

# **CHAPTER I**

## **INTRODUCTION**

### **1.1. Background of Study**

Internship is interpreted as a part of job training system that is organized in an integrated manner between trainees and training institution, by working directly under the guidance and supervision of instructors or workers who are more experienced in that certain field, in order to master certain skill which relates to the field of study. Internship period usually ranges between 3 to 12 months, with 8 hours of work daily. Some internship programs pay the trainees, some don't.

The internship program is intended for student as a forum to apply the knowledge that has been learned at school. Internship program gives a real insight of how the world of work actually works. Internship program allows trainees to implement what had been taught at school, learn organizational skill, and find more career opportunities. With the internship program, students are expected to be able to improve their work abilities and skill.

The author took internship program at The Apurva Kempinski Bali, because the hotel was newly opened and was hyped, beside the hotels worldwide recognition. The hotel is located in Nusa Dua, in a hospitality location where many five-star hotels are located too. The author planned to take 6 months of internship, but after 2 months the contract was terminated due to current COVID-19 pandemic.

Despite the short training period, the author learned quite a lot of things. The author learned how to groom accordingly, how to maintain self-hygiene, how to maintain kitchen sanitation and hygiene, how to associate with other trainees and staff, how prepare ingredients, how to set the buffet, how to interact and serve guest with manner, how to work quickly and efficiently, how to solve problem occurred, etc.

### **1.2. Internship Objectives**

- a. To train the student how to work in team.

- b. To train the student how to work under pressure.
- c. To implement theory and practice that had been taught from lecturer at Ottimmo International Mastergourmet Academy Surabaya.
- d. To know the job desk and work structure of hotel in kitchen department.
- e. To learn about leadership and take a responsibility at working place.
- f. To improve creativity, time management and how to work efficiently.
- g. To learn new recipe, new techniques and the standard in real kitchen.

### **1.3. The Benefits of Internship**

#### **1.3.1. Benefits of internship for students**

- a. Gain valuable work experience.
- b. Be able work in team.
- c. Know the job task in real kitchen.
- d. Be able to work under pressure.
- e. Prepare the mental and knowledge of the student before entering the real working life in the future.
- f. Help student master professional soft skills, such as communication, promptitude, and time management.
- g. Implement the knowledge that had been taught at Ottimmo to the real kitchen.
- h. Fulfill some requirements to finish the culinary study program at Ottimmo International Mastergourmet Academy Surabaya.

#### **1.3.2. Benefits of internship for Ottimmo International MasterGourmet Academy Surabaya**

- a. Build a good business partnership between the institute and the hotel.
- b. Evaluate the internship final report which created by the student as an adjustments for a better curriculum.
- c. As a medium to build working relation with business partner.
- d. As a measurement point of student to apply theory and practice.

- e. Introduce Ottimmo, so Ottimmo will be well-known by the hotel and many people.

**1.3.3. Benefits of Internship for The Apurva Kempinski Bali**

- a. As a medium to build business partnership between Ottimmo and The Apurva Kempinski Bali.
- b. Have a connection with trainee that can be recruited in the future as casual.
- c. As a medium to get a high potential employee.