

CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF THE STUDY



Figure1. 1 Dubai Map

Dubai is one of the country in UAE. Dubai is located between Abu Dhabi and Ras Al Khaimah. UAE consists of 7 states Abu Dhabi, Ajman, Dubai, Fujairah, Ras Al Khaimah, Sharjah, and Umm Al Qaiwai.

During my six months internship, writer got opportunity to intern in the Palmery Restaurant and Rockfish Restaurant of Jumeirah Al Naseem Dubai. There the writer learn various new knowledge, arranging new recipe, trial new recipes, and do RnD canapes for club lounge, interacting and assisting with guests.

Jumeirah Al Naseem is the youngest hotel from Jumeirah Dubai. Al Naseem Vision is “to be recognized globally as one of the world’s top 5 luxury hospitality brands and mission is “we offer **Inclusive Exclusivity** by curating unforgettable experiences for everyone who walks through our doors and Company Objectives Jumeirah define the guest experience through three pillars : sublime gastronomy, surprising design and architecture and signature service. The writer takes 6 months internship training at all day dining and fine dining restaurant. At all day dining restaurant (The Palmery) writer learn about the Arabic items like hummus, moutabel, labneh and labneh balls. And do closing for club lounge. At fine dining restaurant (Rockfish) writer learn about fine dining kitchen flow and mediterranean and seafood cuisine. And work quickly with efficiently,

how to engage and serve guest, hygiene and sanitation based with Dubai Municipality.

Jumeirah leading about hospitality in UAE, everyone knows jumeirah hotel. Many famous celebrity, prince or princess, famous football player stay in Jumeirah Dubai. Beside that Jumeirah have Michelin Restaurant (Kayto, Rockfish).

1.2 INDUSTRIAL TRAINING OBJECTIVE

- 1 Fulfill graduation requirements given by Ottimmo International Academy as one graduation certificate.
- 2 Practice discipline and time management.
- 3 Learn to be responsible in a job.
- 4 Looking for a solution in a problem.
- 5 Train the knowledge that has been taught while on campus.
- 6 To implement theory and practice that had been taught from lecturer at Ottimmo.
- 7 Learn about basic of cleanliness, hygiene and sanitation in the kitchen.
- 8 Enhance the sense of responsibility, ideas, skills, communication, teamwork, and adapt to new places and how to control kitchen flow.

1.3 THE BENEFITS OF INDUSTRIAL TRAINING

- 1 Benefits for Jumeirah
 - Increase experience in educating trainee.
 - Have a connection with trainee that can be recruited in the future.
 - Jumeirah can get extra operational staff with low salary .
 - Build a good relationship and connection between Jumeirah and Ottimmo International Master Gourmet Academy.
- 2 Benefits for Ottimmo International
 - Build a good business partnership.

- Evaluate the internship final report which created by the student as an adjustment for a better curriculum.
- Introduce Ottimmo, so college will be well-known by Jumeirah Company.
- As a guideline for the next batch of partnership.

3 Benefits for student

- Develop new skills and knowledge.
- Be able work in team and alone.
- Know the job task in real kitchen.
- Opportunity to build good relation with other staff.
- A new experience of kitchen regulation and introduction, such as the introduction and use new materials and tools that have never been used before.
- Adapt in new place and learn about culture