

CHAPTER I

INTRODUCTION

1.1. Background of the study

Internship is an experienced that should chance a student's academic, career, and personal development under professional supervisor, internship also can be defined as a structured work experienced related to student's career goal. Internship is usually performed by students as one of the requirements to complete an education stage. The writer conscious about working in the kitchen cannot just be done by leaning in school and all student must to be trained to practice the abilities provided by school. In Ottimmo they require a program for their student to internship in hotel and restaurant which have a good standart quality. So that their student can be realized the skill and can feel how to work in the real kitchen.

An internship is good for character building in how they manage their selves when they are working with others at the same place to achieve each goals. Besides it also let the intern students know and understand beside gaining experience in a particular industry. The internship program is not only build skills but also build a good connection which is used for professional networks for the future. With an internship program, hopefully the author can pass the qualification and potentially well to enter the work place.

The writer interested to intern at JW Marriott Hotel Surabaya because a lot of section at culinary department and it is great honor for the writer to join their great team and to learn many new cooking techniques and new ingredients. The team is very professional, communicative and friendly. The writer believes this internship program will bring positive impact for the future.

1.2. Internship Objectives

1. Fulfill some requirements to finish the culinary study program at Ottimmo International Mastergourmet Academy Surabaya.
2. Improving experience and knowledge of student about the real kitchen work situation.
3. To prepare the student before entering the kitchen work life.
4. To train the student how to work as a team.
5. To improve personal skill in team work.
6. Directly look the operation and work structure during the internship period at JW Marriott.
7. Get trained to have hospitality mental and learn how to be work as team.
8. To learn leadership and take a responsibility in working palce.

1.3. The benefits of Internship

1.3.1 for student

- a. As a medium to self-development and enrichment
- b. To improve the knowledge in the high standard hotel kitchen
- c. To improve the creativity and to deal with the problems the happens the real kitchen life

1.3.2 for hotel

- a. To build relation between JW Marriott and Ottimmo
- b. To selection a potential employee
- c. It can accepted some suggestion to create a new improvement for internal

1.3.3 for OTTIMMO

- a. To evaluate the curriculum
- b. To increase the ability of knowledge and practice for the next students
- c. To make sure the student

