

CHAPTER I

INTRODUCTION

1.1 Background of Study

Internship corresponds to a temporary period of work experience in a professional environment, during which the trainee acquires professional skills and puts into practice what he or she has learned in training with a view to obtaining a diploma or certification, and fostering professional integration (in accordance with article L 124-1 of the French Education Code). According to Kuh (High impact educational practice, 2008) "Internships play a critical role in bridging the gap between academic learning and real-world application, allowing students to gain hands-on experience and develop the skills necessary for professional success."

An intern in a hotel kitchen assists the existing team, with the scope of their tasks depending on the size of the hotel and its restaurant. In a smaller team, the intern provides direct support to the chef and may take on a variety of roles, helping to streamline the chef's work and enhance service quality. In a larger, more hierarchical setting, the tasks are likely to be more structured. Regardless of the team size, the complexity of the activities will vary based on the intern's skills and experience.

Depending on the needs, a professional kitchen is divided into specialized stations, or "partie," each with a specific focus, rather than a fixed number of general departments. Common stations include hot kitchen (main cooking), cold kitchen (garde manger), pastry and bakery, butchery, and cleaning. The organization depends on the type and size of the establishment, but these key areas are fundamental to kitchen functionality. The concept of kitchen brigade was developed by Auguste Escoffier (1846–1935) with each section have their own heads and speciality.

Andaz Capital Gate, Abu Dhabi - a concept by Hyatt, is a lifestyle hotel that speaks to the unapologetic, self-expressive traveler who's looking for more than just a place to stay. Nestled in the architectural wonder that is the

Capital Gate (the Guinness World Record holder for the furthest leaning man-made tower), andaz has a total of 6 dining facility which “Cyan Brasseries” stands as its main restaurant.

As a hotel, Andaz hosts a lot of events and limited edition items which will change as time goes. While the events change, so does the food but still with the arabic roots and french twist. The high standard and the flow and section that kept on changing are what inspired me as the author to keep on pushing through and work there starting as an intern. The challenging pace and innovation are one of the things that made the author to be more than eager to learn more.

Occupancy of this hotel are different each month, but busy period will always be whenever there is a convention or event in adnec. Most big holidays and summer vacation for school are also one of the busiest period. Thus, this internship report is written based on a completed internship that is conducted from January 21st, 2024 – January 21st 2025. The author has been given the opportunity to work in several sections, which is 5½ months Cyan breakfast buffet cold section, 4 months Cyan Brasseries (Ala carte) cold section, 2½ month Pinnacle ADQ private breakfast buffet & Andaz Lounge afternoon tea.

Through this internship, the author has broadened her view which started as a culinary student at first to a more professional view, which deepened her knowledge and creativity by implementing both teaching from ottimmo international and Andaz capital gate. The author had a more bigger view which not only by learning new recipes, but also about hygiene, sanitation, discipline, and rules that can be implemented not only in the kitchen, but also on everyday lives.

1.2 Industrial Training Objective

1. Hands-On Culinary Experience

Give students practical kitchen training that connects culinary school techniques with real restaurant and catering operations.

2. Career-Ready Skill Building

Strengthen employability by refining essential skills such as communication, teamwork, time management, and food-service professionalism.

3. Explore Culinary Paths

Allow aspiring chefs to test their interest in specific areas—like pastry, fine dining, or catering—before graduation.

1.3 The Benefits of Internship

1.3.1 For Students

1. Real Kitchen Practice – Get hands-on experience with professional equipment and busy service.
2. Skill Growth – Improve cooking techniques, speed, and plating while sharpening teamwork and communication.
3. Career Insight – Discover which area—pastry, fine dining, catering, or others—fits your interests.
4. Industry Connections – Meet chefs and mentors who can guide you or help with future job opportunities.
5. Resume Boost – Show employers you already have real-world kitchen experience.

1.3.2 For Ottimmo International

1. Stronger Reputation – Graduates with real-world experience highlight Ottimmo's high training standards.
2. Industry Partnerships – Intern placements create lasting relationships with top restaurants and hotels.
3. Enhanced Curriculum Feedback – Insights from students' on-the-job experiences help the academy refine its teaching.

1.3.3 For ANDAZ Capital Gate Abu Dhabi

1. Fresh Culinary Talent – Motivated students bring new ideas, techniques, and creativity from their training.
2. Extra Kitchen Support – Interns help during busy service hours, easing workload and improving efficiency.
3. Future Recruitment Pool – The hotel can observe interns' skills and hire proven talent after graduation.
4. Stronger Industry Ties – Builds a long-term relationship with a respected culinary academy, supporting ongoing talent development.
5. Cultural Exchange – Students share Indonesian culinary perspectives, adding diversity to the kitchen team.