

# **CHAPTER I**

## **INTRODUCTION**

### **1.1. Background of Study**

An internship is a period of work experience offered by an organization for a limited time period. It is typically undertaken by students and graduates to gain more skills and experiences that help strengthen the CV and help the student/graduate more employable. An internship gives an insight of how the real industry works and a chance to explore more career options. Therefore, through internship, students could learn and practice skills, also improve mindset about particular matter.

There are many ways internship program can be held. Some internship programs are paid, but some are not. Internship could be done in 3 months, 6 months, or a year, depends on the institution holding the program.

The reason the author chose Bali as the internship place because Bali is one of the most famous tourism destination in Indonesia, which means in Bali there will be many grade hotels and restaurants.

The author chose Kempinski because is one of the most well-known five stars hotel chain in the world, which reputation is also acknowledged. This means the hotel also have a high standard in giving their service that made the author interested and felt challenged to learn about the operation there. Also, since The Apurva Kempinski was still new the author look for an employment opportunity.

The author was placed in Pala Restaurant and Rooftop Bar, in the Breakfast Team. The author learned how to cut ingredients, how to prepare them, how to keep sanitation and hygiene of the kitchen and self, how to groom accordingly, how to work efficiently, how to cooperate with other staff in the hotel, how to solve problems when occurred, and many more.

### **1.2. Internship Objective**

- a. To train the student how to work in team.
- b. To train the student how to work under pressure.

- c. To implement theory and practice that had been taught from lecturer at Ottimmo International Mastergourmet Academy Surabaya.
- d. To know the job desk and work structure of hotel in kitchen department.
- e. To learn about leadership and take a responsibility at working place.
- f. To improve creativity, time management and how to work efficiently.
- g. To learn new recipe, new techniques and the standard in real kitchen.

### **1.3. Benefits of Internship**

#### **1.3.1. Benefits of Internship For Students**

- a. Gain valuable work experience.
- b. Be able to work in a team.
- c. Know the job desk in real kitchen.
- d. Be able to work under pressure.
- e. Prepare the mental and knowledge of the student before entering the real working life in the future.
- f. Can help student master professional soft skills such as communication, promptitude and time management.
- g. Implement the knowledge that had been taught at Ottimmo to the real kitchen.
- h. 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 Surabaya**

- a. Build a good business partnership between the institute and the hotel.
- b. Evaluate the internship final report which creates by the student as an adjustment for a better curriculum.
- c. As a medium to build working relation with business partner.
- d. As a measurement point of student to apply theory and practice.

- e. Introduce Ottimmo so Ottimmo will be well-known by many people and hotels.

### **1.3.3. Benefits of Internship For The Apurva Kempinski Bali**

- a. As a medium to build business partnership between Ottimmo and The Apurva Kempinski Bali.
- b. Have a connection with trainees that can be recruited in the future.
- c. As a medium to get a high potential employee.