

# CHAPTER I

## INTRODUCTION

### 1.1 Background Of The Study

Food and Beverage is one of those timeless businesses. Every year more and more of these ventures emerge and more and more innovations. Of course, in business development this is not said to be easy. Because there will be many aspects that must be considered for the development of this business. In addition to the value of the business itself, of course, when you want to do business, FnB needs an identity that distinguishes it from other FnB (Mardjuni et al., 2022). In addition, of course, to form a business, careful provisions are needed to prepare it. Therefore, in addition to studying in theory, direct cooking experience is needed to be able to know what the ins and outs of FnB are like. Because of course to make a delicious menu will require a high consistency and of course it needs to be supported by a neat combination of ingredients needed. In addition, the reason the author chose this place is because the menu is a unique and special highlight. Where to sell special Indonesian and Thai Cuisine menus. During my internship, I worked as an assistant chef who was responsible for helping chefs make menus, being responsible for stock-taking data, and cooking food according to SOP. One that must be considered during work here is that there are special aspects that are realized by the author in processing the cuisine menu. Is how to make the authentic taste of the existing menu acceptable to the tongue of consumers, especially local and foreign residents.

So during the work here, the author knows many new things and also learns about the mix and match of ingredients so that they balance and do not damage the taste of each ingredient with each other. The concept of Brown Table itself is an environmentally friendly restaurant and sells cuisine that is acceptable to local tongues. In addition, Brown Table itself has indoor and outdoor rooms

designed with a calm and cozy concept which is suitable as a place to spend time with family and fill the stomach during the holidays. Brown Table also has a meeting room that allows customers to rent and use it for example for seminars, meetings, and much more. Brown Table has a relaxed and comfortable atmosphere. Because for Brown Table itself not only the taste that must be considered, the quality of the ingredients, but a comfortable place is one of the main compositions

With the internship, it is hoped that students can implement the theory that has been learned. By knowing the actual kitchen situation, students will be able to know how to make a product quickly and precisely. . In addition, with this activity, it can train the writer's mentality to be able to understand the atmosphere of the field and how to cooperate with others. From the existence of this internship activity is intended so that students can become qualified chefs in the future, while also with this activity is intended to train time discipline and also think quickly for students.