

CHAPTER I

INTRODUCTION

1.1 Background of Study

In this selective era, every people required to have skills to meet their needs. Therefore, every people must be able to optimize all their abilities and potential in order to get a decent job. Beside skills, education also needed to assess progress and development that can affect the level of community productivity.

Ottimmo International MasterGourmet Academy Surabaya as a university that specializes in culinary arts, aims to produce competent and qualified graduates in academic and realize it through internship program in industries that are accordance with their skills. Internship program is one of the mandatory curriculum that must be taken by Ottimmo students in 5th Semester. Internship program are arranged to aiming students to apply their skills that have been learned to a company or food & beverage service industry. Internship program also expected become a bridge between education and industry that can increase knowledge about the industrial world. So, students will be able to overcome work competition.

In this internship program, the author always attempted to be directly involved in the process of a company business activities with expected that author can understand the knowledgement and business activities both in theory and practice. The 6-month internship given by a company will becomes an opportunity for students to get to know more about how the work environment is related to their studies.

The author took an internship at Grand Mercure & Ibis Yogyakarta Adi Sucipto because they are one of the best five-star hotels in Yogyakarta. Strategically located in the east of Yogyakarta, close to the airport, located between attractions and a perfect place to enjoy classical Javanese art & culture.

This two hospitality brands from AccorHotels combined into one also have two of the best restaurants that offer delicious food from around the world, such as Italian Cuisine, Chinese Cuisine until traditional Indonesian Cuisine. Grand Mercure & Ibis Yogyakarta Adi Sucipto has excellent service, food and management quality.

The author took part in training at Garde Manger and Banquet Kitchen during the internship. At Grand Mercure & Ibis Yogyakarta Adi Sucipto, the author learns many things from how to cut ingredients according to the hotel standards, how to care for goods & foodstuffs, how to serve guests, maintain hygiene & sanitation, work quickly but efficiently, solve problems while in the kitchen or restaurant and work in a team. The author also learned how to plating and decorating buffets for Purple & Ibis Kitchen Wok Restaurant.

1.2 Internship Objectives

- a. A place for students to experience the real workplace.
- b. A place for students to apply knowledge gained during college.
- c. Provide knowledge to students with real skills regarding food & beverages that have never been obtained during lectures.
- d. Prepare students as prospective culinary graduates with acquired skills.
- e. Become a place for students to learn how leadership and responsibility are done in every aspect of the workplace.

1.3 The Benefits of Industrial Training

1.3.1 Benefits of Internship for Student

- a. Gain new knowledge and insights about theories applied in practice after being in the field.
- b. Have real skills and work experience that can be used in getting future work.
- c. Can open a broad view of hospitality world as well as an overview or planning of students after their studies period finished.

- d. Train the ability of efficiency and accuracy.
- e. Able to carry out work discipline, be responsible, work well together and be professional at work.

1.3.2 Benefits of Internship for Ottimmo International Academy

- a. Establish cooperation with industry as a place for students to learn and as a chance to promote education institutions.
- b. Opening new job opportunities for students in industrial world.

1.3.3 Benefits of Internship for Grand Mercure & Ibis Yogyakarta

- a. Helping hotel operations by filled the lack of staff that can reduce labor costs for the company.
- b. Educate employees to train intern students with leadership by providing examples and guidance.
- c. Can be used as a source of information for recruiting workers in the future.