

# CHAPTER I

## INTRODUCTION

### 1.1 BACKGROUND

Internship has to be in a restaurant with a great reputation. I chose D'Gunungan, a well known restaurant in East Java that also frequently held meetings and gatherings of companies, and businesses so that the author can get new connections as well. Their restaurant's management deserves a thumbs up. One of D'Gunungan's selling point is that this place has very nice service and are very kind. Besides the magnificent view and great service that they provide their foods and drink are also very pleasing to the mouth of their customers because the chef has already adjusted the food taste to suit Indonesian people's taste bud.

The author did the internship at D'Gunungan Pasuruan for about 6 months. The reason the author do the internship is the author wants to know how to manage a running restaurant and on how to run a restaurant in general, because speaking from experience the author had already opened a café and its not running that well so the author feels like learning in a running restaurant and get to learn from experienced people it would be very helpful for the future.

### 1.2 OBJECTIVE

- 1) Complete the internship program as a requirement to graduate.
- 2) Giving students an opportunity to imply the lessons from ottimmo to the real world.
- 3) Improving the students skills in the culinary world.
- 4) A proper training to manage time and learn on how to work in a team.
- 5) Evaluate daily performance and overall assessment throughout the day.
- 6) To learn about new cooking techniques, inventing new recipes and operational skills.

- 7) Learning from experienced people before opening up more restaurants in the future.
- 8) To Learn how to solve problems and deal with a lot of situations which can be applied in real world problems.
- 9) Building connections with new people.

### **1.3 THE BENEFIT OF INTERNSHIP**

After we learn a lot at Ottimmo International, the student still needs to know how the kitchen works in the real hectic situation, and that handling a kitchen is not just cooking but there's still a lot of skills and experience that we need to learn like storing, time management, and others.

#### **1.3.1 The Benefit of Internship for Student**

- 1) The students can understand the application of the knowledge that they already learn in Ottimmo International
- 2) Students ability to solve problems faced by the restaurant and problem solving experience hands on.
- 3) Experiencing and learning things that school and college never taught the students before so that the students can have an eye opening experience like never before, and that the students could adjust to the work situation for the future or at least the student could see the bigger picture.

### **1.3.2 The Benefit of Internship for Ottimmo International Master Gourmet**

- 1) Increasing the bond with D'Gunungan for easier negotiation that Ottimmo International and D'Gunungan might have in the future.
- 2) Inputs for lesson improvements for the new students.
- 3) Preparing graduates who are ready to work and to make Ottimmo International's name that were already good to be better each time a company gets a skilled employee that is an Ottimmo International graduate.

### **1.3.3 The Benefit Of Internship for D'Gunungan**

- 1) D'Gunungan gets a skilled human resource that could help the kitchen.
- 2) D'Gunungan has the option to prospect an employee who has quality and more skilled.
- 3) D'Gunungan could get a new perspective from the intern that may help in the kitchen or in te overall restaurant management.
- 4) D'Gunungan has participated in the link and match program in the education system in Indonesia