

CHAPTER I

INTRODUCTION

1.1 Background of Study

Malang, a city renowned for its vibrant tourism and education, has emerged as a culinary destination despite its suburban character. The city's rich cultural heritage, mild climate, and scenic landscapes draw visitors from around the world, while its educational institutions contribute to a dynamic and youthful atmosphere. With a growing number of luxury restaurants and hotels, Malang offers a unique blend of high-quality hospitality and innovative cuisine. The increasing demand for diverse dining experiences has fueled the city's culinary scene, making it an ideal place for aspiring chefs to gain professional exposure. This combination of factors, along with a personal interest in exploring diverse culinary experiences, motivated the choice of Malang as the ideal setting for the internship.

Italian cuisine is celebrated for its intricate recipes and the meticulous selection of ingredients, creating dishes that are both irresistibly flavorful and visually appealing. The complexity of Italian dishes lies in the careful balance of traditional techniques with fresh, high-quality components, which has contributed to their global appeal. From rich sauces to delicately prepared pasta and carefully aged cheeses, Italian culinary creations captivate food enthusiasts and continue to influence kitchens worldwide. The techniques used in Italian cooking serve as a strong foundation for professional chefs, making it an essential culinary art to master. Additionally, the increasing popularity of Italian cuisine in Indonesia further highlights the relevance of learning its preparation methods and understanding ingredient sourcing within a professional setting.

The opportunity to intern at La Regina Malang provided a valuable platform for developing culinary skills and gaining valuable experience in a fast-paced kitchen environment.

The internship provided a unique opportunity to bridge the gap between academic learning and hands-on experience, exposing the real challenges of a professional kitchen. Second, personal passion for Italian cuisine drove the desire to learn about the specific brands, ingredient sourcing, and recipe techniques used by the restaurant. Observing how imported and local ingredients are selected, stored, and prepared has given a deeper understanding of the restaurant industry.

La Regina's reputation as a prestigious Italian restaurant, operating under the management of a reputable 3-star hotel, further solidified the decision, as it promised an immersive and enriching learning experience. Furthermore, the internship allowed exploration of sustainable and innovative culinary approaches, aligning with modern industry trends that emphasize efficiency and minimal waste. Through this experience, technical skills were gained, as well as the ability to collaborate within a fast-paced kitchen, strengthening teamwork and adaptability—both crucial for a successful career in the culinary world.

1.2 Industrial Training Objective

1. To gain hands-on experience in food preparation, cooking, and plating.
2. To develop discipline by following kitchen standards and hygiene rules.
3. To improve teamwork and communication in a fast-paced kitchen.
4. To build professional connections with chefs and colleagues.
5. To understand and adapt to the restaurant's work culture.

1.3 The Benefits of Internship

1.3.1 For Students

1. Gain real-world experience in a professional kitchen.
2. Learn to handle high-pressure situations and meet industry standards.
3. Improve culinary techniques, teamwork, and communication skills.

4. Develop confidence in working with chefs and restaurant staff.
5. Expand career opportunities through networking and industry exposure.

1.3.2 For Ottimmo International

1. Enhance the institution's reputation through student achievements.
2. Provide students with hands-on learning experiences beyond the classroom.
3. Increase internship and job placement opportunities for future students.

1.3.3 For La Regina Malang

1. Gain additional workforce support in daily operations.
2. Identify potential future employees from trained interns.
3. Build a strong relationship with culinary institutions for future collaborations.