

CHAPTER I

INTRODUCTION

1.1 Background of Study

The city of Surabaya is the capital of East Java Province which is the center of government and economy as well as the second largest city in Indonesia after the city of Jakarta with a population of 2.88 million people ,which makes the city of Surabaya have a rich culinary heritage with a variety of cuisines. Apart from that, as a big city, Surabaya has many restaurants and hotels with international quality.

Sheraton Surabaya Hotel & Towers is a 5 star hotel located in the city center of Surabaya which provides students with the opportunity to intern at the Sheraton Hotel. Sheraton Surabaya has a reputation and prestige that is globally renowned for its high standards in the field of hospitality and culinary excellence. This is the reason why the author decided to intern at the Sheraton Hotel for 6 months. Apart from that, the autor has no experience working in a hotel so with this opportunity the autor can learn more about hospitality, especially in the culinary field. In the culinary sector, Sheraton Surabaya has 6 sections including all day dining section, hot kitchen section, cold kitchen section, dimsum section, butcher section, bakery and pastry section. Each intern is given the opportunity to choose 2 sections for 6 months of internship with a time span of 3 months for each section. The author was given the opportunity to intern in the all day dining and dimsum section. During the internship, the author gained a lot of valuable knowledge and experience. Apart from culinary knowledge (hard skills), the author are also required to be able to interact and offer food to visitors (soft skills).

By doing an internship at the Sheraton Surabaya, the author gets practical and real experience in a professional kitchen environment which will improve his culinary skills and knowledge. Apart from that, the author also gets an

understanding of kitchen operations such as team work, time management, and the importance of cleanliness and organization.

1.2 Industrial Training Objective

1. Improve culinary skills and knowledge
2. Gain work experience, especially in the kitchen area
3. Open a network in the kitchen area, especially with chefs, so that it can become a job opportunity in the future

1.3 The Benefits of Internship

1.3.1 For Students

1. Gain new insight and experience in working as a chef in a hotel.
2. Improve skills and knowledge in the culinary field.
3. Increase relationships with other people that will be useful in the future.
4. Preparation to enter the world of work.

1.3.2 For Ottimmo Internasional

1. Introducing Ottimmo to more people here.
2. Improve ottimmo's reputation with a successful internship program.
3. Successful internships can increase job opportunities for ottimmo students.
4. As a measurement of students to apply their knowlage and theory.

1.3.3 For Sheraton Surabaya

1. Get additional fresh human Resources.
2. Reducing expenses by having student interns.
3. Get relation with culinary school.
4. Selection of potential trainee to be future employees.
5. Get promoted by the trainee for the next student.