

CHAPTER I

INTRODUCTION

1.1 Background of Study

Indonesia has a wide area from Sabang to Merauke which has its own advantages, so it can invite tourists from abroad. Indonesia also has a variety of different cultures that can attract tourists. This is an opportunity for the hospitality world to grow. Many five-star hotels are scattered throughout Indonesia, starting from 2 - 5 hotels spread throughout Indonesia.

After going through a difficult period during the COVID-19 pandemic, the hospitality industry slowly began to improve and began to stabilize. The hospitality industry is starting to get busy and has many events. After the world of hospitality do everything possible to keep their place operational. Now is their time to continue their business.

Vasa Hotel Surabaya is a 5-star hotel that has complete facilities and excellent service as in vasa's vision and mission to provide a pleasant experience and touch the heart and soul of every guest. Vasa Hotel Surabaya is a hotel managed by Tanly Hospitality which is a subsidiary of Tancrop.

Vasa Hotel Surabaya is located in the western part of Surabaya which is strategically close to a shopping center close to the toll road, 30 minutes to Juanda Airport. Providing 388 rooms with various types of rooms, ranging from the standard to the most luxurious and the largest.

This makes Vasa have many customers at home and abroad with its own charm, has very good service that touches the hearts of customers and has complete facilities that is what makes the author want to do an internship at Vasa Hotel to learn how Vasa operates its kitchen, how to store ingredients food and production, and also add other skills.

After six months of my internship at Vasa Hotel Surabaya, I realized that hospitality is not an easy thing, I realized that professional kitchen is not as easy as I thought. the internship program has provided me with the opportunity to broaden my knowledge and acknowledge my strengths and weaknesses that would be very helpful to shape my future career.

In the pastry kitchen teaches how to work together with others, help each other, learn to handle things that can happen at any time, teach to be fast and stay calm, teach to socialize with other friends and seniors at Vasa Hotel Surabaya. The members of Vasa Hotel Surabaya are easy to talk jokes and fun, each person has a different character.

1.2 Industrial Training Objectives

1. Teach their students about the professional world of kitchen.
2. To ensure that students experience and learn about the real working industry.
3. To apply the theory and practical knowledge learned from the Ottimmo International MasterGourmet Academy.
4. To enhance students' culinary skills and help them develop leadership and teamwork skills.
5. To educate students outside of academia.
6. As a requirement to complete the Advanced Diploma Program in Culinary Arts, Baking and Pastry at Ottimmo International MasterGourmet Academy.

1.3 The Benefits Of Industrial Training

a Benefits For Students

1. Learn about leadership and teamwork
2. Learn to socialize with others and help others
3. Learn to serve guests well
4. Prepare students for the real world of work

5. Helping students to develop connections in the hospitality industry.
 6. Students can improve their hard skills and soft skills.
- b Benefits For Ottimmo International MasterGourmet Academy
1. Establishing professional relationship with Vasa Hotel Surabaya.
 2. Having a representative (the student) to apply and implement skills learnt from Ottimmo International MasterGourmet Academy.
 3. Can introduce or improve Ottimmo's reputation among the public.
- c Benefits For Vasa Hotel Surabaya
1. The hotel can get additional workers who can help the restaurant.
 2. Establishing professional relationship with Ottimmo International MasterGourmet Academy.
 3. Discover new or potential talent.
 4. Reduce the overall workload of employees and increase productivity.
 5. Management practices for senior employees.