

CHAPTER 1

INTRODUCTION

1.1 BACKGROUND OF THE STUDY

The culinary world is expanding really fast these years, even in pandemic situation. Many restaurants and hotels are competing to create food with the best taste, chasing local awards to world awards. Many culinary schools have also been established for people who want to learn about the culinary world.

However, learning at school is not enough without real-world job training. Therefore, industrial training was created for culinary and hospitality school's students. This industrial training is very important, not only helping develop student's skills, but also preparing them in mentally and physically. Industrial training also paved the way for students to make connections with much people in the industry.

The Author has been given the opportunity to complete her internship for six months starting from 10th January 2022 to 9th July 2022 at the Westin Hotel Surabaya. The Westin Hotel Surabaya is one of the hotels under the insight of the Marriott's Group, which is well known for its quality for food and service in the world. During the training, the Author had the opportunity to learn in the pastry section. The Author learned a lot during the internship, start from how to make a cake, processing, storing, handling guests, food waste, how to be a good leader and team player, and not being selfish.

1.2 INDUSTRIAL TRAINING OBJECTIVES

- a) Fulfill the graduation requirements given by Ottimmo International MasterGourmet Academy Surabaya.
- b) Provides students the opportunity to meet and establish a network with much people in the industry.
- c) Gain valuable work experiences.
- d) Develop student's teamwork spirit and self-confidence
- e) Develop students's skill in application of theory to practical work
- f) Evaluate the daily operation and trainee performance.

- g) To practice and improve time management, communication skills, and confidence.
- h) To be able to make problem solution with a calm mind during work.

1.3 THE BENEFITS OF INDUSTRIAL TRAINING

1.3.1 The Benefits of Industrial Training for Student

- a. Gain hands-on experiences and learn the real job scenario
- b. Improve practical knowledge, hard skills, and soft skills
- c. Learn to take responsibility, execute, and perform the given tasks
- d. Explore a career path.
- e. Learn how to be patient with many different people's character in the workplace.
- f. To build relations for future employment or business.

1.3.2 The Benefits of Industrial Training for Ottimmo International MasterGourmet Academy Surabaya

- a. Build a good relation between Ottimmo International MasterGourmet Academy Surabaya with The Westin Hotel Surabaya.
- b. Introduce Ottimmo International MasterGourmet Academy Surabaya as one of the culinary institute in Indonesia.

1.3.3 The Benefits of Industrial Training for The Westin Hotel Surabaya

Build a good relation between The Westin Hotel Surabaya with Ottimmo International MasterGourmet Surabaya.

- a. Take advantage of low cost labor.
- b. Find competent future employees.