CHAPTER I

INTRODUCTION

1.1 Background of Study

Internship is a program that was designed to set the students in a real-world situation. This training activity is also being well supervised by the seniors. So, the students can learn and enhance their skills and abilities. An internship is a period of work experience offered by an organization for a limited period of time. They are typically undertaken by students and graduates looking to gain relevant skills and experience in a particular field.

This internship program is not also created for the cognitive aspect, but also the psychological and social aspect. With internship program, the writer can learn how to place herself in a large industry with a totally different culture, learning how to communicate, minimizing miss-communication, etc.

The pressure in the kitchen is relatively high in high seasons and so, from this internship program, the writer learned how to work under real pressure. Those kind of situations can shape the right and good mentality for the industry.

By doing this internship program, the writer has taken the first step into the world of culinary arts and ready to face new challenges in the future in every professional kitchen the writer encounter. This internship program helps shape the mentality of the writer become stronger than before.

Last but not least, making as much connections as possible is the key for a successful future, in my opinion. Connections in hotel industry is really helpful for us since we can have a good opportunity to work other places if we have connections.

1.2 Internship Objective

The objectives of internship at Park Hyatt Abu Dhabi Hotel and Villas are:

- 1. To implement theorical and practical knowledge from college into reallife hospitality and kitchen industry.
- 2. To enlarge experiences about working in a kitchen so the writer would be ready about what to face in the near future.
- 3. Direct learning from the senior cook(s) and executive chef during the training period.

- 4. Get trained to have the right mentality for the industry, such as; connecting with the environment, a good communication with the other staffs, teamwork, etc.
- 5. To understand the leadership system and taking responsibility in the area the writer has been assigned.

1.3 The Benefit of Internship

- 1.3.1 Benefit of Internship for Students
 - 1. To fulfill the requirement to end the 3 years of study in Ottimmo International.
 - 2. As a connecting media to learn by doing from the seniors under a professional supervision.
 - 3. Applying some ideas or menus learned in college while in the training period.
 - 4. As a self-preparation into the real-world kitchen industry.
 - 5. To develop a good integrity and creative mindset in dealing with various conditions.
 - 6. Testing self ability to deal with the society that might appear in the workplace.
- 1.3.2 Benefits of Internship for Ottimmo International Mastergourmet Academy
 - 1. To evaluate the internship final report which held by the students as an adjustment for a better curriculum.
 - 2. As a connecting media to establish better working relation with national and international business partner.
 - 3. As a measurement point of the students in applying the theoritical and practical knowledge.
- 1.3.3 Significance of Internship for Park Hyatt Abu Dhabi Hotel and villas
 - 1. As a comparison for further employee recruitment.
 - 2. To build a good relation between Ottimmo International and the International hospitality industries.
 - 3. Helping hotel operations by filling the lack of staff that can reduce labor cost for the company.

- 4. To share traditional cuisines from another country.
- 1.3.4 Duration, Working hours, and Working Position
 - 1. Duration of internship: 6 months
 - 2. Working hours during internship: 10 hours per day
 - 3. Position of working during internship : Café Restaurant Breakfast Team and Mate restaurant Ala Carte team