

CHAPTER 1

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 4 months 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 confidence, learning new cooking technique, and many things that can be very useful for students.

With this program the writer has an opportunity to sharpen his skill and knowledge that he got from Ottimmo, 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 from the writer experience from Aperitif kitchen, the writer has gained her knowledge, skill, and technique of cooking and become highly motivated. This program very helpful for writer future to pathways her own career and experiencing real kitchen in the food and beverage industry in Ubud, Bali.

1.2 INTERNSHIP OBJECTIVE

1. To fulfil the requirement completion of advance diploma culinary program in Ottimmo
2. To experience working in the real kitchen / real company
3. To learn working as a team in fine dining kitchen
4. To learn and practice attitude for working in the kitchen

1.3 THE BENEFIT OF INTERNSHIP

1. Finished the requirement for advance diploma culinary program
2. Gain skill and team work in the kitchen
3. Established network between intern and staff
4. To understand working in the fine dining (service time, preparation time, handling food, approach to guest, know the ingredients, etc.)