

# CHAPTER 1

## INTRODUCTION

### 1.1 Background of Study

In recent years, the culinary industry, in particular the bakery and pastry industries, has grown in popularity. The change has severe ramifications. Numerous new bakeries and pastry shops in numerous Indonesian towns have taken notice of this case. They try to be the best in this industries. However, in order to excel in this field people need to be skilled and knowledgeable about the culinary, in both theory and practice. In order to implement and improve skill and knowledge, the author entered a culinary academic in Surabaya called Ottimmo International Master Gourmet Academy. It is one of the well-known culinary academic in Indonesia that provide international standard cooking course. They provide courses in topics including gastronomy, beverages, culinary arts, baking and pastry arts, along with hospitality management and food photography. To complete the Diploma III of the Culinary Arts Program at Ottimmo, one of the graduation requirements is students must be trained or have an internship in the last semester.

An internship is a professional learning experience that offers meaningful, practical work related to a student's field of study or career interest (UMBC, 2022). An internship program is work experience provided by a company to students or graduates to provide a view of the world of work related to their field of study. Kitchen experience cannot be mastered by attending college classes only, but partnering with an internship can help to put the theory into real-life practice. A student must have experience in real kitchen life to be competent in the food and beverage field. Because of that consideration, Ottimmo International MasterGourmet Academy requires their students to have an internship in a hotel, restaurant, or any F&B establishment that has a professional kitchen standard.

The author runs an internship program at the Livingstone Café & Bakery Bali because this place is one of the famous cafés and bakeries that are growing

rapidly and steadily during the pandemic in Bali, according to a review from the social media and internet. This café is located in a strategic area because it is close to public facilities, such as shopping centers, tourist sites, and is near the beach.

Internship has many beneficial values for both the student and the company they are working for. Internship gives a student the opportunity for career development and exploration, as well as to learn new skills in the workplace. An internship provides an overview of how the world of work takes place. The author believes that industrial training activities or internship will also help to build good communication skills and teamwork, as we will be working with other people in the company. Communication and good teamwork skills are very important in any kinds of jobs, and the author hopes that by completing the internship, we will improve our skills in all areas.

## **1.2 Internship Objective**

The objectives of internship at Livingstone Café & Bakery are :

1. To implement both theory and practical lessons from university to real work life
2. To gain experience and learn new skills which might be useful in the future
3. To learn and develop good communication skills
4. To learn and develop good teamwork skills
5. To learn about leadership in the kitchen, as well as problem-solving