

CHAPTER I

INTRODUCTION

1.1 Background of Study

As the largest archipelagic country in the world, Indonesia is blessed with so many different people, cultures, customs, traditions, artworks, animals, plants, landscapes, foods, and everything that made it almost like 100 or even 200 countries melted beautifully into one.

Indonesian food is one of the most vibrant and colorful cuisines in the world, full of intense flavour. Some of the intense flavour in Indonesian food comes from very sweet and sour ingredients such as thick sweet soy sauce called kecap manis, which is used in countless dishes. The sour notes in the cuisine come from tamarind and lime, the aromatics from shallots, ginger, galangal, pandan, turmeric, lemongrass and lime leaves.

Indonesians believe in giving a “kick start” to their palate with the heat of chilli and the sour crunch of pickles, so meals generally comprise rice, sambal and pickles with small amount of meats, seafood or vegetables. People eat either with their right hand or with a spoon and fork.

Because of the humid climate and volcanic soil, tropical fruits, vegetables and spices are found in abundance. Dried spices such as coriander seeds, cardamom pods, cinnamon quills, cumin seeds, cloves and nutmeg are used everyday in many dishes.

At OTTIMMO Academy Culinary and Patisserie International Surabaya, an internship program is one of the programs that must be taken by each student. But, in addition to fulfilling the academic program the internship also aims to be important for students to develop and expand the knowledge of each student and train them to get into the real world of work.

Among many choices, the author chooses Bali as a place to do the internship program. The reason is because Bali has become a very famous Indonesian tourism in the world. And the author chooses Blanco par Mandif it is the gastronomic restaurant of Chef Mandif Warokka. Blanco par

Mandif is an Indonesian Fine Dining Restaurant which serves Indonesian dishes with a different concept. All the food is served in a modern way but does not completely eliminate the taste of the original food. Visitors to Blanco par Mandif can enjoy the taste of Indonesian cuisine with a unique sensation in addition to the natural views of the Tjampuhan River.

The author receives the pastry section first for the first month of the internship. Everyday when you arrive at the restaurant, the first thing to do is to check every condiments that will be used. For the second month, the author gets the cold kitchen section. For the third month, the author gets the entrée section. For the fourth month, the author gets the bar section. And for the last fifth and sixth month the author gets the hot kitchen section.

1.2 Industrial Training Objective

1. To learn about fine dining restaurant
2. To improve her skills in Indonesian food
3. To know how to handle the kitchen in fine dining industry
4. To improve her knowledge about Indonesian cuisine
5. To learn how to make Indonesian cuisine in different style

1.3 The Benefits of Industrial Training

1.3.1 Benefits for Student

1. As one of requirements for graduation
2. To expand connection with people that will be useful in the future
3. To gain experience working in a team
4. To gain experience working under pressure
5. Train to think and act quickly while solving problems

1.3.2 Benefits for Blanco par Mandif

1. Get a human resource for free
2. As a medium to get a high potential employee

3. As a media to built partnerships between OTTIMMO and Blanco par Mandif

1.3.3 Benefits for Ottimmo International

1. Introducing OTTIMMO so that more people and restaurant are known
2. As a guideline for junior to choose the place for internship
3. As a measure of student to apply theory and knowledge
4. Build a good business partnership between the institute and restaurant