

CHAPTER I

INTRODUCTION

1.1 BACKGROUND

Internship program is a learning process in which a person acquires and masters a skill without and or with guidance from someone who is already skilled in the job. The internship program is one of the activities carried out by students to get involved in the field according to their field of knowledge. Internships also provide benefits for students to recognize and understand the needs of the world of work, as well as priorities in the world of work (Windika et al., 2022).

The internship program is also to fulfil the requirements to achieve an associate degree Culinary and Pastry Art Program at Ottimmo International Master Gourmet Academy. Ottimmo International Academy has provided some option for the last 6 months after 2,5 years in program studying in academy to join the industrial training in Indonesia or overseas. From the beginning entering the Ottimmo one of the writer highlights is the internship overseas, choosing Dubai as the writer place to do the internship was because Dubai has been well known as popular luxury travel destination with a wonderful hospitality and being able to get accepted to Jumeirah Al Naseem Hotel was one of the amazing things and big opportunity to the writer because Al Naseem well known as one of the luxurious hotel in Dubai with amazing infrastructure.

For the lasts 6 months from January to July the writer does the internship in F&B Department in Jumeirah Al Naseem Dubai. During the first 3 months the writer was a trainee in cold section in Main Kitchen. There are 3 shifts in main kitchen because it opens for 24 hours and the writer was in the morning shift

starts from 9 am and for the last 3 months the writer was placed in Pastry morning shift star from 5 am.

The reason the writer doing the internship is to gain experience in F&B department as a Chef and being able to starts new journey in real work life. The writer wants to gain knowledge about actual things that happens in kitchen so in the future the writer can deal with it. The writer also wants to develop skills and learn new techniques. Not only that the writer also wants to work with the chefs that has been expertise in this field and be good on teamwork.

1.2 INDUSTRIAL TRAINING OBJECTIVE

- To fulfil the requirement to achieve associate degree Culinary and Pastry Art Program at Ottimmo International Mater Gourmet Academy
- To get knowledge on how the hotel works
- To experience working in F&B department
- Gaining experience in kitchen Department
- To develop skills and gain knowledge
- To be able work on team

1.3 THE BENEFITS OF INDUSTRIAL TRAINING

1.3.1 Benefit for the student

1. Gain knowledge and improve skills
2. Gain experience in working field
3. Preparation before enter real world of work
4. Work and learn from professional chefs
5. Get opportunity to work in hotel/restaurant

1.3.2 Benefit for hotel

1. Find a potential talent to work in hotel

2. Get worker with more low expenses
3. Make connections between hotel and OTTIMMO

1.3.3 Benefit for Ottimmo International MasterGourmet Academy

1. To build connections between Jumeirah Al Naseem Hotel and Ottimmo International MasterGourmet Academy
2. Improve next curriculum and batch for the internship
3. To open the chance to the next batch internship