

# CHAPTER I

## INTRODUCTION

### 1.1 Background

The author have the background and ability to process Indonesian food. LACI Restaurant is Indonesian fusion restaurant, the author want increase skill & knowledge about Indonesin fusion dish and that why the author choosing LACI Restaurant as the internship place.

Choosing LACI restaurant was a unanimous decision that the author made, LACI restaurant can increase skills. The author feel that Indonesian food is just about that but it turns out that when started the internship, the author eyes opened wider about Indonesian food and got a lot of knowledge and experience at this internship place.

The author did an internship at a LACI restaurant for 6 months, starting from January 9, 2023 to July 9, 2023. The author position when internship are trainee in the hot kitchen field, but when the LACI restaurant the author got all positions because there were several factors, but the main positions is sauce. When do the internship at LACI Restaurant the author work with 10 hours shift, learn a lot of something about kitchen and learn about kitchen work ethic.

The main factor is the lack of staff in that place, the second factor is that the restaurant does not yet have a clear kitchen brigade because the restaurant is still newly opened, the third factor is one of the trainee at the restaurant so the author required to learn a lot and absorb knowledge from all stations.

### 1.2 Objectives

1. To add knowledge and experience
2. Knowing the systems applied in the kitchen
3. Sharpen skills and apply good habits while in the kitchen

#### 4. Looking for identity in the kitchen environment