

CHAPTER I

INTRODUCTION

1.1 Background of study

Internship activities are one of the requirements in completing a series of study programs at Ottimo International Mastergourment Academy. Internships are the first step for students to train themselves to face the realities of the world of work by studying experience and portfolio and preparing mentally in the world of work after graduating from college. Internships also aim to practice theoretical abilities accepted on campus to be implemented in the world of work that are often incompatible with those accepted on campus. Internships can also be useful in filling and strengthening CVs making it easier to recruit by companies when in the world of work.

Please note that the author does not apply as an trainee, but work at Lo Mo Kopi? Surabaya as head chef since October 2020. This was approved by the student affairs who arranged the internship process at the Ottimo International Mastergoument Academy in December 2020. Mr Kuku Setyawan said that's okay to work instead of internship because that can be a graduation requirement too.

Lo Mo Coffee? Surabaya professionally asked the author to become Head Chef because at that time Lo Mo Kopi? Surabaya is just going to grand opening and needs employees to occupy the position and happens to be the author knows the owner of Lo Mo Kopi? Surabaya, so he asked to occupy the position of Head Chef. Here's proof that the author actually worked at Lo Mo Kopi? Surabaya and listed as an employee of the Head Chef section.

1.2 Internship Objective

- a. To meet one of the requirements of Diploma 3 graduation at Ottimmo International Mastergourmet Academy.
- b. To learn how to run a realistic kitchen.
- c. To learn how to manage a kitchen and people inside.
- d. To implement the theory I obtained during college.
- e. To show creativity in making food menu innovations.

1.3 The Benefits of internship

1.3.1 Benefits of Internship for Student

- a. Meet one of the requirements to graduate from Ottimmo International Mastergourmet Academy.
- b. Understand how it works in the kitchen for real.
- c. Train the creativity of new menu innovations.
- d. Train skills and mental in facing the world of work.
- e. Gain experience to prepare in the world of work in the future.

1.3.2 . Benefits of Internship for Ottimmo International Mastergourmet Academy

- a. Name Ottimo International Mastergourmet Academy in food and beverages sector companies.
- b. Building a good relationship between Ottimmo International Mastergourmet Academy and Lo Mo Kopi? Surabaya.
- c. Demonstrate the superior seeds of Ottimmo International Mastergourmet Academy students who are ready to plunge into the world of work.

1.3.3 Benefits of Internship for Lo Mo Kopi? Surabaya

- a. Can see potential apprentices in the world of work.
- b. Building a business mutualism relationship between Lo Mo Kopi? Surabaya with Ottimmo International Mastergourmet Academy.
- c. Get potential workers who can be recruited for permanent workers.