pastry, hot kitchen, and cold kitchen. This hands-on experience ensures that students develop a wide range of culinary skills, from food preparation and cooking to plating and

presentation. Working in a fast-paced kitchen environment, students also gain critical soft skills, such as time management, communication, and teamwork. These experiences are vital in shaping a student's ability to perform efficiently in a high-pressure environment, preparing them for a successful career in the food and beverage industry. This internship was carried out at Meerhouse Bar & Resto, a newly opened food and beverages venue in Batam that offers casual dining, bar service, and entertainment. Despite being new, the establishment provided students with valuable hands-on experience in kitchen operations, food preparation, hygiene practices, and customer services within a dynamic and professional setting.

The goal of this internship is to develop students practical skills, including teamwork, time management, creativity, and problem-solving, while strengthening their competence and confidence for future careers in their culinary industry.

My internship started on January 10, 2025 and lasted until June 15, 2025 so the total duration was only 5 months. This happened because the restaurant where I was placed was quiet and eventually closed, so my internship hours could not be completed. To fulfill the required duration, I continued the internship program as a volunteer at Ottimmo Internasional. From July 9-10 2025, Ottimmo organized a community service event titled “Kreasi, Kolaborasi, dan Aksi: Workshop Penguatan Inovasi Produk UMKM Kuliner” in collaboration with Dinas Koperasi Kota Surabaya, UPN Veteran Jawa Timur, and Chef Mate. The event, focused on product innovation, financial management training, and networking for MSMEs (Micro, Small, and Medium Enterprises) (Micro, Small, and Medium Enterprises). During this event, I was actively involved as a volunteer by assisting chefs, helping with event logistics, and guiding participants in the product development sessions. This experience not only allowed me to complete my internship requirement, but also gave me valuable insights into culinary innovation, community service, and professional event management.

1.2 Industrial Training Objective

1. To understand how a professional kitchen operates.
2. To build skills in pastry and culinary techniques.
3. To improve teamwork and communication abilities.
4. To manage time effectively and work efficiently.

1.3 The Benefits of Industrial Training

1.3.1 For Students

1. Improve skill
2. Gain knowledge
3. Gain experience in working fields
4. Learn how to communicate
5. Prepared to step into the workforce

1.3.2 For Ottimmo International

1. Increase Ottimmo International public visibility.
2. Strengthen ties between campus and the workplace.

1.3.3 For Meerhouse Bar & Resto

1. Build a mutually beneficial partnership with Ottimmo International.
2. Develop trainees as future professional staff.
3. Introducing Ottimmo International to people across the country.