

CHAPTER I INTRODUCTION

1.1. Background of the study

TuttoBono Restorante, Lounge and Bar is a combination of restaurant, lounge and bar as the name itself is pretty self-explanatory. This restaurant offers a glamorous dining experience with superb service, stunning interior, comfortable atmosphere and excellence in food all in one place.

It is located on the ground floor near East Lobby inside Lenmarc Mall at West Surabaya. In which is surrounded in an area that attracts crowds such as Pakuwon Mall, Spazio, Four points, offices buildings and apartments.

Most of the interior in this restaurant is filled with comfortable sofas and dim lighting. Furthermore, TuttoBono also tune some chilled jazzy music while playing calming videos all day on a big screen to enhance the cozy atmosphere inside. Other than that, TuttoBono also held a live music every weekend, and a DJ for special occasions only.

One of selling points of TuttoBono is seasonal menu and monthly menu. Not only that but also, Parmigiano and Jamón ibérico. Parmigiano -Reggiano is a big wheel of Italian parmesan cheese. It is used for making TuttoBono's signature caesar's salad and fettuccine parmigiano. Moreover, the wheel-shaped cheese is an unique selling points for TuttoBono as there are only few restaurants that offers to do so.

Whilst Jamon iberico is a dry-cured legs from Iberian black pigs (pata negra) that have a specific diet consisting of bellota (acorns), and only produced in Spain. In TuttoBono it is used for direct eating and or as a topping for fetuccine pata negra.

One of the reasons why the writer decided to choose TuttoBono for doing internship is because the writer is interested of how professional and convincing the restaurant looks. But all in all the writer personally thought that TuttoBono is a good place to learn as it has wide variation of Italian cuisine that could be used as a media to test the writer's cooking ability.

Another reason why the writer chose internship program rather than foodpreneurship is because the writer wants to be able to graduate as this program is one of the requirements. Although in comparison with foodpreneurship does resulting in obtaining different experiences, but internship leans towards soft-skill on working with other employees in which is what needed more by the writer.

1.2. Industrial Training objectives

1. Certify a good quality chef/worker
2. Exposure to mentality of work and as a media to train it at the same time
3. Forming a good work ethics
4. To fulfill one of the requirements for graduation

1.3. The benefits of Industrial Training

1.1.1. Towards Ottimmo

1. An exposure of a place for good quality and promising potentially soon to be chefs
2. Become a reference point for improving curriculum in the future
3. A good guidelines for juniors who will gone through this internship activity
4. Building a good business relation to TuttoBono Restorante, Lounge & Bar

1.1.2. Towards Tuttobono

1. An exposure as a trainee-friendly place
2. Receiving good quality human resources for a really low amount of wage
3. Building a good business relation to Ottimmo International Master
Gourmet Academy
4. Boosting kitchen productivity
5. As the event to find potential employee

1.1.3. Towards Students

1. Knowing better to handle different type of people
2. Obtaining knowledge about the real kitchen flow and how work
efficiently in kitchen that only can be obtained in work
3. To train our cooking skill as in extracting ingredient as much as possible
with as low waste as possible
4. To learn how to prepare and premade dessert(s) for selling
5. Grasping real life situation in kitchen and how to handle it well