

CHAPTER I

INTRODUCTION

1.1 Background of study

An internship is a structured program that provides individuals with the opportunity to get practical experience by working directly at a company for a specific period of time. Companies that offer internships have the authority to assign tasks and are required to offer advice throughout the program. This will empower individuals to acquire a comprehensive set of abilities and establish valuable connections inside the professional realm. Furthermore, this can be utilized to bolster an individual's prospective professional trajectory. Upon program completion, interns will be provided with an evaluation from the company, particularly from their immediate supervisor (Citra, 2022).

The author selected Bali as the location for a 6-month internship due to its substantial tourism industry and its status as the most renowned city in Indonesia, evident from the abundance of hotels and influx of tourists. The author preferred Ayana Estate because to Ayana's participation in an internship program that provided an opportunity to learn from highly skilled culinary professionals. According to the author's research, Ayana has numerous outlets equipped with comprehensive amenities to ensure an optimal learning experience. Ayana Estate is a group of hotels under PT. Karang Mas Sejahtera (Midplaza) is not only successful in the hospitality sector but also successful in other fields, including commercial property, residential, technology and others. The internship program spanned a duration of 6 months starting from January 03rd to July 02nd 2024, during which the intern rotated among several departments. The initial 3 months were spent in the pastry department, followed by 2 months in the hot kitchen, and finally 1 month in the hot kitchen.

The author's decision to pursue an internship program stems from the recognition that internships play a vital role in undergraduate education by providing students with valuable hands-on experience in the professional realm. Hence, the internship program serves as a bridge that transcends the generational gap between the recently graduated workforce and seasoned professionals with extensive experience in the industry. Upon completing the internship program, the author aspires to have a comprehensive understanding of the field of employment that they are interested in. Additional aspirations encompass establishing robust networks with individuals in the food and beverage business and securing employment opportunities.

1.2 Industrial Training Objective

1. To gain insight into the operations of a professional kitchen
2. To acquire expertise and proficiency in the field of pastry and culinary kitchen
3. To developing proficiency in interpersonal communication and collaboration within a team
4. To fostering positive professional connections with colleagues in the workplace
5. To cultivate proficiency in time management and enhance work efficiency

1.3 The benefits of internship

1.3.1 For students

1. Received training to enhance responsibility for assigned tasks from supervisors
2. Experienced in handling high-pressure situations while maintaining a strong focus on details
3. Students can utilize the knowledge they have acquired and accumulated during their college education

4. Students have the opportunity to expand their network within their chosen profession, so increasing their prospects of finding employment upon graduation from university

1.3.2 For Ottimmo International

1. Students bring and introduce the name Ottimmo International to five star hotels both internally and externally
2. Expanding the university network to hotels and restaurants

1.3.3 For Ayana Estate

1. Hotels employ culinary workers to help the staffs at a reduced expense
2. Establishing an excellent reputation among students and being a highly regarded hotel option for future generations of students
3. Allows the recruitment of potential new employees as students have previous work experience in the company's operations