

CHAPTER I

INTRODUCTION

1.1 Background of study

An internship is a structured program designed to provide individuals with hands-on experience by working directly within a company for a set period of time. Companies offering internships have the authority to assign tasks and are responsible for providing guidance and mentorship throughout the program. This arrangement enables interns to develop a broad range of skills while building valuable professional networks. Moreover, the experience gained through an internship serves as an important foundation to support one's future career growth. Upon completing the internship, participants typically receive an evaluation from the company, particularly from their immediate supervisor.

The author chose Jakarta as the internship location for a duration of six months due to its status as Indonesia's capital and a major hub for business and culinary arts. Jakarta is home to many renowned restaurants with high operational standards, making it an ideal place to gain real-world work experience. The author selected Maple Group for the internship, a company that manages two well-known restaurants: Maple and Oak and The Maple Brasserie, both recognized for their modern cuisine blending Western and Asian fusion flavors.

Based on research and personal considerations, Maple Group was seen as the perfect environment to learn professional kitchen operations, thanks to its comprehensive facilities, professional work atmosphere, and mentorship from experienced chefs. During the internship, the author was directly involved in day-to-day kitchen activities at both restaurants, gaining insights into different work environments while operating under a unified management system.

The internship program spanned six months, starting from December 15, 2024, to June 15, 2025. Throughout this period, the author was assigned to two main sections: Grill & Stuff and Pasta. In each section, the author acquired various cooking techniques, plating skills, time management abilities,

teamwork, and problem-solving skills essential in a fast-paced professional kitchen.

The author's decision to pursue this internship was driven by the understanding that internships play a crucial role in undergraduate education by offering practical experience. This program serves as a bridge linking fresh graduates with seasoned professionals in the industry. Upon completion, the author hopes to gain a thorough understanding of the chosen field, build strong professional connections in the food and beverage sector, and open up future career opportunities.

1.2 Industrial Training Objectives

1. To understand the workflow and management of a professional kitchen in an international-standard restaurant.
2. To enhance technical cooking skills, particularly in the grill, stuffing, and pasta sections.
3. To improve effective communication and collaboration skills within a fast-paced kitchen team.
4. To build professional and harmonious working relationships with colleagues and supervisors.
5. To develop time management skills to complete tasks accurately and efficiently.

1.3 Benefits of Internship

1.3.1 For Students

1. Gaining hands-on experience managing professional kitchen operations that maintain high standards.
2. Training to stay focused and responsive when facing challenges and work pressure in a busy restaurant environment.
3. Applying culinary theories and knowledge learned during college into real-world kitchen practice.

4. Expanding professional networks through direct interaction with chefs and kitchen teams in the culinary industry.
5. Improving discipline, responsibility, and problem-solving abilities in real work situations.

1.3.2 Benefits for Ottimmo International

1. Students act as ambassadors introducing the Ottimmo International name to various restaurants and culinary groups, including Maple Group, both internally and externally.
2. Expanding the university's network by establishing broader collaborations with industry players in restaurants and the culinary sector.

1.3.3 Benefits for Maple Group

1. Maple Group gains interns who help support kitchen operations more cost-effectively
2. Enhances Maple Group's image and reputation as a preferred internship destination for students aiming to develop their professional skills