

CHAPTER I

INTRODUCTION

1.1 Background of The Study

Culinary arts are a cooking discipline that generally includes appetizers, side dishes, and main courses. This area focuses on vegetables, whole grains, and protein (often meat, seafood, and dairy, but can also be plant-based). Culinary art which means culinary "related to cooking", is the art of cooking in preparing, cooking and serving food, usually in the form of a meal. People who work in these fields – especially in companies such as restaurants – are usually referred to as "cooks,".

Expert chefs are required to be knowledgeable about food science, nutrition and dietetics and are responsible for preparing food that is both pleasing to the eye and palatable. After restaurants, their main workplaces include food shops and relatively large institutions such as hotels and hospitals. Cake and pastry art, on the other hand, concentrates on breads and desserts. Cakes, pies, petit fours, donuts, cookies, croissants, artisan breads, chocolates, and much more.

Internship is one of the programs that must be run to get a diploma III. The internship, which is run for 6 (six) months, provides a new experience and impression. To fulfill this internship program the author chose Piquant Jakarta. Piquant is a fine dining restaurant in Jakarta, it is own by a chef owner couple. The restaurant offer an Modern European Haute Cuisine dining experience. The author choose piquant because it is one of the best European fine dining restaurant in Jakarta. makes it a good experience to learn and hone knowledge in the hospitality world, especially in the culinary field.

In the first month, the writer was placed in a hot entry station. The author's job isto prepare ingredients, cook and plate the dish if there is an order in the hot section. The food that was processed at hot entree are:

- 1) Watercress soup with Japanese sea scallop and dill.

- 2) Chicken soup with pouch chicken, chicken liver and morels mushroom.
- 3) Roasted tomato consomme with fedio and basil.
- 4) Onion thyme tart with chicken liver parfait wild aragula asparagus and mustardair.

In the second and third months, the author was placed in the hot entry and dessert section. In the dessert section, the author is assigned to prepare the ingredients in the dessert and help with plating if there is an order. The processed desserts are:

- 1) Pineapple Carpaccio with gin jelly and yogurt thyme sorbet.
- 2) Rice pudding, confit orange, cocoa pistachio crouquant, and araguani whippedganache.
- 3) Panna cotta with lychee and raspberry.

In the fourth, fifth and sixth months, the writer was still stationed at the same stationand helped prepare for the garnishes of the main course. The Garnishes that was prepared are raisin chutney, potato emulsion, parsnip puree, cauliflower puree, roasted tomatoes, braised leek and charred aubergine.

1.2 Objective

- 1) Practice discipline and time management.
- 2) Looking for a solution in a problem.
- 3) Train the knowledge that has been taught while on campus.
- 4) Learn to be responsible in a job.
- 5)To learn about new cooking techniques, new recipes and operational efficiency.
- 6) Mental building.

1.3 The Benefits of Industrial Training

- a. Benefits for restaurant
 - 1. Increase manpower.
 - 2. Increase experience in educating trainees.
 - 3. Train the ability to organize the workforce.

- b. Benefits of Internship for Student
 - 1. The author has capability manage work hour.
 - 2. The author improves many skills and learn several new things.
 - 3. The author can adapt to new environment of team work and managing priorities.
 - 4. The author has different perspective and improve solid decision making for facing problems.
 - 5. The author got new knowledge from making and learning new products.
 - 6. The author has several new connections in related department.

- c. Benefits for Ottimmo
 - 1. Introduce students from campus.
 - 2. Add experience to students.

