

# CHAPTER I

## INTRODUCTION

### 1.1 Background of Study

For many years, French cooking has been considered to be the most prestigious and respectable cuisine in the world. French cuisine emphasizes the use of high-quality, fresh, and seasonal ingredients. Therefore, their chefs are ‘renowned’ for their meticulous selection and processing of ingredients in such creative and innovative ways. French chefs are also skilled at creating complex sauces and utilize herbs and spices to enhance the flavours, which makes the cuisine not only tasty but visually pleasing as well. French chefs take great care to present their ‘work of art’ in an aesthetically pleasing way, by using decorative plates and intricate plating techniques.

OTTIMMO International Master Gourmet Academy requires their students to do some internship in several Food and Beverage establishment that has a professional kitchen standard. Internship was carried out at FOLIE Restaurant in Bali, Indonesia. FOLIE itself known as one of the French restaurants that offers wide range of dishes that combining French taste with local ingredients. French cuisine is known for its precision to detail and intricate techniques, such as braising, roasting, and sautéing. The time period given for internship takes around 6 months, and students also get the opportunity to experience internship on both Pastry department and Cold Kitchen department.

Internship has a lot of beneficial value for both the student and the company they are working for, because internship gives a great opportunity for students to explore their future career and passion, also internship gives chance for the student to make mistake and learn from them. This internship is a practical activity for students that aiming to gain experiences from these kinds of activities, which can later be used as development to be professional. It is because ‘real’ kitchen experience cannot be mastered by

attending academy classes only, but partnering with an internship can help to put the theory into real-life practice. The chance to involve in certain work style can also make student to sharpen their teamwork skill and build a new communication with other co-worker, both skillsets are a valuable asset to be implemented by student for the future work.

## **1.2 Internship Objectives**

The objective of the internship at FOLIE Restaurant includes:

1. To apply both theories and practical lessons from academy into work experience.
2. To learn how to cooperate between each rank of chefs by developing communication and teamwork skills.
3. To learn how to work professionally by understanding time and resource management.
4. To learn and implement new skills that could be useful in the future.