

# **CHAPTER I**

## **INTRODUCTION**

### **1.1 BACKGROUND**

Industrial training allows applicants to reach their professional goals by providing them with an in-depth understanding of their theoretical curriculum as well as the opportunity to observe and gain personal experience with the industry, job execution, and work environment. That is why Ottimmo International Mastergourmet Academy requires their students to do an internship in a 5-star hotel, a well-known restaurant, or any food and beverage establishment with high standards. This will allow students to explore and grow their careers as well as learn new skills.

The internship length is typically 6 months; there may be an exception when the hotel offers a 12-month internship, although this is uncommon. There will be 5-6 working days per week, with 1-2 days off. Unless the area is full and they ask us to work extra, the working duty period runs from 9 to 12 hours every day. Some places will offer to pay the overtimes or simply reduce the duty time the following day.

I selected to intern at Pullman Doha, Qatar because when I received the offer, it was during the FIFA World Cup 2022, which is being held in Qatar and is highly anticipated by people all over the world. Pullman is a gorgeous 5-star business hotel in the dynamic region of West Bay, Doha, Qatar, and Pullman has several hotels around the world, particularly through their conglomerate Accor, which has built many wonderful hotels in the 3-5 star hotel ranges.

From December 5th, 2022 through June 5th, 2023, I began my industrial training. As a trainee, I am conducting my internship in the

kitchen department. On the first day, they assigned me to the Echo Lounge. It is where we set up a sort of lounge for people to watch the World Cup together. The Echo crew consists of five people, including myself, and we were in charge of the live cooking station in the lounge, which served all of the guests who wanted to watch the World Cup but were unable to do so at the stadium. We only have one shift in the echo lounge. Typically, we set up at 3 p.m., begin accepting orders at 4 p.m., and close at 1 a.m.

Cold kitchen operates on two shifts: morning and afternoon. I was assigned to the morning shift for the first and last few weeks, then the chef shifted me to the afternoon shift. During the morning shift, I am in charge of preparing, assembling, and setting up dishes for one outlet, the "Executive Lounge." During the afternoon shift, I am in charge of all ala carte orders, as well as preparing and maintaining all ingredients and mise en place required for all orders.

## **1.2 OBJECTIVES**

- a) I aim to hone the talents I learned from Ottimmo and learn new ones.
- b) I hope to make more new acquaintances and broaden my network.
- c) I aim to strengthen my interpersonal abilities.
- d) I am hoping that the experience and information I gain from this internship will be beneficial to my future profession as a chef.