

# **CHAPTER I**

## **INTRODUCTION**

### **1.1. BACKGROUND**

Internship is a working experience in limited time taken by students to gain their skills and knowledge. Internship has been a recruitment for advance diploma students as a last assignment to complete their study. In Ottimmo students have a chance to choose their own place to have an internship program, for 6 month students will learn about working in the kitchen for real. Students will get the benefit from internship program such as handling with the ingredients, work with team, gain their communication skills, and gain their confident, learning new cooking technique, and many things that can be very useful for students.

With this program the writer has an opportunity to sharpen skill and knowledge that he got from school, the writer has a chance to build up network with the Chef and all the team in the kitchen. The writer also had a chance to experiencing working in the fine dining that has an open kitchen concept. This report are all based form the writer experience from Aperitif kitchen, the writer has gained knowledge, skill, and technique of cooking and become highly motivated. This program very helpful for writer future to pathways his own career and experiencing real kitchen in the food and beverage industry in Ubud, Bali.

The writer choose Aperitif restaurant because their unique concept, in this fine dining restaurant we have an eclectic cuisine, European style with Indonesian touch. It is a rare experience to work with, have a supportive Chef and team. Eclectic global cuisine to bring back old dish with a modern touch from all around world, inspired by Childhood memories of the chef itsself and the staff.

### **1.2. INTERNSHIP OBJECTIVE**

- a) To fulfil the requirement completion of advance diploma culinary program in Ottimmo,
- b) To experience working in the real kitchen / realcompany
- c) To learn working as a team in fine diningkitchen
- d) To learn and practice attitude for working in the kitchen

### **1.3. THE BENEFIT OF INTERNSHIP**

- a) Finished the requirement for advance diploma culinary program,
- b) Gain skill and team work in the kitchen,
- c) Established network between intern and staff,
- d) To understand working in a fine dining restaraunt ( service time, preparation time, handling food, handling problems, approach to guest, know the ingredients, etc.).