

# CHAPTER I

## INTRODUCTION

### 1.1. BACKGROUND OF THE STUDY

Tourism Industry like restaurant, lately developing a comfortable atmosphere of various aspects to be given or offered as a product for its customers. To maintain customer comfort, a restaurant must have their own standards. The definition of restaurant is a place or building that is commercially organized that provides good service.

Internship are places where student can develop in improving work experience. In the internship activities there are many activities that can give knowledge such as from starting to socializing with employees and other departments and much more. Besides that, the internship activities are fun where student can learn a lot to develop abilities.

Apprenticeship held by OTTIMMO for study can improve the ability of students, besides that, in accordance with Ottimmo's vision and mission as the pioneer of the culinary study program in Indonesia, this internship is the best way to improve vision from Ottimmo. One of Ottimmo's missions is also to apply the science of this broad-based culinary arts, in this case the internship is the best way to improve the Ottimmo mission.

Blanco par Mandif is the place for internship program. Blanco par Mandif is a fine dining restaurant that provides Indonesian food with an expensive appearance.

During training in Blanco par Mandif greatly helped improved work experience. Besides that, within 2 months the author was transferred to other departments to increase knowledge in the hotel kitchen. Many things were learned during the internship at Blanco par Mandif Restaurant. Starting from helping preparation staff to serving the food.

## **1.2. INDUSTRIAL TRAINING OBJECTIVES**

There are some objectives that student can achieve during internship which is,

1. To gain work experience in fine dining restaurant
2. To improve skills about cooking and socialize
3. To know management system in kitchen
4. To improving teamwork to work in kitchen

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

### **1.3.1. The Benefit of Internship for student**

1. To make us more responsible and disciplines
2. Learn how to manage time and work efficiently in order to finish all the task in time.
3. Improving cooking and communication skills.
4. Having job experience.
5. Gained more knowledge about hotels rules.
6. As a reference for applying job in the future.
7. Being able to cope with the pressure in the kitchen.
8. To be able to socialize with others at work.

### **1.3.2. The benefits of internship for OTTIMMO**

1. Strengthen the connection between OTTIMMO and other industries.
2. Introduce OTTIMMO`s student to the community

### **1.3.3. The benefits of internship for Blanco par Mandif**

1. Getting additional worker (trainees) for temporary time.
2. Having connection with trainees, that can be recruited in the future.