

CHAPTER 1 INTRODUCTION

1.1 Background of The Study

Indonesia is one of the big countries in the world. Starting from the language, nature to the very diverse culture of each region. No wonder Indonesia has become one of the favorite tourist attractions for local tourists and even international tourism. This is a great opportunity for Indonesia itself to further develop in the world of tourism and become a source of income.

One of the important factors in the tourism industry is the hotel. Why hotels? Because the hotel is a place for tourists to stay and is served with various facilities, one of which is food. Food is increasingly being seen as a particular experience that can give emotion and curiosity when some dishes are tasted as it is considered a real and real work of art created by creative and sometimes inspired chefs.

Indonesian food culture is shaped by several factors such as nature, history, and culture. With the immense geographical and cultural diversity across the archipelago, it is evident that Indonesian cuisine is rich in variety and flavour. Thus, food can be used as a strategic means to boost the country's tourism industry.

At OTTIMMO Academy Culinary & Patisserie International Surabaya, the internship program is one of the programs that every student must take. However, in addition to fulfilling the academic program, internships are also important for students to develop and expand each student's knowledge and train themselves to enter the real world of work.

Of the many choices, the author chose Manado as a place to do an internship program, especially at the Sintesa Peninsula Manado Hotel. The reason is, Manado is a very famous tourist attraction to international class and because Manado is also my birthplace. This report is the result of the internship program for the last 6 months. The author hopes that during this internship program the author can practice cooking theories and has studied at a university where the author carried

out an internship program and become more prepared and professional in the world of work.

1.2 Industrial Training Objectives

1. To practice theory from college
2. To gain new experiences and increase student knowledge about work situations in the kitchen to be ready to enter the workforce.
3. To train the student how to work under pressure.
4. To train the student how to work in team.
5. Learn about leadership dan take a responsibility at working place
6. To train students to be able to manage their time at work and to train to be able to work efficiently.

1.3 The Benefit of Industrial Training

1.3.1 For Intern Student

- a. To prepare to enter the world of work.
- b. To develop theories that have been studied in college
- c. To learn to adapt and improve communication outside of comfort zones.
- d. Gain valuable work experience.
- e. Know the job desk in real kitchen.
- f. Gain experience working in a team
- g. Expand connections with people around you who will be useful in the future

- h. To meet the requirements of OTTIMMO Academy Culinary & Patisserie International Surabaya in order to complete lectures.

1.3.2 For OTTIMMO Academy Culinary & Patisserie International Surabaya

- a. As a measure of student to apply theory and knowledge
- b. To build trust and good cooperation between universities and restaurants
- c. Introducing OTTIMMO so that more people and restaurants are known.
- d. To evaluate the final report of internships made by students in order to develop future lecture curriculum.

1.3.3 For Sintesa Peninsula Manado Hotel

- a. Get labor assistance from the College
- b. As a medium to get a high potential employee
- c. As a media to build partnerships between OTTIMMO and Sintesa Peninsula Manado Hotel