

## CHAPTER 1

### INTRODUCTION

#### 1.1 Background of Study

An internship is a professional learning experience that offers meaningful, practical work related to a student's field of study or career. Internship can last for a few weeks to few months according to the working place regulation. It also can give the author a chance to get full-time work.

According to Calloway & Beckstead (1995), the internship experience makes students develop their practical skill, improve their social relationship including team work, motivate future learning and develop their social personality. In addition, these students will also have opportunity to experience the real kitchen world and get to experience their job interest under a provisional mentor (Chen, Hu, Wang and Chen, 2011).

The reason why the author takes an internship at Cuca restaurant for 6 months is because Cuca is one of South-east Asia most celebrated foodie destinations, coming highly recommended by, among many others, the Michelin Travel Guide and being awarded Trip Advisor Hall of Fame Winner. Also, the owner Chef Kevin Cherkas had many experiences working in some of Michelin star restaurant. By choosing Cuca restaurant the author believes it can help the author meet the purpose of internship program and help the author increase personal soft and hard skill in the kitchen, being able to learn Cuca restaurant working culture and how a big restaurant run also, it helps the author get a better working ethic in the kitchen.

There are 5 stations in Cuca Restaurant. It consists of hot pass, sauce 1, sauce 2, Garde Manger (GDM), and pastry. The author got to work on hot pass station during the first month of training program. Because of the rotation system, the author gets more experience in other station which is sauce 2 for five and a half months. From this internship program the author can learn about how to work on a team, how to be responsible with job, time

management, how to work organize, and improve misen en place, cooking, plating skill. Also, staff and trainee are required to keep the kitchen area clean before and after work. It makes the author develop a good working ethic in the kitchen. Because it is hard to keep the hygiene during work if the staff and trainee are not getting used to it.

## **1.2 Industrial Training Objective**

The objective of Industrial Training are followed:

- a. As a requirement to graduate the diploma of culinary arts program at Ottimmo International
- b. To improve student skill and technique
- c. Learn how to be responsible to their job
- d. Introduce students about the real kitchen life