

CHAPTER I

INTRODUCTION

1.1 Background

Internship is one of the requirements to complete three year study program at Ottimmo International. Internship is a work training activity to get enough experience for students, so that after graduation they are ready to enter the workforce. Internships offer opportunities to test skills in real life situations, gain insight into organizations or career paths and explore career options. This can help to gain practical skills that will help strengthen your CV and make it easier to hire.

The internship period usually ranges from 3 months to 12 months. Usually companies provide salaries for transportation as well as food allowance. And generally the working time ranges from 8-10 hours per day.

The author takes an internship at Métis Restaurant & Gallery Bali for 3 months. From this internship program, the author can learned many things in real life situation especially in the restaurant's kitchen. The author learned about time management, responsibility, how to improve team working, improve the mise en place skills, plating, etc.

1.2 Internship Objective

- a. To meet one of the requirements of Diploma 3 graduation at Ottimmo International Mastergourmet Academy.
- b. To learn how to run a kitchen.
- c. To learn about leadership and take a responsibility at working place.
- d. To find out the important of cleanliness in serving food.
- e. To improve creativity, time management and how to work efficiently.

1.3 The Benefits of Internship

1.3.1 Benefits of Internship for Student

- a. Know the real work kitchen situation.
- b. Mental and skill training before entering the workforce.
- c. Learn how to do a good preparation, cooking and serving.
- d. Gain valuable work experience.

- e. To 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

- a. As a bridge to introduce Ottimmo International Mastergourmet Academy.
- b. Build good relationship between Ottimmo International Mastergourmet Academy and Métis Restaurant & Gallery Bali.
- c. Become a benchmark for knowing how well students are and adjust the curriculum for the future.

1.3.3 Benefits of Internship for Métis Restaurant & Gallery Bali

- a. As a medium to get a high potential employee.
- b. Build good business relation between Métis Restaurant & Gallery Bali and Ottimmo International Mastergourmet Academy
- c. Have a connection with trainee that can be recruited in the future as casual.