

CHAPTER 1

INTRODUCTION

1.1 Reason for Choosing The Establishment as Internship Placement

Internship is the process of learning from an expert through real-world activities. In addition, internship is a process of practicing knowledge and skills to solve real problems around them. (*Sumardiono,2014: 116*).

The author is excellently choosing Cuca's Restaurant as his internship program despite of being paid or not, because he wanted to learn something that is more beyond other's experience and expertise. The author wanted to learn on how to transform from simple ingredients and being an amazing food that other can't possibly discover.

Moreover, the author has been reading about Cuca's Restaurant background and find out what a fascinating place it is with a lot of achievement they have been making for the past few years. The owner itself has been experiencing a lot in food & beverage kind of world. Because of the owner hard work, Cuca Restaurant can proudly call as the Top 10 Asia based on Trip Advisor ratings.

From this internship, the author also learn from basic on how to make 1 by 1 menu, per serving portion, which in restaurant, they involved you more on the making rather than put you on just 1 job that you have been doing for the past 2- 3 months. From what the author has heard by himself, when working at the hotels, they let you improved your basic skills rather than get you involved in the making of the menus.

1.2 Duration & Working Position During Internship Period

The author has been trained 2 months in Hot Pass station, in hotpass the author only does plating, the food and condiments are from Sauce 1 and Sauce 2 . After that the author 4 months in Garde Manger(Cold Kitchen) station. At Garde Manger the author makes and plating his own food.

1.3 Reason For Doing The Internship

The author reason of doing an Internship :

1. To fulfill the requirement to finish the culinary study at Ottimmo International
2. As a medium to learn by doing under professional supervised without responsibilities of being permanent employee.
3. Apply some ideas learned in colleague and provide bridge between colleague and the professional world.
4. As a self-preparation into the future real kitchen work life
5. To create a mindset in dealing with the various problem.
6. A self-test in creative ability and dealing with society participation in work place.
7. As medium for self-development of initiative and sense of responsibility.
8. Self-planning to enter the permanent work force