

CHAPTER I

INTRODUCTION

1.1 The Objectives of doing internship at JW Marriott Emerald Bay

JW Marriot is one of the most prestigious and luxurious hotel in the world, owned by Marriott International. Due to the best service that JW Marriott offers, it's a great opportunity to learn and gain more experience from a professional kitchen and chef that's not gained from the college. Moreover, the ability to do problem solving, time management skills, and stress management can be developed, as well as the hard skills. JW Marriott Hotel is also well known for the high standard of hygiene and sanitation. Therefore, this can be learned in order to prevent foodborne disease and can be implemented in real life working after graduating.

Vietnamese cuisine like *bánh mì*, *bánh xèo*, and *pho* are really tasty and fresh. However, in Indonesia, Vietnamese foods are not as famous as any other Asian foods like Japanese, Korean, or Chinese food. Hence, doing internship in Vietnam is a good chance to learn how to cook Vietnamese delicacy and implement it once going back to Indonesia. Moreover, JW Marriott Emerald Bay gives chance to learn not only Vietnamese food, but also Western, Japanese, French, and Latin American's food, as well as the pastry so the intern can learn more about food from around the world.

1.2 Duration and Position

- 1) Duration: 5 months and 2 weeks (8th March 2023 – 20th August 2023) with 9.5 hours per day including break and 5 working days per week
- 2) Position at Tempus Fugit Restaurant
 - Cold kitchen trainee (8th March 2023 – 21st May 2023)
 - Western kitchen trainee (22nd May 2023 – 20th August 2023)

1.3 Internship Objectives

Internship program is a program for students to apply their knowledge in

industrial field and to gain working experience. Not only for the students' sake, but also an internship program is used to make a good image for the college or university. Usually, the university or college have already collaborated with hotel, restaurant, or cafe, so they can place the students easier. This internship program lasts for short period of time, usually for 6 months.

Hard skills and soft skills will also be developed during the internship program. Hard skill is a main expertise that's needed for a specific work. It can be cooking cuisines from specific country, baking cakes, bread, or making entremet. Moreover, making beautiful plating or garnishes for cakes are hard skills as well. These skills can be learned during the internship program by following the example from the trainers or the other chefs.

Whereas soft skills are personality traits that can affect interpersonal relationships in the work environment and it can't be learned formally. Soft skills are as important as hard skills because they are related to emotional intelligence so it can establish a good relationship with the workplace. Critical thinking, the ability to work individually or with other people, decision making, and the ability to work under pressure, are the example of soft skills. @

By doing internship, students are prepared to face real life working in industry after graduating. Hard skills and soft skills are gained, as well as strong mentality to work in professional kitchen that has high pressure. Building wide connection with people that work in the culinary industry will also help students for their future.