

CHAPTER I

INTRODUCTION

1.1 Background of Study

Sidoarjo is known for its culinary diversity, offering a variety of traditional and modern dining experiences. Among these, Bale Sere and Bale Apung stand out as unique standalone restaurants that present both Indonesian and Middle Eastern cuisines. Bale Sere functions not only as a restaurant but also as a central kitchen, where semi-finished dishes are prepared, portioned, and distributed either directly to Bale Apung or stored as stock for further service. The menu highlights Indonesian favorites such as nasi goreng and sate, while also offering distinctive Middle Eastern specialties like nasi bukhori and nasi mandhi.

Bale Apung, on the other hand, presents a floating dining concept, where guests enjoy their meals in traditional gazebos set over water, creating a unique and serene atmosphere. In addition to sharing the Indonesian and Middle Eastern menu concept with Bale Sere, Bale Apung also specializes in serving seafood dishes, making it a popular destination for both families and groups who seek a diverse dining experience.

The author chose Bale Sere and Bale Apung as the internship location due to the dynamic operations of the kitchen, the diversity of the menu, and the opportunity to experience both central kitchen activities and restaurant service. This internship, conducted from March 17 to September 16, 2024, provided valuable opportunities to work in different sections of the kitchen, including the hot kitchen, grilling, research and development (R&D), and event preparation. One of the most memorable experiences during this internship was the Ramadhan season, where the author learned to manage high-volume service, create special menus, and ensure smooth operations during peak times.

Through this internship, the author was able to improve culinary knowledge, technical skills, and creativity. The experience also allowed the author to take on responsibilities such as menu innovation, applying theoretical

knowledge into practice, and learning new recipes and techniques. Additionally, working in Bale Sere and Bale Apung provided the author with insights into how traditional and modern culinary concepts are applied in real practice, while also serving as an evaluation of personal interests and career direction in the hospitality and culinary industry.

1.2 Industrial Training Objectives

1. To understand the operations of the restaurant and central kitchen industry.
2. To be introduced to cleanliness, hygiene, and safety standards in a professional kitchen.
3. To develop creativity and innovation through menu creation and R&D activities.
4. To improve teamwork, discipline, and collaborative work skills.

1.3 The Benefits of Internship

1.3.1 For Students

1. Gaining real work experience in both a restaurant and central kitchen setting.
2. Enhancing technical skills in hot kitchen, grilling, and R&D.
3. Understanding kitchen operations, from preparation to service.
4. Participating in the process of designing new menus and testing creative ideas.
5. Learning and applying strict food safety and hygiene standards required in the culinary industry.

1.3.2 For Ottimmo International

1. Strengthening industry relations with local culinary businesses.
2. Enhancing the quality of education through practical industry exposure.
3. Improving the school's reputation by providing skilled interns.
4. Preparing students to become a competent and quality workforce.

5. Expanding professional networks and career opportunities for students.

1.3.3 For Bale Sere and Bale Apung

1. Increased productivity with the support of interns in kitchen operations.
2. Cost efficiency and support in handling busy operational periods.
3. Development of new ideas and innovation through collaboration with interns.
4. Enhancement of company image through cooperation with educational institutions.