CHAPTER I

INTRODUCTION

1.1. Background

The writer must take an internship because it is one of the last requirement to finish diplome program in OTTIMMO. It takes 6 months to use all the knowledge they already learnt in OTTIMMO to compare in the real kitchen life. The writer must adapt how to solve the problem, how to communicate and work as a team, managing store, maintain the hygiene and sanitation standards in terms of the quality.

The writer prefers to choose internship program abroad, because the writer wants to challenge himself in learning Vietnamese culture, their signature foods nor the cooking preparation, and their unique technique of cooking, and also learn how to communicate with other culture inside the kitchen.

It was an honor to work as part of the JW MARRIOTT Phu Quoc kitchen operational team. The writer could sharpen his talent and gain new knowledge. And hopefully in the future, both parties can establish a more conducive cooperation system.

1.2. Objective

1. To fulfill the curriculum requirement of culinary study program at OTTIMMO International Master Gourmet Academy.
2. To be prepared in kitchen working life situation.
3. To be implement all the knowledge from school.
4. To learn soft skill in terms of hospitality and tourism industry.

1.3. The Benefits of Internship

1.3.1. Benefits of Internship for Student

- Learn Hard skill and Soft Skill.
- To implement and adapt all the knowledge learned at school into professional kitchen.

- To prepare for future real kitchen work life.
- Self-development and gain sense of responsibility.

1.3.2. Benefits of Internship for Akademi Kuliner dan Patiseri OTTIMMO International Surabaya

- As evaluation material for a better curriculum in the future.
- To create partnership between institution and industry.
- To create good alumni that known by many people and many industries.

1.3.3. Benefits of Internship for JW MARRIOTT Phu Quoc Emerald Bay Resort & Spa

- To create business partnership between OTTIMMO and MARRIOTT International