

CHAPTER I

INTRODUCTION

1.1 Background of Study

Ottimmo International Mastergoutmet as a culinary school in Surabaya, they introduce International based culinary school, especially require their student to have internship in hotel and restaurant which has good standard, Internship is a period of working experience that offered by a company to give students exposure to the working environment which relates to the field of study. To create a competent graduate in the food and beverages field, student must be trained to work in real kitchen life, so that their skill can be realized in the situation world of work.

Internship program is very important An internship can give a real insight into the world of work, allowed to implement the theory that has been learned at university and can help to gain practical skills that will help strengthen and make more employable. Internships offer opportunities to test skills in real-life situations, gain insight into organizations or career paths and explore career options.

From this internship program, the author can implement all the knowledge that had been learned in the campus. The author also will know how the management, what guest need, how to handle ingredients, how to communicate and work in the team. Especially can learned about responsibility, how to communicate with a guest, improve the knife skills also cooking skills, plating, etc.

Internship period ranges between 3 until 6 months, trainees generally work for 8-9 hours per day. The author takes an internship at Four Points by Sheraton Surabaya because Four points is the best hotel in Surabaya. Four Points also located in strategic place which is in the middle of Surabaya City. Four Points has good food quality and good service. The team is very professional, communicative and friendly. The writer believes his internship program will bring positive impact for the future.

1.2 Objective

On the job training that carried out by the writer has some objective can be described as follows:

- a. To improve discipline and responsibility in carrying out the work.
- b. To compare directly between theory and practice acquired in the campus.
- c. To train the student how to work in team.
- d. To train the student how to work under pressure.
- e. To know the job desk and work structure of hotel in kitchen department.
- f. To observe the operation and work structure hotel in food and beverage department.

1.3 The Benefits of Internship

1.3.1 Benefits of Internship for Student

- a. Know the job desk in real kitchen.
- b. To improve the are more skilled and able to devote time to the efficiency of the work.
- c. Gain valuable work experience.
- d. Be able to work in team.
- e. Prepare the mental and knowledge of the student before entering the real working life in the future.
- f. Implement the knowledge that had been taught at Ottimmo to the real kitchen.
- g. To improve the communication skill with the employee and customer

1.3.2 Benefits of Internship for Akademi Kuliner dan Patiseri Ottimmo International Mastergourmet Surabaya

- a. As a measurement point of student to apply theory and practice.
- b. Evaluate the internship final report which creates by the student as an adjustment for a better curriculum.
- c. To promote cooperation between educational institution and hotel.
- d. Build a good business partnership between the institute and the hotel.

1.3.3 Benefits for Four Points by Sheraton Surabaya

- a. As a medium to build business partnership between Ottimmo and Four Points by Sheraton Hotel.
- b. As a medium to get a high potential employee.
- c. Have a connection with trainee that can be recruited in the future as casual.