

CHAPTER I

INTRODUCTION

1.1 Background of study

As a five-star domestic hotel in Surabaya located in the city center, Vasa Hotel Surabaya can be reached in two minutes from the toll road and 30 minutes by drive from Juanda International Airport. With an elegant and modern design, Vasa Hotel Surabaya is surrounded by luxury housing which is also close to government offices and various companies. The location of Vasa Hotel Surabaya is also close to various famous tourist attractions in Surabaya.

Tourists who want to relax in Surabaya can do various activities ranging from shopping tours in various shopping centers, enjoying culinary tours in Surabaya and even classy evening entertainment while resting with their family. Vasa Hotel Surabaya's strategic location makes this hotel an ideal accommodation choice for business and government travelers, domestic and international tourists, and also families or couples on holiday.

Internships are student activities that provide insight and practical experience to students regarding activities in educational institutions and industry so that students have marked competencies in carrying out tasks in accordance with the Culinary Arts major. Work practice for education students is directed so that students need the values and insight of education and learning experts theoretically and applied within the framework of Indonesian culture, in their role as critical, innovative, adaptive and communicative students in accordance with the character and culture of students in this global.

The internship objective of this campus program is to be able to describe the general characteristics of students who will later become

responsibilities in educational practice. During the internship, students will get hard skills, namely skills, complex problem solving, analytical skills, and others. as well as soft skills, namely work ethics, communication, cooperation, etc. Through this 6 month internship at Vasa Hotel the intern was able to increase my knowledge of pastry teaching. The intern can also enhance and develop his creativity, responsibility at work and gain new culinary skills as well as learn new recipes and techniques in the kitchen.

1.2 Industrial training Objective

- To know more about industrial kitchen
- To develop a responsibility and discipline as a professional chef
- Increase knowledge about pastry

1.3 The Benefits of Internship

1.3.1 For Students

- Gain experiences to work as a team
- Prepared to enter the Word of work
- Gain new experience to work under the proffesional chef leadership

1.3.2 For Ottimmo Internasional

- Introducing Ottimmo to others

1.3.3 For VASA hotel

- Get relation with culinary school
- Selection of potential trainee to be future employees