CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF STUDY

Industrial training is a form of learning in the workplace that provides an opportunity for an employee to develop competence within a certain period of time. Why did the author choose an internship at a cafe, because at Caturra Espresso this is one of the best cafes in Surabaya because what is special about this cafe is it's delicious coffee and a comfortable place to hang out and also do assignments. Not only that, Caturra Espresso itself has delicious food and also has good and friendly staff. Therefore, the author chose Caturra Espresso as his internship for 6 months.

Later, apprenticeship is defined as part of a job training system that is held in an integrated manner between training in training institutions by working directly under the guidance and supervision of instructors or workers who are more experienced in the process of producing goods and/or services at the company, in order to master the skills or certain skills. Students can also learn how to work in a team and how to work under pressure in a real kitchen. Industrial training for culinary students can take place in a restaurant, hotel or bakery depending on what the student wants to learn and likes.

With the recent pandemic, the selection of industrial training venues is very important. Surabaya is famous for its various cafes and restaurants, therefore the author wants to know more about how to work in the food and beverages field.

After successfully fulfilling the requirements and obtaining an internship permit from the campus and cafe, the author succeeded in becoming a part of the Caturra Espresso team from March 1, 2022 to September 1, 2022 as the Hot Kitchen Team. Caturra Espresso is located at JJl. Anjasmoro No. 32, Sawahan, Surabaya.

The author was able to get a fairly extensive lesson and experience for myself, then at Caturra Espresso I was required to arrive on time for work, and also memorize various menus within 1 month, and after I was able to memorize the menu, I already had a hand on the menu control in that section.

1.2 OBJECTIVE

- 1. Complete the internship program as a requirement to graduate.
- 2. Provide opportunities for students to work in the field so they are not surprised when they enter the world of work.
- 3. Assist the student's development of employer-valued skills such as teamwork, communications and attention to detail.
- 4. Learn how to be responsible for work.
- 5. Fostering good relations between campus and job opportunity providers.
- 6. To learn about new cooking techniques, new recipes and operational efficiency.
- 7. Increase knowledge about the field of Food and Beverages.
- 8. To Learn how to be responsible and deal with variety of situation which can be applied in the future.

1.3 THE BENEFIT OF INTERNSHIP

After learning some of basic knowledge at Ottimmo, the student needs to know the kitchen in real life. That's why the student needs to do the internship. Internship also help the student to have an experience and learning the work on kitchen.

1.3.1 The Benefit of Internship for Student

- 1. Gain work experience to face the real world of work.
- 2. Learn a lot about yourself, including your skills and strengths and weaknesses.
- 3. Can increase confidence when applying for jobs.
- 4. Can build a network professionally
- 5. Gaining additional knowledge that is not obtained on campus.

6. Get an unforgettable experience because it's the first time you enter the workforce.

1.3.2 Benefits for Campus

- 1. Get new ideas from interns who are mostly young people.
- 2. Raise the image of the campus if it has skilled students during internships.
- 3. Can add connections between campuses and companies to work together in the future.
- 4. Can add job opportunities between campuses and companies.

1.3.3 Benefits for Industry

- 1. Get new ideas from interns who are mostly young people.
- 2. Can save company expenses because there is no need to pay salaries for internship.
- 3. Get a new point of view from interns who have different basics.
- 4. Can improve the image of the company through word of mouth.