

CHAPTER I

INTRODUCTION

1.1 Background of Study

Vocational education is a form of higher education aimed at producing graduates with specific competencies that align with the needs of the job market. In the context of culinary education, field practice or industrial internships are an integral part of the curriculum, as they provide students with the opportunity to integrate theoretical knowledge with practical experience in a professional setting.

OTTIMMO International Master Gourmet Academy, as a vocational institution specializing in culinary arts and hospitality, facilitates students in developing professional skills through an industrial placement program. This program is designed to provide real-world work experience, instill a strong work ethic, and equip students with a comprehensive understanding of the dynamics within the food and beverage industry.

The author undertook a six-month internship at Locaāhands Surabaya, a restaurant and culinary business group known for its innovative and professional approach. Established in 2019 by three young entrepreneurs and led by Chef Dick Derian, Locaāhands began by transforming an old terrace into a restaurant that combines aesthetics, comfort, and rich flavors. Its first location operates on Road Opak, Surabaya. As the business continued to grow, in 2021 Locaāhands introduced a new concept called The Dining Club, an exclusive dining space offering seasonal dishes prepared using open-fire cooking techniques, paired with a curated selection of wine and cocktails. The company later established a legal entity named PT. Tangan Kita Berkarya to professionally oversee its culinary business lines.

In August 2024, Locaāhands expanded its business by launching Drool Bakery, a business unit focused on pastry and bakery products with a modern Korean culinary flair. This concept received a positive response from the public and reflected Locaāhands' ongoing innovation in responding to market

trends and consumer preferences. The internship at Locaāhands, particularly in the Drool Bakery unit, provided students with the opportunity to learn the professional production process of pastry and bakery items, understand the company's standard operating procedures, and be directly involved in culinary service and business management. Through this experience, students were able to enhance their technical competencies, work ethics, and critical thinking skills qualities essential in today's food and beverage industry.

1.2 Objectives of the Internship Program at Locaāhands Surabaya

The objectives of conducting the industrial internship at Locaāhands Surabaya are as follows:

1. To apply academic knowledge in a real working environment in order to strengthen students' technical and professional skills.
2. To enhance students' abilities in pastry and bakery production, and to understand quality standards and work efficiency in a professional kitchen.
3. To gain comprehensive work experience in the operational management systems of modern restaurants and bakeries.
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5. To foster entrepreneurial insight and innovation in the culinary industry through hands-on practice.

1.3 The Benefit of Internship

1.3.1 For Students

1. Serves as a platform to understand the application of theory in real-world practice.
2. Increases students readiness to face the professional world after graduation.
3. Broadens students perspectives on the dynamic trends and demands of the culinary industry.

4. Provides direct experience in facing professional challenges ethically and responsibly.

1.3.2 For the Educational Institution (OTTIMMO)

1. Improves graduate quality through partnerships with industry stakeholders.
2. Provides valuable feedback for curriculum refinement based on industry needs.
3. Builds professional networks between the institution and the business sector.

1.3.3 For the Company (Locaãhands)

1. Gains support from interns to assist in daily operational activities.
2. Becomes a partner in developing potential human resources who understand the company's work culture and systems.
3. Benefits from new perspectives and ideas from students with academic backgrounds and contemporary insight.