

CHAPTER 1

INTRODUCTION

1.1 Background Of Study

In recent years bakeries and pastries have been quite booming, there is a lot of courses or school for bakery and pastry. Because the writer wanted to learn more in pastry and bakery, the writer entered a culinary school in Surabaya called Ottimmo International Master Gourmet Academy. It is one of the well-known culinary school in Indonesia especially in Surabaya. They provide courses in culinary arts, bakery and pastry arts and other subjects to learn such as photography. To complete the Diploma III of the Culinary Arts Program at Ottimmo, the writer need to complete 6 months internship program that include one of the requirements to graduate.

An internship is a program offered by an employer that provides potential employees with work experience. Internships are typically targeted towards students, who work between one-and-four months at their chosen company to gain practical on-the-job or research experience (CHEGG internships, 2019). Internship program make every student have work experience before they face the real work experience. This is the reason, why OTTIMMO expect every student to do theirinternship program in a star hotel or restaurant with a professional kitchen. The writer chose Livingstone café and bakery, because it is one of the famous café and bakery in Bali. Livingstone is the first cafe concept with bakery and pastry in Bali since 2014 before there is another café. Also they have the famous artisan bakery and pastry. And the writer wanted to learn more in this two divisions that the writer chose. The writer work in 2 sections which is pastry and bakery.

Hopefully, this experience working at Livingstone café and bakery can be useful and make the writer can face the real life baking and pastry after graduate from Ottimmo International Master Gourmet Academy Surabaya. The writer hope that industrial training activities 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 every jobs, so the writer hope after this experience, the writer can learn so much thing to face the real world.

1.2 Internship Objective

The objectives of internship at Livingstone Café & Bakery are :

- a) Fulfill graduation requirements given by Ottimmo International Academy Surabaya as one graduation certificate.
- b) Increase new experience in real work, especially in pastry and bakery
- c) Increase knowledge about materials, products, tools and facilities in the pastry and bakery kitchen.
- d) Increase the sense of responsibility, ideas, skills, communication, teamwork, and adapt to new place
- e) Build a good business relation between Ottimmo Internasional Master Gourmet Academy Surabaya and Livingstone café and bakery
- f) As a recommendation for junior to choose the place for internship.