

CHAPTER I

INTRODUCTION

1.1 Background

Culinary and hospitality world is all about innovative, creative, and growing. There will always changes day by day, for keeping up with the world's globalization. There are so many ways to compete to one another, such as innovating new idea and practically trained to real culinary industry.

Internship is a training based activity in a real industry usually took place in some organization for gaining some real industry experience and upscale the knowledge of how real work industry like. Internship is not only about doing 6 months works, but also creating connection between colleague for future networking around the hospitality industries.

Author got the opportunity to do the internship program in Vasa Hotel Surabaya from February 8th, 2020 to August 8th, 2020 in Vasa Pastry kitchen. Vasa Hotel Surabaya has a great internship program that will lead every student to be skillful and professional. Vasa Hotel Surabaya has known as their great services which always give good and outstanding impression to their guest. This is the reason why Author chose Vasa Hotel Surabaya as a place to grow and creating new experience.

Vasa has a 3 restaurants in total exclude their executive lounge, such as 209 Dining (International Buffet Restaurant), Chamas Brazilian Churrascaria (Brazilian Steak House), Xiang Fu Hai (Chinese Restaurant). Author has spent 6 months of internship in Pastry Kitchen, which provide cakes for Cake Shop, 209 Dining buffet every lunch and dinner, also Chamas.

1.2 Objective

- a. To complete the internship program as a requirement to graduate.
- b. To give students opportunity to learn and trained like real world industry.
- c. To gain more experience and skill through working
- d. To provide trainee efficient knowledge about food handling.
- e. To create a professional and responsible habit when working in the future

1.3 The Benefit of Internship

1.3.1 Benefit of Internship for Students

- a. To fulfill the requirement to finish the Diploma Program of OTTIMMO International Master gourmet Academy Surabaya.
- b. Internship is very useful for student to developing soft skill and mental building.
- c. Help student to become more responsible on taking action and making decision.

1.3.2 Benefits of Internship for Akademi Kuliner dan Patiseri OTTIMMO International

- a. Keeping the bridge of good relation between institute and hotel for future purpose.
- b. A guideline for improving curriculum for a better future for institution.
- c. Enhance their potential to recruit students for the next internship cycle

1.3.3 Benefits of Internship for Vasa Hotel Surabaya

- a. Internship will help company for finding new talents between trainees.
- b. Help increasing productivity of hotel in a lower cost of labor.
- c. Recruitment and training cost can be reduced by employing interns