

CHAPTER I

INTRODUCTION

1.1 Background of Study

Internship is a period of work experience offered by an employer to potential employees, called interns that are usually undergraduates or students. Internship give students exposure to the working environment, often within a specific industry, which relates to their field of study. Internships can be as short as a month or as long as 12 months. Interns can be paid or not depends on the company.

Internship should give students practical skills, experience and greater knowledge of an industry, in exchange for the employer benefiting from their labor. With the emphasis firmly on training, internships give students real-life experience of the workplace and field they hope to break into. It can help students gain critical work skills and decide if the career they are experiencing is right for them or not, and also enables student to make valuable work contacts and acts as an important stepping-stone to securing a job and climbing the first rung on the career ladder.

The author takes an internship at Cuca Restaurant for 6 months. During this internship, the author rotated in different kitchen section which is in hotpass station, garde manger, and pastry station. Because of the rotation system, the author gets more experience and learn many things. From this internship program, the author can learned many things in real life situation especially in the restaurant's kitchen. The author learned about time management, responsibility, how to improve team working, improve the mise en place skills, plating, and etc.

1.2 Industrial Training Objectives

The objectives of internship are:

- a. To assist the student's development of employer – values skills such as teamwork, communications and attention to detail.
- b. To train student how to work under pressure.
- c. To expose the student to professional mentors who will provide the student with support in the early stages of the internship and provide an example of behaviors expected in the intern's workplace.
- d. To improve creativity, time management, and how to work efficiently.
- e. To learn about leadership and take responsibility at working place.
- f. To know the job desk and work structure in kitchen department.
- g. To gain as much experience as possible in kitchen department.
- h. To learn new recipe, new techniques and standard used in intern's workplace.

1.3 The Benefits of Industrial Training

1.3.1 Benefits of Internship for Student

- a. Help student to explore a career path.
- b. Gain valuable work experiences.
- c. Help student to develop and refine skills.
- d. Provide a network with professionals in the field.
- e. Prepare the mental and knowledge of the students before entering the real working life in the future.
- f. Implement the knowledge that had been taught at Ottimmo to the real kitchen industry.
- g. To fulfill the requirements to finish the Culinary Arts study program at Ottimmo International MasterGourmet Academy Surabaya

1.3.2 Benefits of Internship for Ottimmo International MasterGourmet Surabaya

- a. Build a good connection between Ottimmo International and Cuca Restaurant.
- b. As a medium to build working relation with Cuca Restaurant.
- c. Evaluate the internship final report created by student as an adjustment for a better curriculum.

1.3.3 Benefits of Internship for Cuca Restaurant

- a. As a medium to build business partnership between Cuca Restaurant and Ottimmo International.
- b. Reduce overall employee or staff workload in Cuca Restaurant.
- c. Provide low cost options for reducing employee workload.
- d. Help to find new talent before making them on full time employee.