**CHAPTER I**

**INTRODUCTION**

* 1. **Background**

As a student on final semester at Ottimmo International, all student had to accomplish internships or entrepreneurship. The author think very positive about this program to gain experience on workfield as a intern can build the CV to get a job. Internship usually takes 6 months period but some company only hire intern for 3 months. The reasons author takes this place because after submiting the CV, they are the first restaurant that reached author without any food test.

The author takes an internship at The Pianoza Restaurant for 6 months. The author work 8 hours per day and get a 1 free day per week. At The Pianoza author learn many things in real life workfield, fortunately, people in this company is pretty good in guiding the author to learn everything new from basic to advance handle a problem in kitchen. Author also learn how to work optimally and get adapt with fast and situational work.

* 1. **Internship Objective**

1. To meet the requirement from Ottimmo diploma 3 program.
2. To gain experience about real work.
3. To learn about responsibility in kitchen.
4. To learn how to think and do something with good speed.
5. To find out how important the work in kitchen in fnb industry.
   1. **The Benefit of Internship**
      1. Benefits For Student
6. Get experience how real kitchen works.
7. Learn how to maintain the task given by head chef.
8. Improve creativity.
   * 1. Benefits For Ottimmo International Academy
9. To introduce Ottimmo International Academy.
10. To maintain good relationship for future collaboration.
    * 1. Benefits For The Pianoza Restaurant
11. To get manpower.
12. Build good relationship with Ottimmo International Academy for the future work.