

CHAPTER I

INTRODUCTION

1.1.Reason of Internship Placement

Cooking both in household and restaurants in current days is becoming more scientific with the development of concept called Molecular Gastronomy. The word “Molecular Gastronomy” itself is defined as the scientific activities in regard of looking for the mechanisms of occurring phenomena during dish preparation and consumption with artistic and social components (Sivakumaran and Prabodhani, 2018). The application of Molecular Gastronomy involves the approach to a science-based kitchen practice when preparing a dish and aims to introduce new tools, products, and cooking methods; discover new dishes; and use the appeal of food to promote the science (Caporaso and Formisano, 2016; Sivakumaran and Prabodhani, 2018).

Namaaz Dining is the first restaurant in Indonesia, which has incorporated Molecular Gastronomy in preparing its dishes since it was established. Many novel cooking techniques are involved while preparing dishes in Namaaz Dining, such as the application of sous vide, liquid nitrogen, and ‘spherification’. This Molecular Gastronomy has been widely popular in countries like French, Argentina, Switzerland, Spain, and has led to molecular cooking and note-by-note cuisine (Sivakumar and Prabodhani, 2018). Unfortunately, Molecular Gastronomy has not been well-known yet in Indonesia, where only a very few restaurants are implementing it (Krisnadi, 2020).

Considering the unique methods of cooking and favourable opportunity in the future, Namaaz Dining is then selected as the place to do the internship training. As Indonesia is very little to be exposed to Molecular Gastronomy with not many options of places to learn about it, Namaaz Dining is an ideal placement to go for. Moreover, since Namaaz Dining is specializing in Indonesian cuisines, the application of Molecular Gastronomy is encouraging to look forward to modernized Indonesian dishes.

1.2.Duration and Working Occupation during Internship Period

The internship training at Namaaz Dining lasted for 6 months, starting off from January to July 2023. During that period, both cold kitchen and pastry kitchen were places where the experiences obtained. To be more definite, it was 5 months in cold kitchen and 1 more month in pastry kitchen. It took longer time in cold kitchen than pastry kitchen since there were several sub-sections under cold kitchen department that was needed to get through.

Not only that the occupation was in the kitchen, serving food to the customers was also a task that had to be accomplished. The service started at dinner time, when customer began to get into the restaurant. In this occasion, the task was to carry the plated dishes to the customers' table and give an appropriate description about the name of the dishes, its components, and how to feast upon each one of them. This remained going on until the last dish was served and all customers started to leave the restaurant, then the occupation was going back to the kitchen to prepare things for the next day.

1.3.Reason Doing the Internship

According to Karunaratne and Perera (2019), internship program provides the student to experience how the learned theories work in real life. Internship program benefits the students in terms of career preparation and strengthen their self-confidence and self-satisfaction in learning process, as well. Those being said are things to look for while doing the internship training at Namaaz Dining.

Alongside with learning the implementation of Molecular Gastronomy in preparing dishes at Namaaz Dining, the moment of internship training would give the real-life experiences on how the culinary business run, especially what happens in the kitchen during days and nights. As theoretical and practical learning had been gained in the classroom, the internship training could be best opportunity to connect what had been learned in the classroom to what would happen in the real kitchen.

Not only about the theoretical and practical aspects, but also the confidence and responsibility during completing the daily tasks in the kitchen would be evaluated. It could involve the punctuality, problem-solving capability, being

initiative and helpful to others. Since it would be working environment, where there would likely be working with many other colleagues, is what makes it different than learning in the classroom. Last but not least, working in real kitchen would mean higher expectation from both superiors and customers, which probably give a self-test on dealing with them.