

CHAPTER I

INTRODUCTION

1.1 Background of Study

Internship is a period of working experience offered by a company to give students or fresh graduates to exposure on the working environment related to the field of study of the student. Generally, an internship might take the period of 3 months up to a year, this offer might come with an allowance for the trainee. Trainees usually work for 8 hours per day, unless specified by the contract.

An internship's real value is the insight and experience they give to the trainees, the exposure towards the professional line of work while being able to use all the things they had been taught by their lecturers and teachers. Another perk is that internships strengthen their CVs and if they did great work, they might even get the job on the spot. Internships offer opportunities to test a trainee's skill in real-life situations, and might help trainees to develop mental strength towards a professional life in their field of study. Internships also shape a trainee's responsibilities and direct skill related to their field of study and explore their career's options.

From the internship program, the author is able to measure his own skill in a professional kitchen, and cope with the speed and focus needed to be an asset in the kitchen. The author learnt on how to develop his knife skills further to accommodate the speed on how the kitchen paces, while also memorizing recipes and plating in a quick succession as to minimize mistakes during service hours. Other than kitchen skill, the author improved his intrapersonal skills and communication between teams of the kitchen. The author also learns how to use machines and equipment not found in the academy.

The author took part in the internship in InterContinental Hotel Group, specifically Holiday Inn Resorts in Kandooma, Maldives. This is in part to two reasons; a, InterContinental Hotel Group is among the best hospitality industries in the world and the opportunity to start his internship here is both bright to his career path and to measure his skills in a well-known industry. Holiday Inn Kandooma itself boasts a large number of guests for a resort, numbering in around 330 people during 100 percent occupancy and the company guarantees 3 sets of meals per day and lodgings for her interns. And b, because Maldives is a very famous tourist destinations with an international level of commitment. Maldives had been linked to be one of the best tourist destinations and most of her income is from tourism, hence the author deemed it to be suitable place for him to grow.

The author begun his internship in the Bokkura Coffee Club, BCC for short for one and a half months; where he got his first experience in an a 'la Carte kitchen. Then he was moved to The Kitchen, TK for short for one and a half months. Finally, the author finishes his internship at the Baking and Pastry Kitchen for the rest of the duration of internship, 3 months. During his internship, the author learns on hygiene and sanitation, how to work effectively and efficiently, how to create a good working environment, working well with his colleagues, and how to take responsibilities and solve a problem in the kitchen.

1.2 Internship Objective

- a. To expose the student to professional culinary work environment.
- b. To train the student on how to work in a team.
- c. To implement the theory and practices that had been taught by the lecturers at Ottimmo International Mastergourmet Academy Surabaya.
- d. To train the student on how to work under pressure.

- e. To know the job description and work structure of hotel and/or resort in kitchen department.
- f. To learn about leadership and responsibilities in the kitchen department.
- g. To improve creativity, time management and how to work effectively.
- h. To learn new recipes, techniques and the standard of a professional kitchen.

1.3 The Benefits of Internship

1.3.1 Benefits of Internship for Student

- a. Gain valuable work experience.
- b. Gain valuable perks, tips and trick to working in a professional kitchen.
- c. Gain knowledge on job description in the kitchen.
- d. Gain the ability to work under pressure.
- e. Prepare the mental and knowledge of the student before entering real working experience.
- f. Help students to master the skills taught by lecturers at a faster rate.
- g. Implement the knowledge and skills taught by the lecturers at Ottimmo International Mastergourmet Academy to a professional working environment.
- h. To fulfil some requirements to finish the culinary arts study at Ottimmo International Mastergourmet Academy.

1.3.2 Benefits of Internship for Ottimmo International Mastergourmet Academy

- a. A chance to open a new channel to the Republic of Maldives.
- b. A chance to open a new channel to the InterContinental Hotel Group, and to pinpoint, Holiday Inn and Holiday Inn Resorts.
- c. As a way to receive feedbacks to both her students and the academy itself as a chance to improve learning curriculums.
- d. Evaluate the internship final report which is created by the student as an adjustment for a better curriculum.

1.3.3 Benefits of Internship for InterContinental Hotel Group

- a. A chance to open a new channel for culinary prospects for internship programs.
- b. A chance for future co-operations between InterContinental Hotel Group and Ottimmo International MasterGourmet Academy.
- c. As a medium for a high potential employee.