

CHAPTER I

INTRODUCTION

1.1. Background of Study

Internships is a period of work experience carried out by final year students and directly involved in the activities of a company. Internship are run according to the background of student studies, so students will be ready when they enter the workforce. Internship activities are usually carried out within 3 – 12 months. Some companies employ trainees 8 hours per day, but some employ trainees more than 8 hours per day. Some companies also have to pay trainees and some don't.

Internships can provide work experience to the real world of work and apply all the learning activities that we have at university. Internships are an opportunity to provide an opportunity to hone our skills to be better and gain insight into career paths so that we will feel the dynamics of perfection when interacting with business people in running a business or company. In the internship process we also learn how to fill in the CV correctly as well as the documents needed in the job application process so that the company is interested in recruiting employees.

From this internships program, the author can learn many things in real life especially in the hotel kitchen that cannot be felt in university kitchen. The author can be learned about responsibility, time management, good communication, teamwork, work experience, improve knife skill, etc.

The author takes an internship at Amanjiwo Resort Magelang, Jawa Tengah for 6 months. According to the author Amanjiwo offers a unique concept and one of the best five stars hotels in Magelang. Amanjiwo is also one of the famous resorts that will maintain the privacy of guests with a very high resort area and is located in the area of the 9th century Buddhist temple and UNESCO World Heritage site, Borobudur.

The author takes training at Indonesia cuisine and bakery team. At Amanjiwo Magelang Resort, the author learns many things ranging from how to cut ingredients correctly, how to greet properly, communication, how to dress properly according to Amanjiwo standards, hygiene and sanitation in the kitchen, how to solve problems in kitchen, in collaboration with staff, casual, and other trainees.

1.2. Internship Objective

- a. To experience the real world of work, especially in the kitchen.
- b. To learn how to apply the theory and practice taught that had been from lectures at Ottimmo International Mastergourmet Academy Surabaya.
- c. To train how to work in team.
- d. To train working under pressure.
- e. To train how to communicate properly and correctly.
- f. To learn to know the job desk of each station in kitchen according to the hotel work structure in the kitchen.
- g. To learn about leadership and to take responsibility at work.
- h. To learn how to divide time, creativity, and how to work efficiently.
- i. To learn new techniques, new recipes in the real kitchen.

1.3. The Benefit of Internship

1.3.1 Benefits of Internship for Student

- a. Gain valuable work experience.
- b. Be able work under pressure.
- c. Be able manage time management and communication.
- d. Be able prepare mentally and knowledge before entering the real world of work.
- e. Can apply the knowledge that has been taught at Ottimmo Internasional Mastergourmet Academy Surabaya to the real kitchen.
- f. Know the job desk of each station in the real kitchen.
- g. Be able to work in team.

- h. Challenge self to try new things and get out of comfort zone.
- i. To fulfill some requirements to finish the culinary study program at Ottimmo International Mastergourmet Academy Surabaya.

1.3.2 Benefits of Internship for Akademi Kuliner dan Patiseri Ottimmo International Surabaya

- a. Can build good relations between institutes and hotels.
- b. Introducing Ottimmo International Mastergourmet Academy Surabaya to hotel and many people.
- c. As a point of measurement for student to apply the theory and practice that have been taught at Ottimmo International Mastergourmet Academy Surabaya.
- d. As a medium for running a business relationship with business partner.

1.3.3 Benefits of Internship for Amanjiwo Resort

- a. As a medium to build business partnerships between Amanjiwo and Ottimmo International Mastergourmet Academy Surabaya.
- b. As medium to get a high potential employee.
- c. An increase in productivity due to the addition of labor without spending funds.