

## **CHAPTER I**

### **INTRODUCTION**

#### **1.1 Background of study**

Indonesia is currently famous for its tourism and therefore Indonesia is a special attraction for foreigners who come to Indonesia. In addition, Indonesia has a very good nature, but not only that, Indonesia has a variety of foods, some of which are traditional and modern. But Indonesia has a variety of restaurants and cafes that are very attractive, because the concept itself is very popular with young people, and can be used for family time. At this time cafes and restaurants have a very Instagramable concept. During the internship at the Ijen background, you may encounter several obstacles, such as miss communication, corona virus. when you get a problem like that the thing you have to do is talk to the seniors there and listen to input from the seniors who are there, when the corona virus the income of the restaurant or hotel will go down and usually cafes and restaurants do promotions.

Internship is currently a very important one, because apprentices can know all processes from production, the process of running a restaurant, and serving food to customers. Internships also make us open our horizons and provide an experience for 6 months in a field we are engaged in. According to experts, the meaning of apprenticeship is according to Sudjana (Tocharman), apprenticeship is the way dissemination of information carried out in an organized manner. internship is one of the eyes courses that must be completed every student as a way of preparing yourself to become a professional HR ready to work ( Rusidi, 2006 ). Internship is a learning process from a expert through real-world activities. Besides that, apprenticeship is a process of practicing knowledge and skills for solve real problems around ( Sumardiono, 2014 ).

The purpose of the internship is to introduce and grow students' abilities in the real world of work, as well as internships to open horizons, expand networks, develop skills, know all processes from scratch, etc.

Currently, the background of Ijen restaurant and cafe is very attractive to many people and most of those who eat there are not only poor people, but from various outside the city. Ijen restaurant and cafe is located on Jl. Besar Ijen No. 79, Oro-oro Dowo. The reason I chose an internship in the Ijen background is because at this time the Ijen background is very well known, not only in Malang and has a variant menu from the archipelago and western, besides that I also want to add insight and explore knowledge, and can find out all the activities that occur, add to my experience. in the culinary field.

When I was in Ijen background I did an internship for 6 months, and the position I ran was cook helper in hot kitchen. In the background of Ijen, there are 3 shifts, including morning, mid-afternoon, and afternoon. The duration is 8 hours, including in the morning at 07.00 - 15.00, middle at 12.00 - 20.00, in the afternoon at 14.00 - 22.00. When it comes in the morning, it usually does production such as filling dressings or sauces, making salads, and doing other productions.

## **1.2 Industrial training objectivitas**

1.2.1 The objectives of the internship for students are:

- 1) Expand your network with people you work with in the work environment, as well as gain new knowledge, skills, and meet new people.
- 2) Improving skills and adding insight into existing theories.
- 3) Opportunities to get new jobs, and things that must be considered are good quality work and efficient work productivity

- 4) Good Relationships Between Educational Institutions and Companies Interns will also gain new skills and knowledge, as well as motivation to keep working hard. The purpose of this student internship is also to make them learn in dealing with and overcoming problems in the field.
- 5) Get knowledge, guidance, and work discipline from the best leaders.

#### 1.2.2 Internship Goals for restaurants are

- a. Opportunity to get potential employees who are ready to work.
- b. Employees recruited from interns who have graduated from school are usually of very good quality.
- c. restaurant cooperation with schools, students and parents can build a positive image.
- d. Develop the ability of leaders in restaurants or hotels to provide guidance and role models for employees.

### **1.3 The benefits of industrial training**

#### 1.3.1 Benefits of Internship for Student

- 1) Add insight and knowledge about the process of running a restaurant or hotel
- 2) Improve skills and creativity
- 3) Can work in a team
- 4) Get a new experience
- 5) Increase relationships in the professional world.