# CHAPTER I INTRODUCTION

## Background of The Study

Ottimmo International is one of the universities in Surabaya in the form of an Academy. In the last year students are required to do internship to complete the Diploma III of Culinary Arts based on their respective choices.

Internship is a program where students enter work in an existing company and seek experience by working under the guidance of more experienced people. Internship provide students hands-on learning in the kitchen. As a trainee, students can learn many things from kitchen such as, responsibilities, time management, team work, cooking skills, recipes, cleanliness and many more. The students can also get to know the real state of the kitchen so they can get used to their work environment when they become staff. The internship period usually ranges from 3 months to 12 months depend on the requirements of a company.

The writer takes an internship at Patio by Plataran for six months. Plataran Borobudur has 4 different restaurants such as, Patio restaurant located in the villa, Menoreh restaurant in the hotel, Stupa is an Indonesian cuisine restaurant, and Enam Langit. The writer was put in Patio restaurant which is a Western restaurant that located in the villa. In Patio, they also have many section such as, cold kitchen, hot kitchen, pastry, butcher and a bar. Even though the writer was put in the pastry, all the staff always allowed and pushed the trainees to learn everything, include daily market list, manage the stock of ingredients, computer skills and other skills.

## Industrial Training Objectives

* + 1. To fulfill the requirements to complete Culinary Arts at Ottimmo International Academy.
    2. To utilize learning that has been accepted so far both theory and practical from Ottimmo International
    3. To improve skills both in terms of mise en place, cooking and baking technique, and plating.
    4. To seek experience and learn in the real kitchen from more experienced people
    5. To learn how to determine food cost and use existing materials.
    6. To learn about teamwork.
    7. To learn responsibilities and time management also how to be professional.

## The Benefits of Industrial Training

## Benefits of Internship for Student

* + - 1. Fulfill the requirements to complete Culinary Arts study program at Ottimmo International Mastergourmet Academy Surabaya
      2. Know the real situation in the kitchen
      3. Prepare before entering the workface
      4. Learn how to do a good mise en place, cooking, plating and serving
      5. Gain work experience
      6. Build a good connection with others for future career

## Benefits for Ottimmo

* + - 1. As a media to introduce Ottimmo International Mastergourmet Academy.
      2. Build a good connection and relationship between Ottimmo International Mastergourmet Academy and Plataran Heritage Borobudur
      3. Well-known as a university that has quality students.
      4. Know the weakness and how can be improved to be better in the future

## Benefits of Internship for Patio by Plataran Borobudur

* + - 1. Increase productivity without output
      2. As a way to recruited high potential trainees become employees
      3. Build a good connection and business relation between Patio by Plataran Heritage Borobudur and Ottimmo International Mastergourmet Academy.