

CHAPTER I

INTRODUCTION

1.1 Background of Study

Indonesia is the world's largest archipelago, thousands of tropical islands ranging from some of the world's largest to mere tiny coral atolls marooned in a sapphire sea. With snow-capped mountains and lush rainforests, and savanahs and irrigated rice fields. It's hard to imagine a more appropriate national motto for this nation than *Bhinneka Tunggal Ika*.

A typical Indonesian meal might be describe as a simple mound of rice accompanied by several savory side dishes of vegetable, fish or perhaps a meat or poultry dish, with a chili hot condiment or sambal on the side and peanuts. Krupuk and fried shallots sprinkled on top to provide crunchy contrast. While such a description might be valid for much of Java, Sumatra, and Bali, in other areas, the staple might be sago, cassava, yams or corn instead of rice.

Natural and cultural factors have a significant influence on the peculiarities of Indonesian food. The primary herbs, spices, and seasonings used in Indonesian cooking are numerous. Fresh herbs like onion and garlic, spring onions, ginger roots, turmeric, galangal, candlenuts, lemon basil, lemon grass, and, of course, chilli are used in the majority of Indonesian cuisine. The use of spices, in addition to these fresh herbs, is the foundation of practically every Indonesian food. The most widely used spices include coriander seeds, pepper, nutmeg, cumin, and cloves. These islands of spices are known for their wide variety of spices, which can be found as seeds, fruits, roots, bark, or vegetative material. These spices, whether they are grated, minced, or dried, work as a condiment to give the food flavor, together with other fresh components.

At OTTIMMO Academy Culinary & Patisserie International Surabaya, an internship program is one of the programs that must be taken by each student. But, In addition to fulfilling the academic program, the internship also aims to be important for students to develop and expand the knowledge of each student and train them to get into the real world of work.

Blanco par Mandif is an Indonesian Fine Dining Restaurant. A restaurant that serves modern Indonesia Cuisine that is beautifully packaged with intricate plating. Not only locals but also tourists who come to Blanco par Mandif can experience the taste of Indonesian food with different sensation, and Blanco par Mandif also offering natural views of Tjampuhan River.

For the first month during internship the Author gets cold kitchen section first. Every day when you arrive at the restaurant, the first thing you do is check every condiment that will be used. For the second month, the Author gets the hot kitchen section. For the third month, the Author gets the pastry section. Then for the forth month the Author gets the entree section. For the fifth month during the internship the Author gets the service section. And for the last month, the Author gets the bar section.

1.2 Industrial Training Objective

1. Get to know more about fine dining industry
2. Get to know about how to handle the flow in the kitchen
3. Get to know how to control food flow on the floor
4. Get to know how to work in real kitchen
5. To improve skills about Indonesian cuisine

1.3 The Benefits of Industrial Training

1.3.1 Benefits for Student

1. To know more about modern Indonesian cuisine
2. Learn to adapt and improve communication outside of comfort

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3. Gain valuable work experience
4. Gain experience working in team
5. Gain experience in fine dining industry
6. Gain experience not only in kitchen but also services
7. Gain experience how to make the guest comfort

1.3.2 Benefits for Ottimmo International

1. Build a good business partnership between the institute and the restaurant
2. As a measure of student to apply theory and knowledge
3. Introducing OTTIMMO so that more people and restaurants are known
4. As a guideline for junior to choose the place for internship

1.3.3 Benefits for BLANCO par Mandif

1. Get labor assistance from the Collage
2. As a medium to get a high potential employee
3. As a media to build partnerships between OTTIMMO and BLANCO par Mandif