

CHAPTER 1

INTRODUCTION

1.1 Background

This 6 month of industrial training that Ottimmo held for their student is important thing for us to finish it, not only because it is one of the other requirement for us to complete the Diploma III of the Culinary Art Program at Ottimmo International, but because Internship will introduce us the beginning of how the real workplace means. In this real work place the writer also learn a lot of new things. Like how to manage the time for cooking everything that guest's want, how to handling ingredients properly. The writer be taught how to served the food with some art, that we also need to expand our creativity.

The writer believe that the writer can learning a lot of things in Yatta Izakaya Restaurant and Blanco Par Mandif Restaurant so the writer really sure that this opportunity to do the internship program in Yatta izakaya Restaurant and Blanco Par Mandif Restaurant was the best decision he made.

There are 4 kitchen section at Yatta Izakaya Restaurant and 4 kitchen section at Blanco Par Mandif Restaurant , and the writer really excited and eager to learn one by one from their techniques, product knowledge, and skills. Hopefully the writer can do his best to go to the next stage of this journey, with this experience the writer believe he can get prepared to enter the professional workplace.

1.2 Objectives

1. To gain knowledge and new skills from Yatta Izakaya Restaurant and Blanco Par Mandif Restaurant kitchen's team.
2. To gain the experience and to be trained how to be a professional Restauran kitchen's team.
3. Learn about taking responsibility and relied on in the workplace.
4. Know the Yatta Izakaya Restaurant's and Blanco Par Mandif Restaurant's working structure.

1.3 The Benefit of Internship

1. The Benefit of Internship for Student :
 - To get prepared to enter the real kitchen life in the workplace
 - To learn how to be a good chef especially in the kitchen
 - To be good at working on team in the kitchen
 - Learning to be creative when dealing with problem
 - Self enrichment with the knowledge, and skill in best Restaurant at Ubud , Bali
2. The Benefit of Internship for Institute :
 - To have a work relationship with business partnership
 - To create a good alumni for Ottimmo so they can be well known
 - As a medium to improve the better curriculum in the future
3. The Benefit of Internship for Yatta Izakaya Restaurant an Blanco Par Mandif Restaurant:
 - As a bridge between Yatta Izakaya Restaurant and Blanco Par Mandif Restaurant with Ottimmo to have a good business partnership
 - To get some potential employee

