

CHAPTER I

INTRODUCTION

1.1 Background of Study

Reason why the author wants to work at Ciccía, is because Ciccía is a great restaurant which has a good quality food with a consistently delicious and well-prepared dishes using high-quality ingredients. For customer that are looking for a restaurant with a nice ambience when they have special occasion with their love ones can surely visit Ciccía since the atmosphere and design has a comfortable and inviting environment.

The author's timeline of working at Ciccía as an intern is 6 months. Divided into 3 categories. The first 2 months as an intern, the author was assigned to work in pastry kitchen to learn many things about pastry and dessert. After the author finished the first 2 months, Trainee was assigned to worked at pasta station and learned how to make a pasta from scratch. The last 2 months, the author was assigned in pizza station.

The reasons why the author did this internship are for learn a new skills and experience in kitchen life. Students were actually given a choice, they can choose to do the Internship or doing the Food Preneur. At the first place, the author actually pick the Food Preneur as a graduation requirement, but the author did not pass the requirement. Therefore, the author must undergo an internship for 6 months.

1.2 Industrial Training Objective

1. To learn new things and experience about kitchen restaurant within the real-life situation.
2. The author learn how to work together individually and in teams.
3. To learn more responsibility and discipline

1.3 The Benefits of Internship

Here are some benefits that the author experienced while working at the restaurant:

1. Sometimes the restaurant can be really busy and crowded, especially when there is weekend and a people who hold an event. In the kitchen, the staff are constantly pushing to get orders out on time with a perfect result.
2. Working in this culinary industry can teach a variety of new skills that cannot be found when studying in college, such as teamwork, patient, how to deal with customers, and these skills are transferable to many other industries and can be beneficial in long ways ahead.
3. This internship also strengthen cooperative connections between Ottimmo academy and restaurants, as well as to develop Ottimmo's name in the culinary industry.