

CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF STUDY

Internship is a program that was designed to set the students in a real-world situation. This training activity is also being well supervised by the seniors. So, the students can learn and enhance their skills and abilities. An internship is a period of work experience offered by an organization for a limited period of time. They are typically undertaken by students and graduates looking to gain relevant skills and experience in a particular field.

The writer apprentice in Bangkok, Thailand locally called 'the city of Angels' is ranked the number 1 destination globally in terms of tourist arrivals. Part of the reason for this is that Thailand has a famous reputation for its gracious, elegant and sincere hospitality. Because of this, the hospitality industry is growing significantly and offers the latest cutting edge hotel and restaurant concepts. Thai food is world famous for its exotic flavours, fragrances and health giving properties and is abundant and cheap everywhere in Bangkok. Thus, the writer feels that Thailand is the right and perfect place to learn spices, a new culture, delicious and elegant food.

This internship program is not also created for the cognitive aspect, but also the psychological and social aspect. With internship program the writer can learn how to place herself in a quite large organization with a totally different language (most of the staff can't speak English); from learning how to understand their next moves, how to communicate, minimizing miscommunication, etc.

The atmosphere in the kitchen is now always chill and enjoyable. So, from this internship program, the writer learned how to work under real pressure. So those kind of situations can shape the right and good mental for the industry.

1.2 INTERNSHIP OBJECTIVE

The objectives of internship at Bandara Suites Silom are:

1. To implement theoretical and practical knowledge from college into real-life hospitality and kitchen industry.
2. To enlarge experiences about working in a kitchen so the writer would be ready about what to face in the near future.
3. Direct learning from the senior cook(s) and executive chef during the training period.
4. Get trained to have the right mentality for the industry, such as; connecting with the environment, a good communication with the other staffs, punctuality, etc.
5. To understand the leadership system and taking responsibility in the area the author been assigned.

1.3 THE BENEFIT OF INTERNSHIP

1.3.1 Benefit of Internship for Students

- a. To fulfill the requirement to end the 3 years of study in Ottimmo International.
- b. As a connecting media to learn by doing from the seniors under a professional supervision.
- c. Applying some ideas or menus learned in college while in the training period.
- d. As a self-preparation into the real-world kitchen industry.
- e. To develop a good integrity and creative mindset in dealing with various conditions.
- f. Testing self ability to deal with the society that might appear in the work place.
- g. As a medium for self-development of initiative and sense of responsibility.
- h. To prepare ourself for the permanent workplace.

- 1.3.2 Benefits of Internship for Ottimmo International Mastergourmet Academy
 - a. To evaluate the internship final report which held by the students as an adjustment for a better curriculum.
 - b. As a connecting media to establish better working relation with national and international business partner.
 - c. As a measurement point of the students in applying the theoretical and practical knowledge.

- 1.3.3 Significance of Internship for Bandara Suites Silom
 - a. As a comparison for further employee recruitment.
 - b. To build a good relation between Ottimmo International and the International hospitality industries.
 - c. Helping hotel operations by filled the lack of staff that can reduce labor cost for the company.
 - d. To share traditional cuisines from another country.

- 1.3.4 Duration, Working hours, and Working Position
 - a. Duration of internship : 6 months
 - b. Working hours during internship : 9 hours per day
 - c. Position of working during internship : Hot kitchen and cold kitchen