

CHAPTER I

INTRODUCTION

1.1. BACKGROUND

In this food and beverages industry we have so many option to work whether it's a hotel or a restaurant, and this internship program helps the writer to facing the real work fields that completely different with after the college life. From the beginning the writer always want to go to the restaurant during her internship program, because the writer can upgrade skill and ability, the creativity with lot of new ingredients, more knowledge, and more involve to solving the problem, also learn how to build a good communication with the customer, because the writer always know that one day she will open up her own restaurant.

Jakarta always be the city for the writer to start her food and beverages journey in Indonesia because it will give the writer lot of things to learn, lot of new experience, and always lot of challenge since there will be so many people work in food industry with many kind of dishes.

71st Omakase restaurant is one of the best Fine Dining Restaurant with such a unique concept, because they not only giving an incredible taste of the food, they will give you concept, atmosphere and story.

The Chef will cook and plating the dishes in front of the guest so the guest can see how complicated the plating of their food, see every component is putting down by the Chef, then served and explained the story behind every condiment from the dish, yes it's true the Chef and the guest will have a conversation. This is one of the reason why the writer want do the internship program in 71st Omakase Restaurant, she can learning by doing that serving dishes to the guest is not only giving the food with smile on her face, but

should be build a good communication with a good language that easy to understand, also good hospitality skills because it will make the guest feels the differences atmosphere we want to give, can accept and understand the story behind dish, and will have the *Eat-Perience* while eating in 71st Omakase Restaurant.

It was such a big opportunity to work in this Restaurant as an intern, they not only give a chance the writer to be a cook only, but they trusted the writer to serve the dish in her first week, to make the important component of the dish, to plate the dish front of the guest, to explain the dish to the guest, and always give the writer new knowledge every day. This lot of new lessons and experience in 71st Omakase Restaurant will definitely help the writer to facing the real life kitchen after graduated from OTTIMMO International Master Gourmet Academy Surabaya.

1.2. INDUSTRIAL TRAINING OBJECTIVE

- a. Complete one of the requirements to graduate from OTTIMMO International Master Gourmet Academy Surabaya
- b. Learn by doing about a good communication with the guest.
- c. Learn by doing about cleanliness, hygiene and sanitation in the kitchen.
- d. Increase sense of responsibility for work.
- e. Find out about the important of proportion, position and sense about plating.
- f. Practice all the knowledge and experience we got from Ottimmo International.

1.3. BENEFIT OF INTERNSHIP

1.3.1. Benefit Internship for Students

- a. Learn that we should know the purpose of the food.
- b. Learn about simple ingredients can be incredible dish.
- c. Able to work under pressure.

- d. Improve the knowledge and skills about cooking techniques and food plating.
- e. Increase time management, flexibility, and effectiveness while in the kitchen.
- f. Get used to be in a team.
- g. Understand the Restaurant high standard.
- h. Learn how to solve problem with the team / herself.
- i. Improve communication skill between Chef and the guest.
- j. Train the writer to learn how 1 ingredients can be cook in a different techniques that will produce different dish.

1.3.2. Benefit of Internship for Ottimmo International Master Gourmet Academy

- a. Build a good business relation between Ottimmo International Master Gourmet Academy Surabaya and 71st Omakase Restaurant Jakarta.
- b. As a guideline for juniors to choose the place of internship that suits with their interest and ability.
- c. Ottimmo will able to evaluate about student abilities during the Internship program.
- d. The company will able to know how good the quality of Ottimmo International Students during the internship program.

1.3.3. Benefit of Internship for 71st Omakase Restaurant

- a. Build a good business relation between 71st Omakase Restaurant with Ottimmo International Master Gourmet Academy Surabaya.
- b. Increase productivity in the kitchen.
- c. Make it easy to find a potential employee.