CHAPTER I INTRODUCTION

1.1 BACKGROUND OF STUDY

Internship is one of the requirements to complete three year study program at Ottimmo International. Internship is a work training activity in a professional setting in which the student is learning and gaining essential experience and expertise. Internship is meant for introducing candidates either full-time or part-time to a real world experience related to their carrier goals and interests.

Working in the kitchen cannot just be done by learning at college. Student must have an experience in real kitchen to be competent in the food and beverages field. Because of that, Ottimmo International MasterGourmet Academy requires their students to have an internship in a hotel, restaurant, or any F&B place which has a good standard.

The internship period usually ranges from 3 months to 12 months. Generally the working time ranges from 8-10 hours per day. Internship program is usually performed by students as one of the college requirements to complete an education stage, especially in DIII curriculum. The author takes internship at Lombok Plaza Hotel for 6 month. From this internship program, author learned many things especially in the kitchen. The author learned about responsibility, how to manage time, and how to improve team working.

1.2 INDUSTRIAL TRAINING OBJECTIVES

- Allow students the opportunity to work in their area of intended specialization.
- Provide students the opportunity to practice in the world of work.
- Increase knowledge through real work experience
- To improve communication skill and learn how to work in a team
- To get connection, relation and new friends for future business partner

1.3 THE BENEFITS OF INDUSTRIAL TRAINING

The benefits of internship for student:

- Having job experience
- Learning how to work efficiently and managing time in order to finish all the task in time
- Improving communication skills
- Mental and skill training by confronting with the pressure in the kitchen
- Learn how to deal with various problems

The benefits of internship for OTTIMMO International are:

- Build good relationship between OTTIMMO International MasterGourmet
 Academy and Lombok Plaza Hotel
- Introduce OTTIMMO International to the community
- To evaluate the final report of the internship done by students and to adjust the curriculum for the future.

The benefits of internship for Lombok Plaza Hotel:

- Getting new additional worker in order to help the industry for a period of time
- Having connection with the trainee that might be recruited in the future
- To build a good relation between Lombok plaza hotel and OTTIMMO International