

CHAPTER 1

INTRODUCTION

1.1 Background of The Study

The culinary industry is a field that is currently growing rapidly in Indonesia, even in the world. Along with the times, culinary is not only a consumption product, but nowadays culinary has become a lifestyle of the people. There are so many new innovations in the culinary world that keep coming every year and even month, which means we need to hone our skills and abilities to stay afloat in this industry. Ottimmo International provides a choice of internship programs for us to find out how the culinary industry actually works. In this program, the author has the opportunity to become a professional chef with skills, but also to get used to working with good time management and maintained cleanliness. Equally important, internships help us to work together and communicate in a team, as well as how to behave and respect others we work with.

The author chose Sheraton Surabaya Hotel and Towers as an internship place because Sheraton Surabaya Hotel and Towers is part of the Marriot Bonvoy which is no doubt a matter of professionalism in working, especially in the culinary field. Sheraton Surabaya Hotel and Towers has several dining options. One of the most well-known is the Bromo Cafe. This cafe provides authentic Indonesian menus with a five-star touch. This cafe is always busy with visitors every day, because of its location in the heart of Surabaya. The author did an internship at the Sheraton Surabaya Hotel and Towers for a period of 6 months, starting from February 2, 2022 to August 1, 2022. The author is one of the teams in the All Day dining department which specifically handles breakfast for hotel guests at the Bromo Café Sheraton Surabaya Hotel and Towers Surabaya. The author did this program in order to complete his studies at

the OTTIMMO International MasterGourmet Academy.

1.2 Industrial Training Objectives

- One of the important requirements to complete the Diploma III program.
- Development and application of things learned in college.
- Learn to process food properly in terms of cleanliness and taste, especially mass production.
- Learn discipline and responsibility to the team and the company.
- Learn the techniques and methods of processing as well as the company's signature recipe

1.3 Benefits of Industrial Training

1. Benefits of Industrial Training for Students

- As a place to apply and hone learning while in college
- Helping students to think more critically when facing various problems.
- Help understand how the real world of work works.
- Provide opportunities to work in internships.

2. Benefits of Industrial Training for Institutions

- Help build good relationships with hotels or restaurants.
- Can evaluate every year so that the program is more appropriate and better.
- Help recruit more trainees in the following year.

3. Benefits of Industrial Training for Sheraton Surabaya Hotel and Towers

- Reduce their spending while gaining more insight.
- One more person to rely on.
- Get to know how interns work to find more new recruits.