

CHAPTER I

INTRODUCTION

1.1 Background

The author chooses Dubai as a training location because, Dubai is a global business and cultural hub with a diverse and dynamic workforce and Dubai is still one of the top international destinations for job seekers. The author chooses Anantara The Palm Dubai as a training location because it is a five-star Luxury Brand International Hotel that is very successful in Dubai. In addition, the author wishes to achieve work life experience and skill from Anantara The Palm Dubai, and also be able to discover the passion for the world of cooking and real working field in professional kitchen at five-star luxury hotel.

The internship lasted for 6 months starts on 12 December 2022 until 12 June 2023. The working hours ranges from 9-12 hours per day, 5-6 days in a week with 1-2 days off.

1.2 Internship Period

The internship program started on 12 December 2022 in Cresendo Cold Kitchen A La Carte for 2 months, the job desk is *mise en place*, cutting fruits, making A La Carte order, my shift start at 12 PM until 12 AM. After from Cresendo, the author moved to Bushman Kitchen for 1 month. In this outlet, the author did the Split Shift for breakfast and dinner starting at 7 AM until 1 PM then break and come back again at 7 PM until 11 PM, during the breakfast shift, the author was at omelette station. For dinner at Hot & Cold Kitchen making the A La Carte menu. After from Bushman, the author moved to Arabic Kitchen for 1 month during the Ramadhan. The shift started at 3 PM until 10 PM (fewer working hours because of Ramadhan), and the job desk is grating cheese, beetroot, chicken shawarma and BBQ live station in the buffet

area, and changing date labels expiry. The last outlet is Cold Kitchen buffet for 2 months, starting at 10 AM until 8 PM, the job desk is cutting the vegetables, and cook for the buffet menu. And the author also requested to the Butchery for 1 week, because the author want to learn how to cut beef, lamb, chicken, and seafood.

1.3 Objectives

1. This internship program is to improve the author culinary skills as a new Chef, and motivated me about kitchen life.
2. Increasing self-confidence, and learn how to communicate with people.
3. To improve creativity, time management, and mental resilience
4. To developed a discipline, responsibility, and the most important is attitude