

CHAPTER 1

INTRODUCTION

1.1. Background of The Study

Indonesia is a country that has a lot of diversity such as ethnicities, races, religions, languages, customs, and cultures. Cultural diversity in Indonesia has very thick and rich values. It's no wonder that many local and foreign tourists want to come to Indonesia to travel while getting to know the culture that exists in Indonesia. This can be a great opportunity for Indonesia in developing its culture, one of which is in the world of tourism. Therefore, Indonesia can become one of the tourist destinations that is quite popular among tourists.

One of the factors that has an important role in the tourism industry is the hospitality sector. The hotel has a lot of useful knowledge for people who want to know the field. Hospitality includes the science of hotel management and how to provide services to guests. One of the services that has a big role in the hotel is the restaurant. Restaurant is one of the ways to introduce cultures of Indonesia in culinary sector. Culinary culture in Indonesia can provide new flavors and experiences for tourists because of the rich variety of taste, texture and appearance of Indonesian culinary cuisine. All types of Indonesian culinary dishes can be created by a reliable chef who has high inspiration and creativity in producing a food product. Thus, food can be a supporting tool in improving the culinary tourism industry in Indonesia.

Ottimmo Academy Culinary & Patisserie International Surabaya has a course program that must be followed by all students, namely an internship program. Internship is a program that trains all students in preparation for entering the

world of work and is also very important for all students in developing and expanding the knowledge they have acquired during their studies. Therefore, of the many choices, the author chose Aston Makassar as a place to do an internship program because the author is from Makassar. Aston Makassar is also one of the famous hotels in Makassar and has a strategic location in the city center so it is quite close to crowded places, such as malls, supermarkets, beaches, etc.

In carrying out the internship program at Aston Makassar & Convention Center, the author worked for six months with a period of four months in the Hot Kitchen Department and two months in the Pastry Department. This report is the result of the internship program for the last six months. The aim of this program to increase experiences and expand the knowledge of culinary field, also, preparing to be professional in the real world of work.

1.2. Industrial Training Objectives

1. Increase the theoretical and practical knowledges in preparation for entering the world of work since college.
2. Provide a new work experience of working situations in the real kitchen.
3. Learn about leadership, responsibility and how to work together in a team .
4. Train students in the discipline of time to arrive on time and work efficiently.

1.3 The Benefit of Industrial Training

1. Develop the knowledges and abilities that have been learned while in college.
2. Train ourself by preparing physically and mentally before entering the real world of work.
3. Learn to adapt to the new environment and gain new useful work experience.
4. Improve our skills in communicating and working together in a team.
5. Build new relationship and expand connections with people around us that will be useful in the future.