

CHAPTER I

INTRODUCTION

1.1 Background of Study

Industrial Training is a real work practice activity in the field with industrial partners to gain understanding and skills carried out within a certain period, thus increasing the professionalism of students according to their discipline.

Hotel Industrial Training is a place for students majoring in culinary arts to implement the knowledge they have gained on campus and experience the journey or process of working according to real situations and conditions.

Some of the reasons the author chose Hotel Vasa as an internship site are first because Hotel Vasa is a prestigious 5-Star Luxury Hotel under Tanly Hospitality in Surabaya providing a Satisfying Luxury Sleeping Experience through its Rooms, Suites, and Apartments, Meetings & Events and Surabaya's favorite dining venues, second because I was inspired to experience working in a hotel kitchen and third the distance between home and Hotel Vasa is about 20 minutes.

The Industrial Training was conducted at Vasa Surabaya Hotel, located at Jl Mayjend RH. Muhammad No. 31, Putat Gede, Sukomanunggal, Surabaya City, East Java 60189. At that time, the perpetrator was taken to 209 Dining Resto in the West District. This hotel business was chosen because it usually serves dishes in large quantities, but in 209 Dining Resto, it also offers dishes ordered in individual portions, so that the author can learn how to calculate the number of servings as well as the stages of operation in preparation for serving. In this report, the author will discuss the culinary business in the West District of 209 Dining Resto.

Operations plays a very important role in the food industry as operations include activities from sourcing, preparation, processing, serving to

accounting and reporting. These activities are very basic in one activity and cannot be separated.

1.2 Industrial Training Objective

The Industrial Training Objectives are :

1. Helps students adapt and prepare for working life so that they can meet the demands of the working world in working life.
2. Is learning in which students actively participate.
3. Aimed to give students practical experience in analyzing situations, identifying problems and finding alternative solutions.

1.3 Duration and Position

The author, as a trainee, did an internship at Vasa Hotel for six months starting from December 27, 2023 to June 27, 2024 in the culinary department.

1.4 The Benefits of Internship

1.4.1 For Students

1. Expand connections with people around whom will be useful in the future.
2. Gain experiences to work as a team.
3. Experiences how to communicate with guest and how to serve the dish.
4. Prepared to enter the world of work.
5. Gain new experience to work under the professional chef leadership.

1.4.2 For Ottimmo Internasional

1. Introducing Ottimmo to many more people out there.
2. Get relation with outstanding local fine dining restaurant.
3. As a measurement of students to apply their knowlage and theory.

1.4.3 For Vasa Hotel

1. Get free human resources for the restaurant either kitchen.
2. Get relation with culinary school.

3. Selection of potential trainee to be future employees.
4. Get promoted by the trainee for the next student.