

CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF STUDY

Internship program is a program for the students to practice and implement what they are taught at school in real work life. Internship program is one of the requirements to complete the Diploma III of Culinary Arts at Ottimmo International Mastergourmet Academy.

Internships provide hands-on experience in the kitchen. As a trainee, student can learn about responsibilities, time management, team works, new recipes, cooking technique, mise en place, assist other chefs, and generally learn the flow of what it takes to work in a real kitchen. Also, internship program can help student to build connection that can help for the future career.

The author takes an internship at Vasa Hotel Surabaya for six months. Vasa Hotel Surabaya has many different section such as 209 Dining, Xiang Fu Hai, Chamas, banquet, and pastry section. The author was put in 209 Dining which is a buffet restaurant. In 209 Dining, they also have many sections such as cold kitchen, western, Asian, butcher, and executive lounge. Therefore the author can learn many different sections and recipe there.

1.2 INDUSTRIAL TRAINING OBJECTIVES

1. To implement theory and practical lesson from Ottimmo International.
2. To fulfill the requirements to complete Culinary Arts at Ottimmo International.
3. To improve skills about mise en place, cooking technique, and plating.
4. To learn about food cost and waste.
5. To learn about responsibilities and time management.
6. To learn about teamwork.

1.3 THE BENEFITS OF INDUSTRIAL TRAINING

1.3.1 Benefits for Student

1. To fulfill requirements to finish culinary study program at Ottimmo International Mastergourmet Academy Surabaya
2. Prepare myself before entering the workforce.
3. Gain valuable work experience
4. Know the real work life kitchen situation.

1.3.2 Benefits for Ottimmo International

1. As a way to introduce Ottimmo International Mastergourmet Academy.
2. To promote Ottimmo International Mastergourmet Academy.
3. Build good relationship between Ottimmo International Mastergourmet Academy and Vasa Hotel Surabaya
4. As a evaluate material to be better in the future.

1.3.3 Benefits for Vasa Hotel Surabaya

1. Increase productivity.
2. Reduce labor costs.
3. Build good business relation between Vasa Hotel Surabaya and Ottimmo International Mastergourmet Academy
4. Have a connection with trainee that can be recruited in the future.