

CHAPTER I

INTRODUCTION

1.1 BACKGROUND

The culinary arts is a cooking discipline that generally includes appetizers, side dishes, and main courses. This area focuses on vegetables, grains, and proteins (often meat, seafood, and dairy, but they can be plant-based as well).

Culinary arts, in which culinary means "related to cooking", are the cuisine arts of food preparation, cooking, and presentation of food, usually in the form of meals. People working in this field – especially in establishments such as restaurants – are commonly called "chefs" or "cooks", although, at its most general, the terms "culinary artist" and "culinarian" are also used. (unknown,2012)

Expert chefs are required to have knowledge of food science, nutrition and diet and are responsible for preparing meals that are as pleasing to the eye as they are to the palate. After restaurants, their primary places of work include delicatessens and relatively large institutions such as hotels and hospitals.

Baking and pastry arts, on the other hand, concentrate on bread and desserts. Cakes, pies, petit fours, donuts, cookies, croissants, artisan breads, chocolate, and many more. (unknown, 2021).

On March until September 2021, I am doing my internship at Ciccio Ristorante. Ciccio Ristorante is a Italian Restaurant from Ciccio Group. With a Italian Chef makes this restaurant have a authentic taste. This is also one of my reason to do the internship at Ciccio Ristorante.

I was positioned on pastry and cold kitchen, after that I moved to the pasta section. Then I moved to pizza section. I learn a lot when I was there, learning the knowledge of the Italian food, both hard skill and soft skill. Some of what I learn are how to handle and prepare the mise en place and storing, how to communicate with the kitchen team, how to handle the food, and many more.

1.2 OBJECTIVE

- (a) Complete the internship program as a requirement to graduate.
- (b) Give the student the opportunity and education to relate the theory to practice in real world.
- (c) Enhance the student understanding of organization skill.
- (d) A proper training to handle foods efficiently.
- (e) Evaluate the daily operation and trainee performance.
- (f) To learn about new cooking techniques, new recipes and operational efficiency
- (g) Learning from the experience before hired as employee.
- (h) To Learn how to be responsible and deal with variety of situation which can be applied in the future.

1.3 THE BENEFIT OF INTERNSHIP

After learning some of basic knowledge at Ottimmo, the student need to know the kitchen in real life. That's why the student need to do the internship. Internship also help the student to have an experience and learning the work on kitchen.

1.3.1 The Benefit of Internship For Student

- a) Give the student experience the situation of kitchen.
- b) Student can practice and improve their skills while also learning how to work.
- c) Internships help students master professional soft skills such as communication, punctuality and time management.
- d) student can learn what the roles and responsibilities of a particular career are from people working in the field.
- e) Make the company more attractive when the student find a job. Many companies prefer to hire students who have completed internship programs.
- f) Can help a student start to build a professional network.

1.3.2 The Benefit of Internship For Akademi Kuliner dan Patiseri Ottimmo International

- a) Can built network with the hotel or the restaurant.
- b) Can enhance potential to recruit the student for the next internship.
- c) The school can evaluate and improve the curriculum in the next year

1.3.3 The Benefit Of Internship For Ciccia Restorante

- a) With internship student, the restaurant can reduce their expenses to pay the staff, because the intern student does not get paid.
- b) From the internship they can easily find a new employee, because they already see how the intern student work.