

CHAPTER I

INTRODUCTION

1.1 Background of Study

Internship is interpreted as a part of job training system that is organized in an integrated manner between trainees and training institution, by working directly under the guidance and supervision of instructors or workers who are more experienced in that certain field.

The internship program is intended for student as a forum to apply the knowledge that has been learned at school. Internship program gives a real insight of how the world of work actually works. Internship program allows trainees to implement what had been taught at school, learn organizational skill, and find more career opportunities. With the internship program, students are expected to be able to improve their work abilities and skill.

The author took internship program at The Gaia Hotel Bandung because the hotel was newly opened after 7 years and was hype and also because The Gaia Hotel Bandung is one of the best 5-star hotel in Bandung that Located above a mountain valley as high as 16 floor with solid architecture. The author also choose The Gaia Hotel Bandung to do the internship because the author want to learn and know how to work at the hotel that just opened especially about the management at the kitchen and food and beverage sector.

During the internship, the author was placed at 2 different teams, for the first 3 months, the author was placed in breakfast team (cold and hot kitchen) at Semeja Restaurant and after that the author moved to a la carte team at Monomono Bar and Social Dining Restaurant and placed in cold and hot kitchen.

At the end of the training program, students are obliged to make a report about the activities that have been carried out during the program and the introduction or orientation about the world of tourism in accordance with the department chosen. During the last semester of diploma program, the author got the assignment of a training program which was

located at the The Gaia Hotel Bandung in culinary section. And it is important for writer to write or compile reports about what the writer have done at the training venue.

1.2 Industrial Training Objectives

- a. Fulfill graduation requirements given by Ottimmo International Academy Surabaya as one graduation certificate.
- b. To train the student how to work under pressure.
- c. To implement theory and practice that had been taught from lecturer at Ottimmo International Mastergourmet Academy Surabaya.
- d. To know the job desk and work structure of hotel in kitchen department
- e. To learn about leadership and take a responsibility at working place.
- f. To improve creativity, time management and how to work efficiently
- g. Enhance the sense of responsibility, ideas, skills, communication, teamwork, and adapt to new places.
- h. Learn about cleanliness, hygiene and sanitation in the kitchen.

1.3 Benefits of Internship

1.3.1 Benefits of Internship for Student:

- a. Opportunity to build good relation with other staff.
- b. Develop new skills and knowledge.
- c. A new experience of kitchen regulation and introduction, such as the introduction and use of new materials and tools that have never been used before
- d. Be able work in team.
- e. Know the job task in real kitchen.
- f. Be able to work under pressure.
- g. Prepare the mental and knowledge of the student before entering the real working life in the future.
- h. Help student master professional soft skills, such as communication, promptitude, and time management.

1.3.2 Benefits of Internship for Ottimmo International Master Gourmet Academy Surabaya

- a. Build a good business partnership between the institute and the hotel.
- b. Evaluate the internship final report which created by the student as an adjustment for a better curriculum.
- c. As a measurement point of student to apply theory and practice
- d. Introduce Ottimmo, so Ottimmo will be well-known by the hotel and many people.
- e. As a guideline for the next batch of internship.
- f. As a database of institute to achieve a lot of relation.

1.3.3 Benefits of Internship for The Gaia Hotel Bandung

- a. Have a connection with trainee that can be recruited in the future.
- b. As a medium to get a high potential employee.
- c. Hotel can get extra operational staff so the operational can be operate more productive.
- d. Build a good relationship between The Gaia Hotel Bandung and Ottimmo International Master Gourmet Academy.