

# CHAPTER I

## INTRODUCTION

### 1.1. Background of Study

Culinary art is a activities where people not only cooking, but do all of the process from choosing ingredients, preparation (mise en place), cooking,presentation, until cleaning. People who works in this field usually called as a chefs or cooks or culinarian. Culinarians are required to have knowledge of food science, nutrition and diet and are responsible for preparing meals that are as pleasing to the eye as well as to the palate. Their primary places of work include delicatessens and relatively large institutions such as hotels and restaurant.

Nowadays culinary art is one of the most looking for major because the occupation is very big. Some people get in the culinary art world because of their hobby and some more is trying to gain money from culinary business. After graduated from culinary school many people try to open their own business and fornother want to try to work in the culinary world like work in hotel, restaurant or going to a cruise ship. In the kitchen, they will use title like executive chef, executive sous chef,sous chef, chef de parte, commis 1, commis 2, commis 3, etc. beside all of them, culinarian also have to know about hygiene and sanitation.

The Author has been given the opportunity to complete her internship for six months starting from 3th January 2022 to 4th July at Common Ground Graha Family Surabaya. Common Ground is one of the caffe and resto under the insight PT.Kopi Sukses Bersama, which is well known for its quality for food and coffe in the culinary and beverages world. During the training, the Author had the opportunity to learn in the main kitchen for 12 weeks at the sautee section and 12 weeks at the sweet section.The Author learned a lot during the internship, start from how to handle food properly,

processing, storing, handling guests, food waste, how to be a good leader and team player.

## **1.2. Internship Objective**

1. As a requirement to complete the Culinary Arts, Baking and Pastry Advanced Diploma Program at Ottimmo International MasterGourmet Academy.
2. Internships will provide students the opportunity to test their interest in a particular career before permanent commitments are made.
3. Internship students will develop skills in the application of theory to practical work situations.
4. Internships will provide students the opportunity to test their aptitude for a particular career before permanent commitments are made.
5. Internship students will develop skills and techniques directly applicable to their careers.
6. Internships will provide students the opportunity to develop attitudes conducive to effective interpersonal relationships.
7. Internships will increase a student's sense of responsibility.
8. Internship students will be prepared to enter into full-time employment in their area of specialization upon graduation.
9. Internship students will acquire good work habits.

## **1.3. The Benefits of Internship**

### **1) For Students**

- Gain the real-world experience
- Promote exposure to various fields
- Help to build professional network
- Leadership and Skill Development

### **2) For Ottimmo International MasterGourmet Academy**

- Can improve the reputation and visibility of academic institutions.
- Can be known more widely both inside and outside

### **3) For Common Grounds Surabaya**

- Provide useful labor at low cost.
- Recruitment and training costs can be reduced by hiring intern.