

CHAPTER 1

INTRODUCTION

1.1 Background of The Study

An important aspect of an academic curriculum in higher learning institutions for technical disciplines is the industrial internship programme for students (Renganathan, et. al., 2012). According to the author's analysis, internship is an opportunity in which the author can attain professional learning experience and be given the opportunity to implement learnt skills, thus expanding new ones. Ottimmo International has prepared each student with knowledge and skills of the basic kitchen principle, and with the 6-month internship program being the last curriculum program before graduation, equipped each students with an even broader culinary expertise and deepen the apprehension of each towards the reality of culinary industry.

Internship is one of the most important programs, which would assist each student to have their practical abilities to be up to par to the industry's standard. The key is self-development and honing the right skills that one should harness to thrive in this industry. Namely speaking, gaining professional working experience & exposure to the industry, acquiring professional guidance from adept mentors, developing professional contacts, are some benefits which an intern would obtain throughout the experience.

The author has selected Ciccio Ristorante as the restaurant in which the author's having his internship in, due to their specialty of Italian cuisine. Ciccio Ristorante is an Italian Restaurant under the management of Ciccio Group. Located in the center area of Surabaya, it boasts itself on their approach towards the authenticity of Italian cuisine, selling authentic and classic Italian dishes, with relatively minimal fusion twists.

The author was assigned to Pizza Station during the first month of Internship. Then, was moved to the Cold, Pastry Kitchen Department, and proceed to remain for 3 months. Last but not least, the author was assigned to

the Hot Kitchen Department, specifically the Pasta Section during the last 2 months.

1.2 Objectives

- a) To comply with one of Ottimmo International Mastergourmet Academy's graduation requirement.
- b) To gain professional working experience and exposure to the industry.
- c) To improve work efficiency and time management skills.
- d) To expand culinary expertise with new recipes, methods, standards, and operational flow.
- e) To improve team-working skills and interpersonal skills.
- f) To elevate work ethics and sense of responsibility in a working environment.
- g) To progress with resilience on working in a high-pressure working environment and improve problem-solving skills.

1.3 Benefits

1.3.1 Benefits for student

- a) As a required fulfillment of Ottimmo International Mastergourmet Academy's Advance Diploma III Program.
- b) Gaining knowledges, professional skills, and experiences that are needed in order to thrive in the industry.
- c) Improving problem-solving and interpersonal skills.
- d) Developing professional networks and possible future-collaborators.

1.3.2 Benefits for Ottimmo International Mastergourmet Academy

- a) Building connections and possible future-collaborations with designated institution.
- b) Assessing current study plan and planning room of improvements on the curriculum based on the intern's and institution's experience.

- c) Strengthening academy's image and branding as a professional institution that lived up to its vision and mission.

1.3.3 Benefits for Ciccia Ristorante

- a) Employing a cost-effective human resource strategy.
- b) Increasing general work efficiency by easing workload and improving the focus of regular employee and those of the higher levels.
- c) Could help the following recruitment needs by obtaining access to well-performed trainees or interns.