

# CHAPTER I

## INTRODUCTION

### 1.1 Background of Study

The Tourism Industry such as restaurants has increasingly developed a comfortable atmosphere from various aspects to be offered as a product for its customers. To maintain customer comfort, restaurants must have their own standards. What is meant by a restaurant is a commercially managed place or building that provides good service.

Internships are places where students can develop in enhancing work experience. In apprenticeship activities, there are many activities that can be learned such as starting from socializing with employees and other departments, and more. In addition, apprenticeship activities are very enjoyable where students can learn a lot to develop their abilities.

Internships held by OTTIMMO for study can improve students' abilities, in addition, according to Ottimmo's vision and mission as a pioneer of culinary study programs in Indonesia, this internship is the best way to enhance Ottimmo's vision. One of Ottimmo's missions is to apply these broad-based culinary arts, in this case, an internship is the best way to enhance Ottimmo's mission.

Blanco par Mandif and Yatta Izakaya are places for internships. Blanco par Mandif is a luxury restaurant that provides Indonesian food with an expensive appearance, while Yatta provides traditional Japanese food with a touch of little Asian spices.

During training at Blanco par Mandif and Yatta Izakaya, it was very helpful to improve the work experience. In addition, the loyal month was transferred to another department to increase knowledge in the restaurant kitchen. Many things were learned during the internship at Blanco par Mandif and Yatta Izakaya Restaurant. From helping with staff preparation to serving food.

### 1.2 OBJECTIVIES

1. To Meet One of the requirements of Diploma 3 graduation at Akademi Kuliner dan Patiseri Ottimmo International

2. To learn new knowledge about working in kitchen restaurant.
3. To know management system in the kitchen.
4. To get used to working team
5. To Find out the important of cleanliness in serving food

### **1.3 BENEFITS**

#### 1.2.1 Benefits of Internship for Student

1. As a means to increase knowledge.
2. Know the real work kitchen situation.
3. Add confidence in working in the industrial word.
4. Add insight and motivation.

#### 1.2.2 Benefits of Internship for Ottimmo International Master Gourmet Academy

1. Strengthening the relationship between OTTIMMO and other industries.
2. Introduce OTTIMMO students to the community.

#### 1.2.3 Benefit of Internship for Blanco Par Mandif and Yatta Izakaya Bali

1. Obtain (training participants) for a while.
2. Have connections with trainees, who can be recruited in the future.
3. Understand the performance of future training participants.