

CHAPTER 1

INTRODUCTION

A. Background of The Study

The culinary world is expanding and moving very fast. Nowadays, people have creative ideas that are hard to compete with. That is why we need out of the box ideas to survive this industry. The internship that was given to us by Ottimmo International MasterGourmet Academy was our opportunity to know about how this culinary industry really works. This internship not only teaches us to be a professional chef with skills, but also teaches us how to work together as a team and most importantly how to behave and respect others that are working with us.

The reason for the author to be choosing the internship place at Ciccia Ristorante is because the author really wanted to experience working with an Italian Chef that has a really successful background. The food taste really authentic and that is also one of the reasons why the author chose Ciccia Ristorante as my internship place.

From 3 January to 2 July the author had the internship on Ciccia Ristorante. The author spent 2 months and 3 weeks on the Cold Kitchen and Pastry section, and the author spent 3 months and 1 week on the Pasta section. The time on which we do our internship differs for every intern because we are moved and placed according to the intern's choices.

The reason for the author to do this internship program is because it is required for the author to complete the studies in Ottimmo International MasterGourmet Academy in order for the author to be able to graduate.

B. Industrial Training Objectives

- One of the requirements needs for us to graduate.
- Proper training as an opportunity for us to really experience the field of work.
- Learning to process Italian foods properly.
- To implement the things that we learned in college to real work life.
- Learning to have responsibility, teamwork, and respect other people and ideas.

- To learn new recipes, new plating ways, and new cooking techniques.

C. The Benefits of Industrial Training

1. The Benefits of Industrial Training for Students

- As a practice round before really going to the field of work.
- Helps to students to think more critical when facing problems.
- Helps understand the roles and responsibilities of different positions.
- Easier to find work because we have completed industrial training.

2. The Benefits of Industrial Training for the Institute

- Helps build a good relation with the hotel or restaurants.
- Can evaluate every year to make the program more suitable and better.
- Helps recruit more trainees on the next year.

3. The Benefits of Industrial Training for Ciccina Ristorante

- Reduce they're expenses and while getting more service.
- One more person to rely on.
- Getting to know how does the intern work to find more potential trainees.