

CHAPTER 1

INTRODUCTION

1.1 Background of study

Internship program is one of the requirements to complete our journey as the student in Ottimmo International Mastergourmet Academy Surabaya. The campus teach us some basic of knowledge, so hopefully the internship will be a way to make us feel more ready. So whenever we work in the kitchen, we already have the vision about what we will going through. Internship is really important in culinary school, it's like the first step when we are going to the real kitchen life, and internship also a way to provide experience before we work in real kitchen life. And we learned how to work in the kitchen, how to manage in a restaurant, what the guess need, how to handle when there is a mistake, how to work together as a team. And we also learn communication is really important as a team.

For me Molecular Gastronomy is the most interesting cooking method that we ever know. It's about subdiscipline of food to the chemical transformation during cooking. we take this internship opportunity to learn something new, something that unique and we never tried before. To achieve the goal, we need the restaurant who provide this Molecular Gastronomy. That's is the reason why we choose Namaaz Dining because it's combine between Molecular Gastronomy and Indonesian food.

Namaaz dining is the first fine dining restaurant with molecular gastronomy in Indonesia. We learn a lot of different technique and utensil in Namaaz kitchen. It's a great honor for us to join the Namaaz Dining kitchen team. Not only as a team, in Namaaz Dining we learned how important kinship is. There are a unique concept in Namaaz dining for example Multi Sensory course which make us realize that our other five senses can affect the taste of the food.

1.2 Internship objective

1. To prepare student before walk in to the real kitchen.
2. To improve experience in kitchen situation.
3. To improve the student skill in teamwork
4. To train student how to work as a team.
5. To observe the operation and management in a restaurant.

1.3 The benefits of Internship

Ottimmo International Mastergourmet Academy offered the internship program is very beneficial for the student and for the Namaaz dining itself.

1.1.1 The beneficial internship for student:

- a. Help us to improve our knowledge in the kitchen.
- b. The student learn how to handle problem in restaurant.
- c. To improve student mental for the future when working in real life kitchen.
- d. Learn new experience in kitchen.

1.1.2 The beneficial for Namaaz dining:

- a. To make good partnership between Ottimmo and Namaaz Dining.
- b. Namaaz dining doesn't need too many employee.

1.1.3 The beneficial for Ottimmo:

- a. Introduce Ottimmo to the internship place.
- b. To bring the connection between Ottimmo and Nammaz Dining.