

CHAPTER I

INTRODUCTION

1.1 Background of study

A good internship will give the author a great platform for a better career in the future. Well, I chose De Forest. One of the most innovative restaurants in Surabaya. Their plating is also one of the best in Surabaya. The menus that they serve is very creative. They have a very solid team and are very kind and helpful to each other.

The author did the internship at De Forest for about 6 months. At first, the author wanted to open up his own restaurant but he decided to learn from De Forest before opening his own restaurant. Internship program in De Forest the author developed his skills, knowledge, maintained teamwork and learned how to be professional. The author also managed a good networking with chefs and associates.

The reason the author did the internship is the author wants to know how does it feel to work in a real culinary kitchen. The author wants to go out from the comfort zone and wants to learn how to manage my time properly and also how to be someone productive. The author also wanted to develop skills that learned from Ottimmo. One of the other reasons why the writer decided to choose De Forest for doing internship is because the writer is interested of how professional and convincing the restaurant looks. But all in all the writer personally thought that De Forest is a good place to learn as it has wide variation of Western cuisine that could be used as a media to test the writer's cooking ability.

The important things when open a restaurant the chef must bring culture through food. Food is more and more often seen as a particular experience that can give emotion and wonder when some dishes are tasted because they are considered real and true works of art made by creative and sometimes inspired chefs. The sense of adventure and surprise, the playful feelings and the aesthetics of beauty prevail; the design becomes an essential part of the dish, and the restaurants create suggestive attract to the customers by introducing them to the spectacle of food. The food culture of Indonesia is shaped by several factors such as nature, history, and culture. With its enormous geographic and cultural diversity across the archipelagos, it is evident that Indonesian cuisine is rich in variety and taste. As such, food can be utilised as a strategic means to boost the tourism industry of the country.

1.2 Industrial training objective

- a) Complete the internship program as a requirement to graduate.
- b) Give the student a different view in a real world culinary situation
- c) Enhance the student understanding of organization skill.
- d) A proper training to handle foods efficiently.
- e) Learning how to work in a team.
- f) To learn about new cooking techniques, new recipes
- g) Learning from the experienced staffs

1.3 The benefit of industrial training

After learning at Ottimmo, the student wants to know the kitchen situation in the real world. That's why the student need to do the internship. Internship also help the student to have an experience and learning the flow in the kitchen.

1.3.1 The Benefit of Internship for Student

- a) The students can improve their cv
- b) The student also can increase their motivation
- c) The student also can get to feel for the work environment

1.3.2 The Benefit of Internship for Ottimmo Internasional Master Gourmet

- a) Inputs for curriculum improvements
- b) Prepare graduates who are ready to work
- c) Build a new connection with De Forest group

1.3.3 The Benefit Of Internship for De Forest

- a) De Forest can get connection with ottimmo international master gourmet
- b) The company has more option and connection to hire new skilled employees prospect from ottimmo
- c) The company gets customers from the intern and can be a option for future customers prospect
- d) The company help to participate in the link and match program in the education system in Indonesia