# CHAPTER I INTRODUCTION

## Background of The Study

In this advanced era, one of the economic fields that continues to grow is the culinary and hospitality sector. Even during a pandemic like this, the culinary and hospitality fields can still survive even though they are still experiencing a decline. The culinary field will never stop growing and this is the reason why the author chose to plunge into the culinary world.

As a student studying in the culinary field, it is very important for students to do an internship. By doing an internship, students can apply all the knowledge they have learned at school to the real world of work. This is also done so that students can adapt to the world of work and also as a starting point for starting a great career in the future.

One of the reasons why the author chose The Westin Surabaya as a place to carry out the internship is because the author wants to have the opportunity to learn and feel how to deal with the world of work in the hospitality field with 5 star hotel standards. There are 2 restaurants at The Westin Surabaya, namely Magnolia Restaurant where the author is placed. And also the Sky Lounge. Although it is divided into two venues, all production only comes from Magnolia Kitchen.

The writer is positioned in the cold kitchen department or better known as the Garde Manger. There, the author uses all his time to learn many new things, such as how to prepare breakfast buffets, brunch and dinner buffets, alacarte, to set menus. During the internship the author also tried to gain as much knowledge as possible from each senior and also the chef who was there. Starting from how to create a good workflow, how to handle and store food, create interesting new menus, how to communicate and work together in a team, to how to be a good leader and also overcome rush hour. It is an honor for the writer to be able to work with a professional and competent chef at The Westin Surabaya.

## Industrial Training Objectives

The objectives of Industrial Training are as follows :

1. As a requirement to graduate the diploma III of culinary arts study program at Ottimmo International Surabaya.
2. Introduce and prepare students to enter the real world of work.
3. Improve students skills and abilities in applying the theory acquired in school into practical implementation in industry.
4. Students can better understand the field of work occupied.
5. Learn how to be responsible to their job and deal with variety of situations.

## The Benefits of Industrial Training

### The Benefits for Student

1. The Student can prepare theirself and be ready to face the real world of work.
2. Students can be more responsible to their job.
3. Increase the chances of getting a job as a fresh graduate.
4. Gain a lot of new knowledge and experience related to the culinary world and work.
5. Be able to work in a team and in rush hour.

### The Benefits for Ottimmo International

1. Enhance the reputation and welfare of the academic institution.
2. As a guideline to improve the curriculum and school quality in the next year.

### The Benefits for The Westin Surabaya

1. Increase the chances of getting talented new employees.
2. Get useful labor with small expenses.
3. Hiring interns can reduce company expenses.