

## CHAPTER I

### INTRODUCTION

#### 1.2 Background of study

In Corica, bread and cakes are available and that's where for 6 months we learned how and the process of making them because that's where we learn the first steps to work. So there we start the process, a step for us to progress deeper into the F&B field because after all, we have to learning how to be in the outside world even though it feels very difficult but we have to achieve it

At the initial destination we learned at the bakery how to make cake dough. There hygiene is also very well maintained. For example, if we want to finish a piece of bread, we have to use handgloves to avoid germs on our hands because quality is number 1 for maintaining the health of people who have bought bread. and there must also be maintained cleanliness starting from the pastry room and bakery kitchen and must be equipped with good equipment

and the work process for trainees in Corica and the staff is very similar, working 7 hours and 1 hour for rest. In Corica, morning working hours start from 7 am to 3 pm

for the day shift from 11 to 7 pm

but in April all staff and trainees work together, namely 8 am to 4 pm but if there is overtime it is only for the staff

The internship that have been doing for 6 months has taught me about many things in the work field and in this workplace my activity is to help people there in any work and here it is taught so that I can be independent in my tasks that have been given to me by people. people there because as students we have to be responsible for all the work given even though it is very difficult but we still have to face it all because this internship is a graduation for students

which has been determined by Ottimmo because if you don't complete the assignments you won't get a graduation.

and with this field work practice, students can take advantage of and learn many things from this opportunity so that this experience can be useful because when you graduate from college looking for a job is not easy and it will definitely be even more difficult in the world of work out there.

## **1.2 Industrial Training Objective**

1. Train students to become disciplined, responsible and forward-thinking individuals.
2. Produce workers with professional expertise, knowledge and work skills
3. meet the passing grade
4. Learn to develop networks in the F&B sector for the future
5. learn to understand everything in the world of F&B

## **1.3 The Benefits Of Internship**

### **1.3.1 For Students**

1. learned a lot in the field of employment
2. learned a lot to understand how to make products in baking and pastry
3. Able to directly understand the working relationships between departments in the company.
4. Students can prepare the necessary steps to face situations and conditions in the industry in the future.
5. Get a real picture of the field work atmosphere in industry.

### **1.3.2 For Ottimmo International**

1. introduce and tell about ottimmo at the internship site
2. as apprentices we have to carry the good name of ottimmo
3. Students will definitely gain valuable experience and knowledge

### **1.3.3 For Corica Pastries**

1. can bring the name Corica for those who don't know what Corica is
2. can promote corica to people out there about the cake and others
3. can introduce Corica to people who want to apply for work there
4. The company received assistance in running the company's operations from students who were carrying out Field Work Practices.
5. The company can be better known by the public.