

CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF STUDY

The culinary has passed many era along with human era. It is getting more attention from every people to have a good business. Restaurant as one of the culinary industry facilities that play an important role for domestic and foreign tourist business. Restaurant can introduce some culture of the country by the taste of food.

The internship program is an opportunity provided by OTTIMMO to experience and learns firsthand the practical aspects of professional work life in the kitchen. Student is pushed to the limit and being exposed to real work life in order to prepared student to the next job and business work in near future. Thus it gives student experience from success and mistakes in intern phase.

The Local Internship Program held by the campus is one of the curriculums that have to be taken by OTTIMMO students. In addition to fulfilling Academic obligations, it is hoped that these programs become a bridge between culinary industrial and culinary school and also increasing knowledge about the culinary industrial so that students are able to overcome competition in the work life.

In furtherance of learning culinary are and baking pastry, student is interested in having the internship at MÉTIS Restaurant, Lounge and Gallery. MÉTIS Restaurant, Lounge and Gallery is one of the best French Dining based restaurant. It is not just the best in Indonesia but the best in South East Asia as well. It was awesome experience and it is honored to take part of the best restaurant in Asia.

All the process makes student realize that there are lot of thing to learn and reached in this world. What student was learnt at MÉTIS Restaurant, Lounge and Gallery are meant to be shared to the next OTTIMMO Generation to pump up their spirit, to build passion and to teach compassion.

1.2 INTERNSHIP OBJECTIVE

The objectives of internship at MÉTIS Restaurant, Lounge and Gallery:

1. Directly observe the work structure of culinary business in the kitchen.
2. To practice the theory and practical knowledge from OTTIMMO into the MÉTIS Kitchen.
3. To improve some experience in the kitchen.
4. To build student's characters.
5. To gain knowledge by learning new recipe, cooking technique and how to use some kitchen machine.
6. To learn working in a team, personal and having responsibility in the kitchen.
7. Learning how to solve some problems in the kitchen.

1.3 THE BENEFIT OF INTERNSHIP

For OTTIMMO students:

- To fulfill the requirement to finish culinary study at OTTIMMO International.
- Enable to apply the theory and practical knowledge to the kitchen.
- To improve student's skill.
- To improve communication skill.
- Willing to take on challenges or get out from the comfort zone.
- Gained experience in a team and personal.
- Prepare student's culinary business.
- Building connection and characters.
- Learning how to work harder, faster and smarter.
- Learning to solve problem.

For OTTIMMO International Surabaya:

- To evaluate material for final internship report who held by student as adjustment for a better curriculum.
- To build more relation with business partner.

- To improve the quality of student through internship work experience.
- Will be better known in the culinary industrial.

For MÉTIS Restaurant, Lounge and Gallery:

- The company will receive labor assistance from students.
- To build partnership between MÉTIS and OTTIMMO International.
- The company will spend less expense.
- Increase the brand awareness and recognition among job seekers significantly.