

CHAPTER 1

INTRODUCTION

1.1 BACKGROUND OF STUDY

The culinary arts is a cooking discipline that generally includes appetizers, side dishes, and main courses. This area focuses on vegetables, grains, and proteins (often meat, seafood, and dairy, but they can be plant-based as well). Culinary arts, in which culinary means "related to cooking", are the cuisine arts of food preparation, cooking, and presentation of food, usually in the form of meals. People working in this field - especially in establishments such as restaurants - are commonly called "Chefs" or "cooks", although, at its most general, the terms "culinary artist" and "culinarian" are also used. (Anonymous, 2012).

Expert chefs 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 they are to the plate. After restaurant, their primary place of work includes delicatessens and relatively large institutions such as hotels and hospitals. Baking and pastry arts, on the other hand, concentrate on bread and desserts. Cakes, pies, petit four, donuts, cookies, croissants, artisan breads, chocolate, and many more. (Anonymous, 2021). Internship is a professional learning experience that offers meaningful, practical work related to a student's field of study or career interest. An internship gives a student the opportunity for career exploration and development, and to learn new skills. It offers the employer the opportunity to bring new ideas and energy into the workplace, develop talent and potentially build a pipeline for future full-time employees.

Ottimmo International has their internship program for 6 months. From February until May, I am doing my internship at Element Hotel by Westin. Element Hotel by Westin is a 4-star spa hotel located in Jalan Raya

Andong, Ubud, Bali. On May until August, I moved to learn Pastry at Kanvaz Patisserie by Vincent Nigita that is located in Seminyak. Kanvaz Patisserie by Vincent Nigita had the best French Pastry in Bali. Not only pastries, they also sell chocolate, Viennoiseries and many more.

1.2 OBJECTIVE

1. Complete the internship program as a requirement to graduate.
2. Give the student the opportunity and education to practice the theory in real world.
3. Enhance the student understanding of organization skill.
4. A proper training to handle foods efficiently.
5. Evaluate the daily operation and trainee performance.
6. To learn about new cooking techniques, new recipes and operational efficiency
7. Learning from the experience before hired as employee.
8. To Learn how to be responsible and deal with variety of situation which can be applied in the future.

1.3 THE BENEFIT OF INTERNSHIP

After learning some of basic knowledge at Ottimmo the student needs to know the kitchen in real life. That's why the student needs to do the internship. Internship also help the student to have an experience physically and mentally on kitchen

1.3.1 The Benefit of Internship for student

1. Give the student experience the situation of kitchen.
2. Learn how to interact with so many people in different characters
3. Student can practice and improve their skill while also learning how to work

4. Internship help students master professional soft skill such as communication, punctuality and time management
5. Student can learn what the roles and responsibilities of a particular career are from people working in the field.
6. Make the company more attractive when the student find a job. Many companies prefer to hire student who have completed internship program
7. Can help a student start to build a professional network.

1.3.2 Benefits of internship For Academy

1. Can enhance potential to recruit the student for the next internship
2. Can built network with the hotel or the restaurant
3. The school can improve the curriculum in the next year

1.3.3 Benefits for Industry

1. Can establish good cooperation with the campus, so they can easily get help when needed
2. Have students who will be skilled in their respective fields.
3. To determine the readiness of students before entering the world of work
4. To find out how knowledge students apply when entering the world of work
5. With the implementation of industrial work practices, the campus is able to improve partnership relationships with companies