

CHAPTER I

INTRODUCTION

1.1 Background of Study

The Reason why the author wants to work at Ciccica is because, Ciccica is a great restaurant that has a good quality food with a consistently delicious and well prepared dishes using high-quality ingredients. For customer that are looking for a restaurant with a nice ambience and want to have special a occasion with their love ones can surely visit Ciccica since the atmosphere and design has a comfortable and inviting environment.

The author's timeline of working at Ciccica as an intern is 6 months. Divided into 3 categories. The first 2 months as an intern, the author was assigned to work in the pasta and main course station. After the author finished the first 2 months, a Trainee was assigned to worked at the pasta station and learned how to make a pasta from scratch. For the last 2 months the author was assigned in pizza station.

The reasons why the author did this internship is to learn a new skills and experience in the kitchen life. Students were actually given a choice they can choose to do the Internship or doing the Food Preneur. At the first place, the author actually choose the Food Preneur as a graduation requirement, but the author did not pass the requirement. Therefore, the author must undergo an internship for 6 months.

1.2 Industrial Training Objective

1. To learn new things and experience about kitchen restaurant within the real-life situation.
2. The author learn how to work together individually and in teams.
3. To learn more responsibility and discipline.

1.3 The Benefits of Internship

Here are some benefits that the author experienced while working at the restaurant:

1. Sometimes the restaurant can be really busy and crowded, when it's the weekend and people who book to hold an event. In the kitchen, the staff are constantly pushing to get orders out on time with a perfect result.
2. Working in this culinary industry can teach a variety of new skills that cannot be found when studying in college, such as teamwork, patient, how to deal with customers, and these skills are transferable to many other industries and can be beneficial in long ways ahead.
3. This internship also strengthen cooperative connections between Ottimmo academy and restaurants, as well as to develop Ottimmo's name in the culinary industry.