

CHAPTER I

INTRODUCTION

1.1 BACKGROUND

Industrial Training is a crucial part of a chef career. The concept of internships has become an integral part of modern education, allowing students to bring the gap between classroom learning and real-world experience. In the context of the hospitality industry, internships provide a unique opportunity for individuals to gain hands-on experience, develop essential skills, and explore career paths within the dynamic and diverse world of hospitality. Ottimmo International requires their student to intern in a 5-star hotel. He applied in JW Marriott Phu Quoc because JW Marriott is a renowned luxury hotel brand under the Marriott International umbrella, is a leading player in the hospitality industry. Marriott group focuses on service, elegance, and committed to delivering unforgettable guest experience. JW Marriott has established a strong presence in major cities and resort destinations around the world. This is a good opportunity for student to study standards and further develop their skills. Vietnam is also a really good country to go to, because not only because of the country, but Vietnamese cuisine is really vast and sophisticated. Foods and dishes varies between regions and cities. Chef can learn a lot of cooking knowledge and skills that can be used from the local Vietnamese chef.

Internship is most commonly done in a 6 months period, and sometimes hotel offer trainee up to 12 months. There are 5 working days and 2 days off each week, but due to lack of members in my kitchen it's common to work more than 5 days a week. The working period starts from 12 P.M and ends at 10 P.M, so in total it's 10 hours of working time. We can get overtime if needed.

The author choose internship in JW Marriott Phu Quoc because Marriott International group is the largest hospitality brand in the world, he can create many opportunities and enlarge his network by working in the largest hospitality brand. JW Marriott Emerald Bay is also the biggest and most luxurious resort in the Phu Quoc Island. Marriott Brand is also known worldwide for their 4-5 star hotels that they build around the world.

The author started his industrial training at the Tempus Fugit Restaurant, one of three restaurants in the hotel, working in the Japanese Kitchen. He worked there for the first 2 weeks because there is high occupancy, after the kitchen roster is chosen, he moved to the Pink Pearl Restaurant. Pink Pearl Restaurant is a French-Fusion Fine Dining Restaurant. he worked in the cold kitchen then, after 3 months worked in the hot kitchen. Pink Pearl starts operation from 12 P.M until 10 P.M. Dinner service starts at 6 P.M and closes at 10 P.M, Kitchen member will start working at 12 P.M to 5 P.M to do daily *Mise en place*.

Daily *Mise en place* in cold kitchen usually involves preparing *amuse bouche*, starter ii and starter ii. Cold kitchen job starts with making sauces, vinaigrette dressing, condiments, decorations, and slicing protein. Hot kitchen task on the other hand involves in making stock, sauce base, making fresh pasta, preparing protein, and decorations. Before dinner service starts, kitchen member needs to take bread from the baking pastry kitchen.

1.2 OBJECTIVE

- a) Hone my skills from Ottimmo and learn new skills
- b) Broaden My network and meet new people
- c) To learn managing and time management skills
- d) Learn more about International Hygiene standards.

e) I'm hoping this Internship will broaden My knowledge and honed my skills and be beneficial to My future career as a chef