

## **CHAPTER I**

### **INTRODUCTION**

#### **1.1 BACKGROUND**

Industrial training is a place where students get exposure and experience about the real situation of working directly in the kitchen by applying the culinary knowledge and skills that have been obtained on campus and as a student's preparation before entering the world of work. The role of industrial training is to improve the ability to work in a team, cooking skills, and learn to build a good relationship with co-workers. So later student can improve their work performance in the future. Choosing the right internship place can help my future career and I choose Raffles Hotel in Jakarta. The author starting industrial training from February 7, 2022 until August 7, 2022. I personally feel very lucky and proud to have the opportunity to become a trainee at Raffles Hotel Jakarta because this hotel is included as the Top 10 Best Hotel in Indonesia.

I doing my internship at Raffles Jakarta for about 6 months. I chose to be a trainee in the kitchen section for my internship. Then they put me as a trainee in Banquet Kitchen. In banquet kitchen , they only have 1 shift depends on the events. Normally, they start from 9AM. I was placed in the hot kitchen for less than 1 month, and placed in cold kitchen for about 4 month in banquet kitchen before i got transfer to the Raffles Club. So Raffles Club is an exclusive kitchen at Raffles, provided to serve VVIP guest. They have 2 shifs, that is 5 AM-4PM and 9AM-10PM. In the Raffles Club I was also placed in cold kitchen.

The reason i doing my internship is i want to lern new things both in terms of work as a chef and life experience. Also I want to know more about how to work in the kitchen, how to deal with any problems that occur between co-workers and complaints from customers, what steps should I take in case of miss communication between co-workers, and lastly how can I survive working in a kitchen that everyone has already know that the kitchen world is very hard. Therefore, I can improve my cooking skills and knowladge, work in a team well and soft skills. I also

want to expand my network by getting to know a lot of chefs in my internship place. The last one I want use my skills that i already get from Ottimmo.

## **1.2 OBJECTIVE**

- 1) As a requirement to graduate.
- 2) Gaining professional working experience and network.
- 3) Expanding culinary expertise and interpersonal skills.
- 4) To practice culinary knowledge and skills that has been learned in Ottimmo.
- 5) Learn to be responsible for a task.
- 6) Gain experience working in a team.

## **1.3 THE BENEFIT OF INTERNSHIP**

### **1.3.1 The Benefit of Internship For Student Give the student experience the situation of a real working in kitchen.**

- 1) Student can practice and improve their skills while also learning how to work.
- 2) Internships help students master professional soft skills such as communication, punctuality and time management
- 3) Student can learn what the roles and responsibilities of a particular career are from people working in the field.
- 4) Many companies prefer to hire students who have completed internship programs.
- 5) Can help a student start to build a professional network.

### **1.3.2 The Benefit of Internship for Akademi Kuliner dan Patiseri Ottimmo International**

- 6) Can built network with the hotel or the restaurant.
- 7) Can enhance potential to recruit the student for the next internship.
- 8) The school can evaluate and improve the curriculum in the next year

### **1.3.3 The Benefit of Internship for Raffles Hotel**

- 1) With internship student, the hotel can reduce their expenses to pay the staff, because the intern student does not get paid.
- 2) From the internship they can easily find a new employee, because they already see how the intern student work.