

CHAPTER I

INTRODUCTION

1.1 Background Story

Internship programs are highly important for Culinary Arts students as they serve as a bridge between classroom theory and real industry practice. Through internships, students not only enhance their technical cooking skills, kitchen management, and understanding of professional standards and work ethics but also gain firsthand experience of the industry's dynamics. Internships provide opportunities to explore culinary trends, modern techniques, and food innovations while also building professional networks with industry practitioners. Students further develop technical expertise such as knife skills, baking, pastry, grilling, plating, and food safety and sanitation practices. Moreover, internships foster creativity by encouraging students to experiment with recipes and design new menus. Overall, internships equip students with competence, confidence, and readiness to compete in the culinary workforce.

Beyond technical expertise, students develop important time management and multitasking abilities, learning to handle multiple tasks efficiently under the pressure of a busy kitchen. They also cultivate strong teamwork and communication skills by collaborating closely with chefs, service staff, and other professionals in a fast-paced environment. Moreover, internships train students in problem-solving, enabling them to address unexpected challenges such as ingredient shortages, equipment issues, or customer complaints while maintaining high service standards. Altogether, these skills build not only professional competence but also the adaptability and confidence needed to thrive in the culinary industry.

Dubai is one of the most dynamic cities in the world, blending tradition and modernity in a way that captivates travelers, professionals, and entrepreneurs alike. Known as the “City of the Future,” Dubai has transformed from a desert

trading hub into a global center for business, tourism, and innovation. Its iconic skyline, highlighted by the Burj Khalifa the tallest building in the world symbolizes progress and ambition, making the city a must-visit destination for those seeking inspiration and opportunity. As a tourism hub, Dubai offers an extraordinary range of experiences. Visitors can indulge in luxury shopping at world class malls, enjoy thrilling desert safaris, or relax on pristine beaches with the Arabian Gulf as a backdrop. The city is also home to some of the world's most impressive cultural and entertainment attractions, from the Dubai Opera to the Dubai Frame, creating a unique balance between heritage and cutting-edge development (Sriyakul et al., 2020).

What makes Dubai especially relevant today is its role as a global crossroads. Strategically located between East and West, the city connects people, ideas, and cultures. It has become a preferred destination not only for leisure travelers but also for students, professionals, and entrepreneurs who seek growth and opportunities in a thriving international environment. With its vision for sustainability, innovation, and inclusivity, Dubai continues to position itself as a leading city of the 21st century an inspiring place to visit, live, and invest in (Yas et al., 2020).

Choosing Dubai as an internship destination offers students a unique and highly valuable experience, especially for those in the Culinary Arts Study Program. As a global culinary hub, Dubai is home to Michelin starred restaurants, luxury hotels, and diverse dining concepts that bring together flavors from around the world. This environment allows students to learn directly from world class chefs while working under exceptionally high standards of quality and service. The city's multicultural character shaped by residents from more than 200 nationalities also provides interns with the opportunity to adapt to different cultural perspectives, culinary preferences, and work styles, sharpening their flexibility and communication skills.

Beyond technical growth, Dubai presents unparalleled networking

opportunities through international food festivals, exhibitions, and industry events that connect students with leading professionals. The city is also at the forefront of culinary innovation, embracing modern trends such as fusion cuisine, fine dining artistry, and futuristic restaurant concepts. Strategically located between Europe, Asia, and Africa, Dubai serves as a global gateway, making internship experience here a strong asset on any professional résumé. More importantly, the city's thriving hospitality and service industries open doors to future career opportunities, whether in Dubai itself or across the international job market.

Choosing Dusit Thani Dubai as the internship location was motivated by several compelling factors that align with both academic objectives and professional aspirations. As one of the most iconic five-star hotels in Dubai, Dusit Thani represents not only luxury and excellence but also a unique cultural blend of Thai hospitality and international standards. Its global reputation ensures that trainees are exposed to world-class service quality, modern kitchen management, and an environment that values discipline, innovation, and professionalism. This makes it an ideal platform for students to gain practical experience while building a strong professional foundation.

The hotel's food and beverage outlets, particularly Jones the Grocer and Makira, further add to its appeal. Jones the Grocer is known for its gourmet café and deli-style concept, offering artisanal products, international comfort food, and a 24-hour dining experience that emphasizes versatility and creativity. For a trainee, this provides exposure to a wide range of culinary techniques, from sandwich and salad preparation to grilling, pasta, and bakery operations. Meanwhile, Makira specializes in modern Japanese cuisine, with distinct sections such as the Hot Kitchen and Sushi Bar. Here, trainees can develop specialized skills in sushi preparation, ramen broth cooking, tempura frying, and other authentic Japanese techniques, while also learning about presentation artistry and menu innovation.

Another reason for selecting this placement is Dubai's role as a global hub for hospitality and culinary excellence. With residents and visitors from over 200 nationalities, the city provides a uniquely multicultural learning environment where interns can interact with diverse guests and colleagues. This diversity not only sharpens communication skills but also broadens cultural awareness and adaptability qualities that are crucial for a career in the international hospitality industry. Ultimately, Dusit Thani Dubai offers the perfect balance of prestige, diversity, and opportunity. By training in its restaurants and kitchens, students gain hands-on experience that goes beyond technical skills, encompassing professionalism, teamwork, creativity, and global competitiveness. These qualities make the hotel and its outlets an excellent choice for an internship that prepares students to succeed in both local and international culinary careers.

1.2 Industrial Training Objectives

1. Acquire practical skills and in depth knowledge in food preparation and kitchen operations within the culinary industry.
2. Develop time management, self-discipline, responsibility, and professionalism in a workplace setting.
3. Strengthen customer service orientation, interpersonal communication, and effective teamwork.
4. Prepare for future employment by enhancing both technical expertise and interpersonal competencies.

1.3 The Benefits of Internship

1. For Students
 - a. Gain hands-on experience in real industry settings by applying classroom knowledge to professional practice.
 - b. Enhance technical culinary skills and strengthen creativity.

- c. Build confidence in working under pressure.
- d. Develop essential soft skills such as communication, teamwork, and problem-solving.
- e. Broaden global perspectives and gain exposure to international standards.
- f. Build professional networks that support future career opportunities.

2. For Ottimmo International

- a. Strengthens reputation and credibility by producing highly competent graduates.
- b. Builds collaborations with leading restaurants and hotels to validate the effectiveness of the curriculum.
- c. Gains valuable feedback from industry partners for continuous improvement.
- d. Uses successful student internships as a promotional tool to showcase academic–industry integration.
- e. Attracts future students and partners by demonstrating strong industry relevance.

3. Duist Thani Dubai

- a. Gain access to motivated young talents who bring fresh ideas, creativity, and enthusiasm.
- b. Receive support in daily operations, improving efficiency and flexibility.
- c. Benefit from interns' contributions to innovative menu development.
- d. Identify and train potential future employees already familiar with the establishment's culture and standards.
- e. Reduce recruitment and training costs in the long term.