

CHAPTER 1

INTRODUCTION

1.1 Background of Study

Culinary world especially bakery & pastry has increased nowadays. The development is pretty significant. This case can be seen by a lot of bakery outlet in many cities in Indonesia. The high public interest in pastry product affect some people to make pastry become one of their main dish menu, especially breakfast, brunch, tea time, dessert, or even some important events use pastry to become their food too.

In order to focus on this industry, at least people must have skill and acknowledgement about the culinary industry, both theory and practice. OTTIMMO is a culinary school based in Surabaya which introduces international based culinary school. They provide programs such as culinary arts, baking & pastry, gastronomy, beverages, completed with hospitality management. To complete the Diploma III of the Culinary Arts Program at Ottimmo, one of the graduation requirements is students must be trained or have an internship in semester VI.

Working in the kitchen cannot just be done well by learning at college. Student must have an experience in real kitchen life to be competent in the food and beverages field. Because of that consideration, Ottimmo International MasterGourmet Academy requires their students to have an internship in a hotel, restaurant, or any F&B place which has a good standard.

Industrial training is a period of working experience, paid or voluntary, where students work in a real specific industry which relates to their field of study related to student's career goal and work under professional supervisor. Internship program is usually performed by students as one of the college requirements to complete an education stage, especially in DIII curriculum.

For the writer, internship program is very important. Why? Internship is one of important step where the writer can implement all the knowledge that has been learned in the campus into a real practice in the industry, so the writer has a better understanding of her line of work. By doing an internship, the writer will also know

how actually the food production is being processed both in small and large quantities, also the writer will learn the restaurant or hotel management, how to handle ingredients, how to work in a team, and the most important thing is get to know to each other which is a link or connection for the future career.

This internship program is just a beginning for the writer before going to the real future career. The writer's interest is in bakery and pastry and to achieve this perfect goal, the writer chose BEAU Bakery in Cikajang, Jakarta Selatan. The writer chooses bakery instead of hotel because the writer wants to focus directly on the pastry field.

BEAU Bakery is one of a well-known bakery in Jakarta. They focused in French pastry products. BEAU Bakery has many sections in their kitchen department and it is such a great honor for the writer to join their great team. The writer believes that the internship program will bring a positive impact for the future and make the writer be able to compete with others.

1.2 Internship Objectives

These are some objectives that student can achieve during internship which is:

1. To implement all the knowledge both theory and practice that had been learned in the campus into a real practice in the industry
2. To gain a real work experience in F&B department
3. Have a better understanding about their line of work
4. To improve student mental in pressure that exist in a real kitchen
5. To learn how to solve problems that might be happen when dealing directly with customer
6. To know the production and management system in the kitchen
7. To improve communication skill and learn how to work in a team
8. To get connection, relation and new friends for future business partner

1.3 The Benefits of Internship

The benefits of internship for trainee are:

1. Having job experience
2. To improve skills especially in baking and pastry
3. Learn how to manage time and work efficiently in order to finish all the task in time
4. Teaching discipline, responsibility and becoming a professional
5. Trains the student's mentality by confronting with the pressure in the kitchen
6. Improving communication skills because trainee will work in a team
7. To create mindset in dealing with various problems
8. As a reference for applying job in the future because by doing internship student will get a certificate

The benefits of internship for OTTIMMO International are:

1. Introduce Ottimmo to the community
2. To promote, strengthen, and accelerate collaboration and connection between Ottimmo and other industries
3. To evaluate the internship final report held by student as an adjustment for a better curriculum

The benefits of internship for BEAU Bakery are:

1. Getting new additional worker with adequate qualification in order to help the industry for a period of time
2. To get some potential employee by having connection with the trainee that might be recruited in the future
3. To build relation between BEAU Bakery and OTTIMMO International