## **CHAPTER I**

## INTRODUCTION

## 1.1 BACKGROUND OF STUDY

Abu Dhabi is the capital city of the United Arab Emirates and the largest of the seven emirates that make up the country. Abu Dhabi has emerged as a World-class tourist destination and the city's rich heritage allows travelers to experience a variety of museums, mosques, islands, deserts, entertainment, and shopping.

Choosing an internship at Shangri-La Qaryat Al Beri in Abu Dhabi sounds like a strategic decision. Shangri-La indeed boasts a prestigious reputation in the hospitality industry, and having a Michelin-starred restaurant adds another layer of allure. Opting for an internship in the Middle East, specifically Abu Dhabi, reflects your eagerness to immerse yourself in a diverse cultural and professional environment.

Author start internship in In Shangri-La Qaryat al Beri, Abu Dhabi for 6 months, in the first month working in hot kitchen in Sofra BLD my station in western buffet section from 15 March - 15 May , after 3 month and then move to Pool Bar kitchen in cold and hot kitchen from 16 May - 25 June , after 1 and half month  $\,$  move back into Sofra Hot Kitchen in seafood and pizza section until my last month of internship, also helping In Room Dining kitchen on Cold site 26 June - 30 August.

Author motivation for pursuing an internship is commendable and aligns well with personal and professional growth. Wanting to understand how people work, the challenges they face, and the dedication they exhibit speaks to your curiosity and desire to learn from real-world experiences.

## 1.2 INDUSTRIAL TRAINING OBJECTIVE

- Learn new skill of cooking technique
- Learn new cuisine and how the work flow
- Can be more discipline