

CHAPTER 1

INTRODUCTION

1.1 Background of the Study

The internship program is a program for students to practice and implement what is taught in school in real working life. The internship program is one of the requirements to complete Diploma III Culinary Arts at Ottimmo International Mastergourmet Academy.

Internship provide hands-on experience in the kitchen. As trainees, students can learn about responsibilities, time management, teamwork, new recipes, cooking and baking techniques, mise en place, helping other chefs and in general learn the flow required to work in a real kitchen. Also, internship programs can help students to build connections that can be helpful for future careers. The author takes internship at KONG Restaurant for six months.

The advantage of KONG Restaurant is that it is a strategic place, namely in Canggu, Bali which is a more crowded place compared to other places in Bali, so many customers make reservations and walk in, making it a challenge for writers to work at KONG.

The reason the author chose KONG Restaurant is because KONG Restaurant is a new restaurant so that the author can feel what the system works, whether this system is running well, how to make a new system that is better for the future. In addition to the system, the author also wants to feel how to work in a restaurant, to feel the pressure of working in a restaurant. In addition, the author also feels how to work a la carte, and others.

1.2 Industrial Training Objectives

- 1) Practice what the author have learned in college

- 2) To learn how to work together in teams
- 3) To learn what it's like work under pressure
- 4) Prepare students to enter the real world of work
- 5) To learn how to manage time and work efficiently
- 6) To learn how to think critically to find a way out when facing a problem

1.3 The Benefit of Industrial Training

1.3.1 For Intern Student

- 1) To develop the knowledge gained during college
- 2) Prepare to enter the real world of work
- 3) Gain valuable work experience
- 4) Add connections with people around that will be useful in the future
- 5) To fulfill requirements to finish the culinary program at Ottimmo International Mastergourmet Academy Surabaya

1.3.2 For Ottimmo International Mastergourmet Academy

- 1) Build a relationship between Ottimmo International Mastergourmet Academy Surabaya and KONG Restaurant
- 2) Introduce Ottimmo to the outside world so that people will know more
- 3) To promote Ottimmo International Mastergourmet Academy Surabaya

1.3.3 For KONG Restaurant

- 1) Increase productivity
- 2) Get opportunity to get potential workers
- 3) To build cooperation between Ottimmo and KONG Restaurant Bali
- 4) Reduce labor costs