

CHAPTER I

INTRODUCTION

1.1 BACKGROUND

Industrial training helps applicants achieve their professional goals by providing them with an in-depth understanding of a theoretical curriculum and the opportunity to gain personal experience by observing the industry, work practices, and working environment. will do so. For this reason, the Ottimo International Master Gourmet Academy requires students to complete an internship in a 5-star hotel, a renowned restaurant, or in her F&B establishment of high standards. This allows students to explore and develop their careers as well as learn new skills.

Internships usually last for 6 months. There may be exceptions if the hotel offers her a 12-month internship, but this is not common. Work 5-6 days a week with 1-2 days off. Work hours are 9-12 hours per day unless the area is full and additional work is required. Some companies even offer to pay overtime or shorten working hours the next day.

1.2 INTERNSHIP PLACEMENT

My name is Felicia angelica, and I'm in my third year at Ottimmo International Master gourmet Academy. I just complete my 6 month internship program that ended at 3rd June. I completed my internship abroad to broaden my knowledge and practicing culinary skill. I choose to do my internship at pullman Doha, Qatar because the largest football event in the world at the moment I came was held in Qatar therefore Qatar will swarmed by tourist from many countries that makes the hospitality industry there will grown and attract many big chef from all-over the world to work there. Pullman is a famous 5-

star business hotel under accor group that located in the centre of west bay, Doha, Qatar.

1.3 INTERNSHIP PERIOD

From December 5th, 2022 through June 5th, 2023, I start my internship. As a trainee, I'm doing my internship in the kitchen department. On the first day, they placed me in the cold kitchen for 1 month. My jobs there including, making salads, preparing fruits, Arabic dips, refiling buffet for breakfast, lunch and dinner. The cold kitchen crew consist of Ten people, including myself and divide into 3 shift morning shift, afternoon shift and night shift. They put me at morning shift start at 9 am until 6 pm.

Unfortunately, I arrived during the FIFA world cup. I only stay in cold kitchen for 1 month. Following that, the executive chef assigned me to the main kitchen in hot kitchen (IRD kitchen)

Hot kitchens operate on three shifts: morning, afternoon and night. I was assigned to the morning shift for the 2nd and the 3rd month they place me the chef place me at morning shift and the 4th until 6th month they put me at evening shift. During the morning shift, I was station at waffle, pancake and omelette. Station after that also start to preparing the misce en place for the next day. During the afternoon shift, I am in charge of all ala carte orders, and also preparing for misce en place the ala carte orders and date labels expiry.

1.4 OBJECTIVES

My motivation for the internship is to improve my skills as a chef and learn new skills in the kitchen. I want to prepare for my future with real working environment in the kitchen. I want to understand how was the system works in the real kitchen, how the pressure is applied, and how to adjust the

pressure. As a team player, I want to see if I am capable to work with people from many different countries. I also want to build my relation with other colleague in the others departments. I can also develop my cooking skills that can be useful to me as a aspiring chef in the future