

CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF STUDY

Dusit Thani Dubai that located in the heart of Dubai are known as the precious place for a trainee to learn the working environment for the F&B industries, and the most strategic hotels. Located in the heart of Dubai Makes this Hotel ore Precious. Dusit Thani Is known as 4 stars hotels in Dubai under the Dusit International from Thailand with a lot of branch internationally. Dusit Thani was very concerned in the hospitality industry, have the strong vision to proud of the heritage its self, which is the actual Thailand, and giving the unique gracious hospitality to the world. A lot of international Guest and giving some beautiful experience to each individual was the number one priority of Dusit Thani Dubai.

The Internship Program in Dusit Thani Dubai was Start on 21st of November 2022, the author has a very good welcome from the direction of the hotel and also the kitchen team. This opportunity was really good for the author to improve the work after he got while study. There are a lot of dining spots in this Hotel. The First they have 24st World Street which serve various food from Asia, Middle East, And Europe. The second They have Benjarong, The royal Thai With Modern Presentation. The third They have Jones the Grocers, some Australian a La Carte Restaurant. The fourth They have The View some international A La Carte Restaurant, with the beautiful View of the icon Of Dubai. The fifth They have MAKIRA, the Japanese concept Restaurant. Following that They have Nolo the first dry Bar in Dubai.

During the six month of internship the author has located in 24st World Street Breakfast and Room dining kitchen. The author had an opportunity to learn about the work flow of the Hotel Breakfast. On the breakfast they have 4 four station such as Omelette Station, Waffle and Pancake Station, Indian Chatakana Station, and for the Room Service itself. The author was there for 6

months straight on the breakfast team to serve and giving the best experience for the customer.

The wish from the author from this internship was to be better chefs in the future. With this kind of experience, the author is able to learn about the team work inside the kitchen, learn how to solve problem in the middle of tension in the kitchen, and the very important is learn how to give the best hospitality experience to the guest itself. There are a lot of things to learn here, and hope this internship can be the start of the authors Journey.

1.2 INDUSTRIAL TRAINING OBJECTIVES

- To learn Something New in this Industries
- To learn about team work in the kitchen
- To learn how to solve problem under tension
- To learn the way of handing some outlets properly and efficiently
- To increase the confidence of interaction with different kind of guest

1.3 THE BENEFITS OF INDUSTRIAL TRAINING

1.1.1 Benefits for the Author

1. Having a good experience abroad
2. Developed some new skill that never learned before
3. Learn about good hospitality

1.1.2 Benefits for Dusit Thani Dubai

1. Have more worker for the operational
2. Have the opportunity to gain broader culinary and cultural knowledge from chefs from other countries
3. Develop a good connection between hotel and university

1.1.3 Benefits for Ottimmo International Master Gourmet Academy

1. Have more connection with the hospitality industry abroad

2. Receive some feedback and guideline from the authors for the next batch of internship
3. Knowing the condition of the hospitality nowadays.