

CHAPTER 1

INTRODUCTION

1.1 Background of Study

The report will describe the writer's internship experience at Vasa Hotel Ottimmo International students have a project called RnD (Research and Development) that must be done before the internship program starts. This is one of the requirements to run an internship program either in a restaurant, hotel, or entrepreneur. If the writer already passed the RnD project then the writer can start the internship program by choosing the program for the internship. The writer chooses a hotel as a place for an internship. Some of the reasons why the writer chooses the hotel as an internship place because when the writer sees a 5-star hotel the first thought that comes out is elegant and luxurious, then the writer wants to know more about kitchen knowledge, and the writer also wants to be recruited by the hotel or being promoted to another hotel if it has good performance, and this can be a good start for building future career paths.

Before starting the internship, the writer applied to several 5-star hotels in the city of Surabaya. The final choice from the writer was applying for Vasa Hotel Surabaya which is a 5-star hotel then the writer was accepted by Vasa Human Resource Development for an internship program. Some of the reasons why the writer chose Vasa Hotel as an internship placement, are the hotel position was close to home, the hotel was a 5-star hotel, having several restaurants that have many variants of theme/concept for food, and hotels have a good rate.

The internship period at the hotel is 6 months starting from February 24, 2022, to August 23, 2022. Vasa Hotel Surabaya has several restaurants, the writer is placed in 209 Dining Kitchen. The name of the restaurant is

209 Dining. For 6 months, the writer worked at 3 different stations, the station is Western, Asia, and Japanese. When placed in Western and Asia stations the writer gets the Preparation Position and at Japanese station, the writer position is Preparation, Cooking, and Finishing work.

1.2 Objective

- a. Gain a lot of skill and work experience.
- b. Make good decisions in the face of problems.
- c. Apply the knowledge that has been taught on campus to the workplace
- d. Take initiative at work and make a good attitude.
- e. Learn more about cooking technique, recipe, and kitchen knowledge.

1.3 The Benefits of Industrial Training

Benefits for hotel:

1. Adding workforce and organize the workforce.
2. Sharing a lot of experience in educating students.
3. Speed up work with additional workers.

Benefits for Ottimmo International:

1. Introduce the student about real work condition.
2. Providing new experiences for students.
3. Expanding the internship zone with connection in various places.