

CHAPTER I

INTRODUCTION

1.1. BACKGROUND

Internship is a working experience in limited time taken by students to improve their skills, gain their knowledges, and also an introduction to a real work life. Internship has been a recruitment for advance diploma students as a last assignment to complete their study in Ottimmo International Academy. Before the students did their internship program, they are given some basic knowledge about working in the kitchen as the pattern to make the learning process become easier. The students have some chances to choose their place, where they can have an internship program. The things that studens can learn from this internship program are experiences such as handling with the ingredients, work with teams, learning new cooking techniques, gain their communication skills, and many things that can be very useful for their future life.

With this internship program the author will have an opportunity to sharpen her skills and knowledges that she got from her academy, not only that, but the author will also have a chance to build up network with the Chef and all the teams in the kitchen. The author also has a chance to experiencing working in the fine dining that has an open kitchen concept. This report is based form all the author's experiences from Apéritif kitchen, the author had been gaining knowledge, skills, experience and some techniques of cooking and has become highly motivated. This program is very helpful for the author's future to pathways her career and to experience a real kitchen in the food and beverage industry in Ubud, Bali.

The author choose Apéritif Restaurant because of their unique concept, in this fine dining restaurant we have an eclectic cuisine, European style with Indonesian touch. It is a rare experiences to work with and having supportive colleagues. Eclectic global cuisine, to bring back old dish with a modern touch from all around world, inspired by childhood memories of the chef himself and the staff.

1.2. INTERNSHIP OBJECTIVE

- To fulfill the requirement, completion of advance diploma culinary program in Ottimmo International MasterGourmet Academy.
- To gain experience and knowledge about working in a real kitchen.
- To train the student working as a team in a real kitchen.
- To learn and practice attitude for working in the kitchen.
- To observe the operations and work structure of a fine dining kitchen.
- To implement theory and practical from colleague into the real kitchen.
- To learn leadership and take responsibilities in a working place.

1.3. THE BENEFIT OF INTERNSHIP

FOR STUDENT

- Finished the requirement for advance diploma culinary program.
- As a bridge for the student to go the real work life, this internship program can be very helpfull to prepare the mentality and knowledge of the student to fulfill the work life in the future.
- Gain skills & experience within the employees and customers, also established network between intern and staffs.
- To understand working in a fine dining restaraunt (service time, preparation time, handling food, handling problems, approach to guest, etc.).

FOR INSTITUTE

- To create a good relationship between the institute and the companies (hotels and restaurants).
- As evaluated material for internship report which was made by the student as adjustment for a better curriculum in the future.
- To introduce the Institute to the publics and some companies.

FOR APÉRITIF

- To get a high potential employees,
- To create a good relationship between the companies (hotels and restaurants) and the institute.