

## CHAPTER I

### INTRODUCTION

#### 1.1. BACKGROUND OF THE STUDY

Tirocinio, Stage, and Internship they are the same. It is a short term of *stage en entreprise*/work experience taken by student in order to learn a profession or trade, to perform a play, to produce on a stage. The process of understanding employment with direct work practices in the relevant industry ends with the acquisition of skillset as a future career impact networking. The need for an internship program in the world of work and education in order to clarify the purpose of a book theory. Theory without practice is nil. Because armed with a theory will not be enough to move forward without understanding how to apply it in the field. There will be many problems in work practices that are not written in theory, because the problems that arise are conditional. The internship is a program provided by the companies and schools throughout the world. Each company has its own set of policies according to the *Standard Operational Procedure (SOP)* of the company and provision of the state government on this matter. Policies may include the company's own length of time, bonds of cooperation, and need. Apprenticeship activities don't always get money. Adjusting the policies of each company, there are intern students who are not paid but with fees, paid in part (in the form of pocket money), and not paid with complete facilities. For example Under Restaurants in Norway offer a 3-month unpaid internship program. But they provide all the complete facilities ranging from accommodation to meals. Accept internship students from all over the world on the condition of having international insurance to be able to work there.

Ottimmo is a university especially in the culinary arts field which has a vision to reach international standards in 2025. In accordance with Government Regulation No. 60/1999 concerning Higher Education and Minister of Education and Culture Decree No. 44 / E / O / 2014 regarding Guidelines for the Establishment of Higher Education . The internship program is one of the courses

conducted at the end of the semester for 6 months with application in a restaurant or hotel in accordance with student choice. It aims to develop the potential of students and establish cooperation between institutions and the community to increase knowledge in the culinary arts field, in order to achieve the Ottimmo mission, one of which is to be active in applying the culinary arts knowledge to the wider community. In this report the apprenticeship was carried out at a fine dining restaurant in Bali, Blanco par Mandif.

## **1.2. INDUSTRIAL TRAINING OBJECTIVE**

- 1.2.1** To get a channel to support a career
- 1.2.2** Have good communication skills
- 1.2.3** Can apply the knowledge gained after an internship
- 1.2.4** Sharpening skills become better
- 1.2.5** Understand the management of a restaurant's processing
- 1.2.6** A positive behavior and attitude toward teamwork
- 1.2.7** Know how to solve a problem in a FnB industry
- 1.2.8** Understand the demands and needs of the community

## **1.3. THE BENEFITS OF INDUSTRIAL TRAINING**

### **1.3.1. BENEFITS TRAINING FOR STUDENTS :**

- 1.3.1.1** Get a lot of knowledge from expert chefs
- 1.3.1.2** Know how to effectively and efficiently work in the industry
- 1.3.1.3** To measure the extent of the workings and knowledge possessed
- 1.3.1.4** As a reference to apply job in the future

**1.3.1.5** More responsible and disciplines

**1.3.1.6** Have work experience

**1.3.1.7** Understand management in the industry

**1.3.1.8** Understand the work standards held by the restaurant industry

**1.3.1.9** Able to socialize with people in the world of work

**1.3.2. BENEFITS TRAINING FOR INDUSTRY :**

**1.3.2.1** Have additional workers

**1.3.2.2** Have the opportunity to recruit workers from intern students in the future

**1.3.2.3** If an internship participates in a competition and gets good results, it will raise the name of the industry

**1.3.2.4** Can get knowledge or exchange knowledge by student trainees from their experience

**1.3.3 BENEFITS TRAINING FOR OTTIMMO :**

**1.3.3.1** Can still establish cooperation with related industries

**1.3.3.2** Get a good name if their students give something to be proud of

**1.3.3.3** To introduce Ottimmo's students to the public