

CHAPTER I

INTRODUCTION

1.1 Background of study

Industrial training is one of the most essential components in preparing students for professional careers, especially in the field of Culinary Arts. As part of the academic curriculum, it functions not merely as a requirement for graduation but more importantly as an opportunity to bridge the gap between classroom learning and the realities of the hospitality industry. While theoretical knowledge provides students with a foundation of culinary techniques, food safety, and management principles, it is through internships that they gain the practical exposure necessary to refine their skills, understand workflow, and develop a professional mindset.

The hospitality industry is a dynamic environment that requires a balance of technical expertise, creativity, discipline, and teamwork. Working in a hotel kitchen challenges students to adapt quickly, follow strict hygiene and safety procedures, and contribute effectively to the production of food at a professional standard. Unlike classroom simulations, hotel kitchens operate in real time with strict deadlines, high guest expectations, and variable situations such as banquets, buffets, or à la carte service. This provides students with invaluable experiences that not only test their skills but also their resilience and problem-solving abilities.

In the context of Culinary Arts education, internships also serve as a platform for students to develop soft skills such as communication, adaptability, and interpersonal relationships. These attributes are just as important as cooking skills because a successful chef must be able to collaborate with colleagues, coordinate with different departments, and maintain professionalism under pressure. Through daily interactions with chefs, supervisors, and team members, students learn the importance of teamwork and leadership in ensuring smooth kitchen operations. the modern professional kitchen is built upon '***mise en place***,' a French term meaning

'everything in its place,' which is the foundation of efficiency and order. It is this systematic approach—from proper knife skills to pre-portioned ingredients—that allows a high-volume hot kitchen to operate smoothly and consistently (Gisslen, W. 2021).

At Novotel Samator Surabaya Timur, students are given the opportunity to experience the standards of an internationally recognized hospitality brand. Novotel, under the Accor Hotels Group, upholds global standards of service and quality while also embracing the richness of local Indonesian culture. This unique combination allows trainees to broaden their culinary perspectives by learning not only about international cuisine but also about the adaptation of traditional Indonesian dishes into a modern hotel context. The exposure to diverse menus, advanced kitchen equipment, and large-scale food production provides students with a professional environment that enriches both their technical knowledge and cultural appreciation. **'a great chef is first and foremost a great technician.'** This principle highlights that the successful execution of dishes, especially in a fast-paced hotel environment, relies on mastering fundamental culinary skills and having a deep understanding of ingredients and cooking methods (The Culinary Institute of America. 2020).

The hot kitchen, in particular, serves as the heart of hotel culinary operations. Here, students encounter the fast-paced demands of breakfast preparation, banquet service, and international menu production. They learn to manage mise en place efficiently, handle various cooking techniques such as grilling, sautéing, and braising, and ensure consistency in flavor and presentation. The training also reinforces the importance of food hygiene and safety practices, which are crucial in maintaining guest trust and satisfaction. **'managers must balance the demands of production with the expectations of guests and the constraints of a budget.'** In the hot kitchen, this means every decision—from menu design to staffing—is a strategic one aimed at optimizing both guest satisfaction and financial viability (Ninemeier, J. D. 2017).

By undergoing this internship, students are prepared not only as future chefs but also as professionals capable of contributing meaningfully to the hospitality industry. The training develops their confidence, work ethic, and adaptability, equipping them with the tools needed to thrive in both national and international culinary environments.

1.1.1 Industrial Training Objective

1. To gain direct professional experience in a hotel kitchen environment.
2. To apply theoretical knowledge into real-world practice.
3. To improve technical culinary skills.
4. To develop discipline, responsibility, and teamwork.
5. To understand hygiene and sanitation standards in food production.

1.1.2 The Benefits of Internship

1.1.2.1 For Students

1. Gain direct exposure to the professional working environment, particularly in a four-star hotel kitchen.
2. Build responsibility by completing tasks and duties assigned by chefs and supervisors.
3. Develop problem-solving abilities when facing challenges during food preparation and service.
4. Improve efficiency in time management, organization, and prioritization of kitchen tasks.
5. Strengthen adaptability and teamwork skills in a fast-paced and demanding hospitality setting.

1.1.2.2 For Ottimmo International

1. Strengthen the institution's reputation by partnering with an international hospitality brand such as Novotel.
2. Provide students with the opportunity to implement theoretical knowledge in a professional setting, validating the academic curriculum.
3. Build long-term collaborations with industry partners, ensuring continuous placement opportunities for future students.

1.1.2.3 For Novotel Samator Surabaya Timur

1. Establish connections with culinary education institutions, especially Ottimmo International.
2. Benefit from the contribution of student trainees as additional support in daily kitchen operations.
3. Promote the hotel to future students as a preferred place for industrial training.
4. Identify potential talent for future recruitment by observing students' performance and commitment.