CHAPTER I

INTRODUCTION

1.1 Background of Study

Internship is a professional learning experience that offers meaningful, practical work related to a student's field of study or career interest. An internship gives a student the opportunity for career exploration and development, to learn new skills and also to build a good connection which is used for their professional networks in the future. With an internship program, hopefully the writer can pass the qualification to work in a professional work place.

At OTTIMMO International MasterGourmet Academy Surabaya, the internship program is one of the programs that every student must taken.

After finishing the internship program the writer can learn about discipline,

responsibility in real work life and experience as a hospitality person.

With various considerations of internship place, the writer choose Latar Ijen Handcrafted Culinary Malang and Mier Dessert and Patisserie Malang as a place to do an internship program. For the reason because Latar Ijen Handcrafted Culinary Malang and Mier Dessert and Patisserie Malang have authentic taste food and unique food place so the writer very interested for that.

1.2 Industrial Training Objectives

- 1. To enhance knowledge and to gain new experiences in the working environment.
- 2. To improve working experience, to train hospitality mentally, and learn how to work well in a team.
- 3. To practice the theory and knowledge gained from college into real kitchen work.
- 4. To learn about leadership and taking responsibilities.
- 5. To train student to be able to manage time in a workplace in order they can work effectively and efficiently.

1.3 The Benefits of Industrial Training

Table 1. The Benefits of Industrial Training

The Benefits of Industrial Training for	
Students	a. Industrial training is provided to students so,
	they are capable to implement the subjects practically
	b. It helps the student in improving their knowledge
	c. It improves the versatility of student and helps them in boosting their career
	d. It can boost their confidence once they have the skills about the particular subject they have trained
	e. It also helps the student can implement theory into a realistic area
	f. Trainings are provided to students from the
	professionals industry that have assortment of
	knowledge in working on live-projects.
Institute	a. Build a good connection and cooperative relationship
	between institute and Latar Ijen and also Mier Dessert
	and Patisserie.
	b. To evaluate the student final report of internship as an
	adjusment for collage curriculum.
-Latar Ijen Handcrafted	a. To be able to select some potential employees and get
Culinary Restaurant	labor assistance
-Mier Dessert and	b. As a media to bridge between college and Latar Ijen,
Patisserie	as well as Mier Dessert and Patisserie
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