

# CHAPTER 1

## INTRODUCTION

### 1.1 Background of Study

The development of the world of Food and Beverage is very rapid. Starting from various kinds of restaurants and culinary delights in hotels, they re-emerged and rose after the severity of the Covid-19 pandemic in 2020 and 2021. It is not easy for culinary entrepreneurs to rise from adversity a few years ago, not only has an impact on the culinary sector, but education is also affected. Changing the online learning system simultaneously from kindergarten to university until an undetermined time at that time.

After going through a period of severe years of the pandemic, the education system began to run normally slowly. The face-to-face or offline system is reopened in every school to college. The apprenticeship system has begun to reopen in several places. the author applied for an internship at one of the 5-star hotels in the city of Surabaya, namely Vasa Hotel Surabaya. Vasa Hotel Surabaya is a 5 international standard hotel in terms of products and service. Vasa Hotel Surabaya has been supporting facilities for guests during their stay, especially having a favorite restaurant for guests staying at Vasa Hotel Surabaya. From some of these things, the author is interested in applying for internships to hotels and campus.

Vasa Hotel Surabaya has 3 restaurants, namely 209 Dining (western and Asian), Chamas Brazilian Churrascaria (Brazil), and Xiang Fu Hai (Chinese). The author was placed in a Brazilian restaurant namely Chamas Brazilian Churracaria. The reason the author chose to be placed at Chamas Brazilian Churrascaria was because the Brazilian restaurant for the author it was a new experience in terms of working in the kitchen, being able to learn

a lot in the chosen internship, and surely the author was more suitable to be placed in a kitchen that has a main kitchen concept.

## **1.2 Objective**

- a. Learn authentic cooking methods, namely by burning food on charcoal
- b. Know how to serve food to guests in a Brazilian restaurant style
- c. Apply the knowledge that has been taught on campus to the workplace
- d. Take initiative when at work
- e. Find the best solution when in trouble

## **1.3 The Benefits of Industrial Training**

Benefits for hotel:

- a. Adding workforce
- b. Adding experience in educating students
- c. Organized the workforce

Benefits for Ottimmo:

- a. Introduced students to the world of work
- b. Providing new experiences for students
- c. Expanded the connection in terms of work

Benefits for Students:

- a. Knowing how to cook authentic using charcoal
- b. Knowing how to serve food to guests in a Brazilian restaurant style
- c. Expedited English in terms of speaking
- d. Knowing all the food ingredients that will be used for cooking