

CHAPTER I

INTRODUCTION

1.1 Background Of Study

Vasa Hotel Surabaya is one of the hotels in Surabaya that the author chose for an internship. The author chose to do an internship at Hotel Vasa Surabaya because Vasa Hotel Surabaya is a 5-star hotel, has the first Brazilian restaurant in Surabaya, and wants to know their process in managing and organizing a large number of ways. Seeing the advantages that Vasa Hotel Surabaya has, the author predicts that many events will be held at Vasa Hotel Surabaya, such as birthdays, meetings, or meetings of state dignitaries and weddings. The author also predicts that Vasa Hotel Surabaya has a very high occupancy rate which makes the author interact a lot with guests.

The author underwent an internship for 6 months in the pastry section. The author chose to do an internship in the pastry section because the author has a great desire to learn various types of pastry preparations and know what things have never been taught on campus before.

Taking an internship in the pastry section is a challenge for writers, because in this pastry department we are required to be more thorough, creative, but have to work quickly and precisely. In addition, the author wants to open a business related to pastry and the author's love of sweet foods is the reason why the author chooses an internship in the pastry section.

During the author's 6-month internship at Vasa Hotel Surabaya, the author gained some knowledge about garnishes and food plating. Garnish is a menu decoration in a unique and beautiful form. Garnishes can use fruit, edible flowers, edible gold paper or sprinkles, etc. The most important choice of garnish according to the author is a bright colour, fresh and food grade. Food plating is a way of arranging and serving food that is adapted

to the container, we also have to understand the suitable composition in a container.

The author hopes that what has been learned and done during the 6-month internship at Vasa Hotel Surabaya is useful and makes the author better prepared to face the world of work in the pastry section. The author is very grateful to be able to pass the internship period and during this internship it really helps the author in skills, communicating with customers and good teamwork.

1.2 Industrial Training Objectives

- a. Train students to work together in teams.
- b. Practicing what the author has learned while in college.
- c. Prepare students to enter the real world of work.
- d. Train students to work under pressure.
- e. Teach students to be responsible for the work being done.
- f. Teach students to be on time, be able to manage time and work efficiently.

1.3 The Benefits Of Industrial Training

a. Benefits For Student

- Prepare to enter the real world of work.
- Gain experience working in a team
- Meet the requirements given by Ottimmo to pass.
- Adding connections with people around that will be useful for the future.
- Learn to develop yourself more optimally in a real work environment.

b. Benefits For Ottimmo International MasterGourmet Academy

- Build a relationship between campus and internships that students use for internships.
- Introduce Ottimmo to the outside world, so people know better.
- Having a representative (the student) to apply and implement skills learned from Ottimmo International MasterGourmet Academy.

c. Benefits For Vasa Hotel Surabaya

- The hotel get the opportunity to get a potential workforce.
- Establish cooperation between Ottimmo International MasterGourmet Academy and Vasa Hotel Surabaya.