

CHAPTER I

INTRODUCTION

1.1 Background of Study

Dubai known as the luxury city with stunning architecture, fancy hotels, shopping festivals, majestic skyscrapers, glittering skylines, and giant shopping malls, Dubai is truly a paradise for scores of tourists from around the world. Known to be one of the most progressive regions in the Middle East region, also Dubai has a strategic location, Dubai is located between three continents: Europe, Asia, and middle east. makes Dubai the best place for people to Visit it is either for business or holiday also in term of culinary Dubai offer a various type of cuisine one of them is French cuisine, French cuisine has a very big impact to the culinary world in Dubai.

French cuisine is renowned worldwide for its rich history, intricate techniques, and emphasis on high-quality ingredients. It's characterized by its regional diversity, attention to detail, and the influence it has had on culinary traditions across the globe. French cuisine is often divided into several categories, including haute cuisine (fine dining), bistro cuisine (casual and hearty), and regional specialties. French cuisine's foundation lies in the principles of using fresh, seasonal ingredients, mastering various cooking techniques, and paying meticulous attention to presentation. It has left an indelible mark on the global culinary landscape, influencing chefs and food enthusiasts alike to appreciate the artistry and depth of flavour, that define French cooking.

At OTTIMMO Academy Culinary and Patisserie International Surabaya an internship program is one of the requirements to graduate and must be taken by each student, in addition to fulfilling the academic program the internship also aims to be important for the students to expand the knowledge and experience of each student and train them to get into the real-world work.

Among many choices, the author chooses Dubai as a place to do the internship program. The reason for choosing Dubai as the author's internship destination is a strategic decision driven by the city's dynamic business landscape, diverse culture, luxury destination, amazing hospitality, and its potential to provide the author with a holistic learning experience that combines professional development, cultural enrichment, and international exposure. And the author chooses French Riviera Dubai, a chic French Mediterranean restaurant at a 5-star hotel Jumeirah Al Qasr. French Riviera is a French Mediterranean restaurant that has a cuisine from the south of France.

1.2 Industrial Training Objective

1. Learn the concept of menu variation based on seasonal ingredients
2. Learn how to work efficiently under pressure in a high-paced fine dining setting
3. Mastery of French culinary techniques
4. Learn more about French cuisine
5. To increase the knowledge in French cuisine

1.3 The Benefits of Industrial Training

1.3.1 The Benefit for Student

1. Gain experience in working fields
2. Gain knowledge
3. Work with professional chef
4. Learn from professional chef
5. Improve skill

1.3.2 The Benefit for Hotel

1. Make connection between hotel and Ottimmo
2. Get workers with low expenses
3. Find a potential talent to work in the hotel

1.3.3 The benefit for Ottimmo International

1. get a higher chance for the next batch to take international internship
2. make connection between hotel and Ottimmo
3. Ottimmo known by people from different continents.