

CHAPTER I

INTRODUCTION

1.1. Background of Study

Hotels not only sell products like rooms, but they also offer services like food and beverage (food and beverage). Food and beverage is a major contributor to the hotel's income or profits. The kitchen is one of the departments in the food and beverage organizational structure that is under the Food and Beverage Manager, who usually under the leadership of the Executive Chef.

Ruffino and Bartono state that (2006). The kitchen, or kitchen in a hotel, is a food production center responsible for processing food for hotel guests or providing cooked food for outsiders, either through restaurants within the hotel or other activities such as catering outside the hotel with food made by the hotel.

According to A. Rachman Arif (2002). The kitchen is defined as a place or room where food is produced and food ingredients are cooked for the needs of hotel guests and hotel employees as a whole. So, based on the two perspectives presented above, we can conclude that the kitchen is a room used to prepare food.

Furthermore, there are various types of kitchens, including the main kitchen, satellite kitchen, banquet kitchen, and employee kitchen. They are divided into various job descriptions based on the various types of kitchens. The Lafayette Boutique Hotel Yogyakarta already has a fully equipped kitchen and restaurant. Because Lafayette Boutique Hotel Yogyakarta has become a 4-star hotel in Yogyakarta, the existing task division is in accordance with world kitchen standards.

As a result, the author is curious about the duties and responsibilities of each section in the kitchen of the Lafayette Boutique Hotel Yogyakarta, as well as how the SOPs apply in the kitchen. So that students can better understand the field of study in which they are taken part and acquire a realistic picture of the knowledge they have acquired in the real world. Students can learn to understand the connection between the theory they learn in college and the real-world problems they face and find solutions.

1.2. Industrial Training Objectives

- a. Fulfill the graduation requirements given by Ottimmo International MasterGourmet Academy Surabaya.
- b. Improve students' adaptive abilities in carrying out work.
- c. Improve educational abilities and expanding students' understanding.
- d. Implement what is taught in the Academy
- e. Gain valuable work experience
- f. Learn to coordinate as a team effectively.
- g. Recognize the challenges of the hospitality industry, particularly in the main kitchen.
- h. Learn about the market and the products or services offered by the hotel.

1.3. Benefits of Industrial Training

1.3.1 Benefits for students

- a. As an initial work experience for students before entering the real world of work.
- b. Students can improve their soft skills and hard skills, and are able to use work experience to get the desired job opportunities after graduation

1.3.2 Benefits for OTTIMMO International MasterGourmet Academy

- a. By implementing field work practices, the academy can improve partnership relationships with companies/hotels.
- b. Increasing reputation of the academy to the hotel and associates

1.3.3 Benefits for Lafayette Boutique Hotel

- a. Build a good relation between Lafayette Boutique Hotel Yogyakarta and OTTIMMO International MasterGourmet Academy Surabaya
- b. Low cost labor
- c. Find competent future employees