

# CHAPTER 1

## INTRODUCTION

### 1.1 Background of Study

Indonesia It is a sovereign state and has an elected legislature. Indonesia has one of the unique cultures in the world. With multiple countries influencing during its colonial era, Indonesia has one of the most diverse cultures in the world. It has a vast collection of natural resources like tin, gold and oil. Indonesia has become famous for its diverse and dramatic landscape. Best known for its volcanoes, beaches, and jungles, this island country boasts astonishing beauty. Let's move to Indonesian cuisine, the Indonesian cuisine often demonstrates complex flavour, acquired from certain ingredients and spices mixture. Indonesian dishes have rich flavours; most often described as savoury, hot and spicy, and combination of basic tastes such as sweet, salty, sour and bitter.

BLANCO par Mandif served modern Indonesian cuisine in fine dining restaurant with using fine dining standard, that's why the Author choose this place to take the internship for 6 months. The Author has no experience at fine dining restaurant so with this opportunity, the Author want to improve the knowledge and skills in this place. This report is written based on an completed internship at BLANCO par Mandif from 9th Januari 2023 – 9 July 2023. The Author decided to complete an internship at BLANCO par Mandif in order to expand her understanding her abilities and experiences in fine dining sector. Every trainees at BLANCO par Mandif have the opportunity to learn in 5 different sections, including Entree, Hot section, Cold section, Pastry, and Bar. Every trainees have opportunity to incharge for 1 until 1.5 months in each section. BLANCO par Mandif is open by reservation only. They only served set menu in this restaurant, and there are three set menus which is Adiboga, Tirtaloka (Pescatarian), and Giriloka (Vegetarian).

Through this internship, the Author is able to improve her skills and knowledge and also is able to implement what the Author had been taught in Ottimmo. The Author also can improve and develop her creativity, take on many responsibility at working place and get new culinary skills and also learn new recipes and techniques in the kitchen. Additionally, BLANCO par Mandif teaches how to elevate local menu to the next level and expose Indonesian cuisine that not many people know before to the world.

### **1.2 Industrial Training Objective**

1. To know more about industrial Kitchen
2. To improve knowledge about modern Indonesian cuisine
3. To develop a responsibility and discipline as a professional chef
4. To develop networking with chefs for the future carrier  
To learn F&B management

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

#### **1.3.1 For Students**

1. Expand connections with people around whom will be useful in the future
2. Gain experiences to work as a team
3. Experiences how to communicate with guest and how to serve the dish
4. Prepared to enter the world of work
5. Gain new experience to work under the professional chef leadership

#### **1.3.2 For Ottimmo Internasional**

1. Introducing Ottimmo to many more people out there
2. Get relation with outstanding local fine dining restaurant
3. As a measurement of students to apply their knowledge and theory

#### **1.3.3 For BLANCO par Mandif**

1. Get free human resources for the restaurant either kitchen

2. Get relation with culinary school
3. Selection of potential trainee to be future employees
4. Get promoted by the trainee for the next students