

CHAPTER I

INTRODUCTION

1.1 Background

The world of hospitality and culinary industry is growing very rapidly nowadays. Because of the many ideas or innovations that continue to emerge and are supported by technology, therefore it is necessary to quickly adapt to keep up with existing progress.

Therefore, internships are important because what we learn in college will be slightly different from the real world of work, so the internship itself is a place for students to experience firsthand what the world of work is like. so that when you enter the world of work, you will no longer be surprised by the conditions and pressures at work.

And at the same time, for students learning only basic skills, internships are an opportunity to gain career-related experience. This is where every student has the opportunity to gain work experience and clear learning goals, linking lectures to the real world of work. Transformative education such as internships includes developing our personal and professional potential. It directly guides learning, workplace professionalism, hard and soft skill development, and employability. Therefore, internships are very important in employability, cultivating future leaders and educated individuals.

In this case, the author has the opportunity to do an internship at G'SIGN Hotel Banjarmasin from January 1, 2021 to July 1, 2021. Previously, G'SIGN hotel was only a small hotel and now it has developed into a four-star hotel. In this way, G'SIGN Hotel has demonstrated a good quality of service in every aspect of them. With the continued development of Hotel G'SIGN, it is likely that in the future Hotel G,SIGN can become a five-star hotel.

1.2 Objective

1. Completion of an internship program as a graduate requirement.
2. Learn how to be responsible and how to deal with various situations that may occur in the future.
3. Provide appropriate training for trainees to handle food effectively.
4. Improve the understanding of training participants about organizational skills.
5. Assess the daily operations and performance of trainees.
6. Gaining work experience before being hired as an employee.
7. Learn new cooking techniques, new recipes and operational efficiencies.
8. Train and improve time management, communication skills and self-confidence.
9. Provide opportunities and education for students to connect theory with practice in the real world.

1.3 Benefit of Internship

1.3.1 The Benefit of Internship For Student

1. Increasing insight by participating in an internship program, then the insights gained in college will be very useful. Because we will experience things that we have never seen before.
2. Expand the network. Establish good friendships with co-workers. That way, indirectly will get new knowledge.
3. Internship are useful for developing soft skill and interpersonal skill such us self confidence, team working, time management, and creativity.
4. Get to know company politics, in fact this happens in every company. Corporate politics is unavoidable, but that doesn't mean we have to get involved in it. By learning to know what corporate politics is like, we will also know the importance of avoiding it.
5. Read other people's characters. One of the benefits of studying the character of other people is that we can know how to convey information effectively and minimize misunderstandings. This is very useful for our provisions in the future.

1.3.2. The Benefit of Internship For Akademi Kuliner dan Patiseri Ottimmo International

1. Can improve the reputation and visibility of academic institutions.
2. Can be known more widely both inside and outside.

1.3.3. The Benefit of Internship for G'Sign Hotel Banjarmasin

1. Provide useful labor at low cost.
2. Recruitment and training costs can be reduced by hiring interns.