

CHAPTER I

INTRODUCTION

1.1. Background

Indonesia is one of the great countries in the world. Ranging from language, nature to culture that is very diverse from each region. No wonder if Indonesia has become one of the favorite tourist attractions of local tourism and even international tourism. It is a great opportunity for Indonesia itself to become even more developed in the world of tourism and become a source of income.

One of the important factors in the tourism industry is restaurant. Why restaurant? Because restaurant can bring culture through food. Food is more and more often seen as a particular experience that can give emotion and wonder when some dishes are tasted because they are considered real and true works of art made by creative and sometimes inspired chefs. The sense of adventure and surprise, the playful feelings and the aesthetics of beauty prevail; the design becomes an essential part of the dish, and the restaurants create suggestive scenographies that attract customers by introducing them to the spectacle of food.

The food culture of Indonesia is shaped by several factors such as nature, history, and culture. With its enormous geographic and cultural diversity across the archipelagos, it is evident that Indonesian cuisine is rich in variety and taste. As such, food can be utilised as a strategic means to boost the tourism industry of the country.

At OTTIMMO Academy Culinary & Patisserie International Surabaya, an internship program is one of the programs that must be taken by each student. But, In addition to fulfilling the academic program, the internship also aims to be important for students to develop and expand the knowledge of each student and train themselves to get into the real world of work.

Among many choices, the writer choose Bali as a place to do an internship program in particularly at *BLANCO par Mandif*. The reason is because Bali has become a very famous tourist attraction to reach international class. This report is the result of internship program for the past 3 months. The writer hopes while undergoing this internship program is the writer can practice the cooking theories and have been studied in tertiary institutions in the place where the authors carry out the internship program and become more ready and professional in the world of work.

1.2. Objective

1. To practice theory from college
2. To gain new experiences and increase student knowledge about work situations in the kitchen to be ready to enter the workforce.
3. To train the student how to work under pressure.
4. To train the student how to work in team.
5. Learn about leadership dan take a responsibility at working place
6. To train students to be able to manage their time at work and to train to be able to work efficiently.

1.3. The Benefit of Internship

1.3.1. For Intern Student

- a. To prepare to enter the world of work.
- b. To develop theories that have been studied in college
- c. To learn to adapt and improve communication outside of comfort zones.
- d. Gain valuable work experience.

- e. Know the job desk in real kitchen.
- f. Gain experience working in a team
- g. Expand connections with people around you who will be useful in the future
- h. To meet the requirements of OTTIMMO Academy Culinary & Patisserie International Surabaya in order to complete lectures.

1.3.2. For OTTIMMO Academy Culinary & Patisserie International Surabaya

- a. As a measure of student to apply theory and knowledge
- b. To build trust and good cooperation between universities and restaurants
- c. Introducing OTTIMMO so that more people and restaurants are known.
- d. To evaluate the final report of internships made by students in order to develop future lecture curriculum.

1.3.3. For *BLANCO par Mandif*

- a. Get labor assistance from the College
- b. As a medium to get a high potential employee
- c. As a media to build partnerships between OTTIMMO and *BLANCO par Mandif*.