

CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF STUDY

The increase in fresh graduates every year in Indonesia is one of the problems we face, because basically the abilities or skills possessed are still not perfect enough or need additional special training. Therefore, to be able to produce individuals who are truly skilled, have skills and are ready to work, Ottimmo International holds an additional program for students, namely the internship program. With the 6-month internship program being the last curriculum program before graduation, equipped each students with an even broader culinary expertise and deepen the apprehension of each towards the reality of culinary industry. Internship is a training activity or course carried out by students to improve their soft skills competencies. Internships carried out by students can not only provide benefits to students who take part in the internship program, but with internship activities also companies can get many benefits, one of which can improve the company's image in the eyes of many people. Internship is one of the most important programs, which would assist each student to have their practical abilities to be up to par to the industry's standard. The key is self-development and honing the right skills that one should harness to thrive in this industry. Namely speaking, gaining professional working experience & exposure to the industry, acquiring professional guidance from adept mentors, developing professional contacts, are some benefits which an intern would obtain throughout the experience.

The author chose Bangkok, Thailand as the place for the 6-month internship program. Bangkok is a city that is often dubbed as the City of Angels, a big city. Bangkok is ranked 1st as one of the destinations that are often visited by tourists. Thailand is a country that has a rich cultural heritage both in terms of

culture, nature, flora and fauna, ecology, and food though (Rasulong, 2014). The author chose Centara Grand Hotel, Bangkok as his internship.

Choosing this hotel certainly has several reasons, namely Centara Grand is located in the very heart of Bangkok's shopping and business district and under the management of Central group. Centara Grand hotel also has 7 restaurants, each restaurant has a different culinary character, ranging from Thai, Italian, Spanish & Mediterranean, Chinese cuisine. One of which UNO Mas restaurant received a Michelin Star award.

This internship program lasts for 6 months, where the first 3 months the author chooses a hot kitchen and then the next 3 months move to a pastry kitchen. For hot kitchen I am work in BCC kitchen or Banquet Kitchen. Banquet kitchen is a large catering activity department where food & beverage are served for pre-arranged number of people on pre-fixed date & time agreed menu & price. BCC has three sections Thai kitchen, Western kitchen and Cold Kitchen. The author's stay at Thai Kitchen, in this kitchen learn many Traditional Thai Food and which is new things for me. After 3 months the author's move to bakery and pastry kitchen, 1,5 months work in bakery kitchen and another 1,5 months' work at pastry kitchen. In bakery the author's learn many things about croissant, rustic bread and also stand in the breakfast buffet every morning. In pastry kitchen also learn how to make traditional Thai dessert, and some desserts like pie, choux, cookie, decorate cake.

This internship is carried out so that students get direct work experience, besides that experiencing the internships program also able to improve skills, skills while working in the professional world. In addition, internships can add and expand relationships in the professional environment. One of the most important things is that we can hone our skills, based on what we have learned so far at university.