

CHAPTER I

INTRODUCTION

1.1 Background of the study

The author choose skool kitchen bali as training location because it is one of the best modern fine dining with primitive cooking style. In addition, the author hope to achieve work life experience and cooking skill form skool kitchen and also be able to discover the passion for the world of cooking and real working field in professional kitchen . Internships are held for 6 months, start on 19 december 2022 until 19 june 2023. Working hours ranges from 9-10 hours/day, 5 days in a week with 2 days off.

Primitive cooking style in skool kitchen is using woodfire and charcoal to cook the food. Charred, smoked, little burnt on food make the different taste between other restaurant. Using stainless skewer to check the food is already cooked and hot enough to serve by put a stainless skewer under the lip. We use hay and burning charcoal to smoke the food by putting the food inside stainless gastronom and covered with aluminium foil.

1.2 Intership Period

The author did this internship for 6 months at 19 december, at that time the author fill in sauce station. Because skool kitchen is an open kitchen sometimes the author cook in front of customer and sometimes helped to prepare behind for next day. After 3 months at sauce, the author got moved to Jospur (Vegetable). In this station, its more easier than sauce because it can be done at afternoon and then at evening the author can help other station to finish the preparation

1.3 Objectives

1. To know the duties and responsibilities in the kitchen so that support smooth operations

2. improve knowledge and skills in the kitchen
3. to build discipline, mentality, manners and good behavior
4. To build chemistry and team work in kitchen