

# CHAPTER I

## INTRODUCTION

### 1.1 Background of Study

Internship as part of work-integrated learning (WIL) is a critical curriculum component in higher education to better prepare for the future workforce. The internship program is the most crucial supplemental training for students in practical skills, knowledge, and attitude necessary to adapt to the changing industrial world of hospitality and tourism. (nyanjom, janet al, 2020). Through the internship program students could learn and practice subjects that have been learned in Ottimmo international and by practicing it could create a good working ethic for the student. This internship program held for 6 months and for the author's internship start from February 14th - August 14th 2024.

The writer's chose Braud because of its success in its first branch in Bali, the owner then decided to open a branch in Jakarta. This showed that Braud has a good operational procedure and management. Braud Jakarta also has 3 sections which are bakery, cuisine, and pastry, which resembles Braud Bali. This could help the writers learn more than just what is happening in the kitchen because of the intertwined nature between each section.

Interns in Braud are exposed to the fast-paced nature of the culinary industry, where they will learn the intricacies of food preparation, cooking techniques and plate presentation. The environment fosters teamwork, adaptability, and effective communication, all of which are essential for success in the industry. Overall, an internship at Braud is a valuable opportunity for students to gain hands-on experience, refine culinary skills and prepare for a career in the future.

Through this internship, the author was able to deepen knowledge and creativity in an artisan bakery, implement lessons from Ottimmo and get new recipes with new techniques. The author also gets a briefing on how the world

of work and the rules and standards that must be owned in the workplace and a sense of responsibility for work.

## **1.2 Industrial Training Objective**

1. To improve the cooking skills that have been learned.
2. To learn and practice food hygiene and sanitation in the kitchen.
3. To learn to be responsible for a job and could increase decision making.
4. To learn time management, creativity and increase the mentality and attitude.
5. To increase self-confidence and could differ types of communication.
6. To understand more about industrial type and management.
7. To be more adaptable and understand the teamwork in the industrial kitchen.

## **1.3 The Benefits of Internship**

### **1.3.1 For students**

1. Extra operational staff for Braud.
2. Lighten the employee kitchen workflow.
3. Gain more trust from Braud for the future trainee from Ottimmo international.
4. Gain connections for potential recruits.
5. Increase experience in educating trainees.

### **1.3.2 For Ottimmo International**

1. Build a good connection for business partnership.
2. Spread the brand awareness for Ottimmo international.
3. As a guideline and subject for the next internship batch.
4. Could evaluate the internship report and use it as an improvement guideline.
5. Could use the internship report as a consideration in making new business partnerships.

### **1.3.3 For BRAUD General Store**

1. Develop new skills and knowledge.
2. Learn to take responsibility for job tasks.
3. Gain new connections and experiences.
4. Learn to navigate the environment and regulation in the culinary industry.
5. Increase time management.