

CHAPTER 1

INTRODUCTION

1.1 Reason Choosing The Establishment As Internship Placement

The writer choose JW Marriott Surabaya as the best training location because it is the best five star luxury hotel Brands in Surabaya and one of the oldest luxury hotel located in the Central Surabaya. The author hopes to find more experience to gather more experience and are going to be able to reach passion of cooking in a professional kitchen while working in five-star luxury hotel.

Another reason is to learn how internship is benefit for student and employee. Where we do on the job learning while working in the hotel. We can learn more about the recipe and the preparation in the hotel. The author can learn how to make avocado sunshine (plant based), how to make blackpepper sauce, mushroom sauce, rosemary sauce, ginger paste, garlic paste, how to make okonomiyaki, how to make sirloin tamarind, how to make beef ribs bbq sauce, how to make pecking duck roll, how to make Beef quesadilla, how to make eggplant sauerkraut, how to make crispy chicken and many more. We can learn how to working with others, build communication skill, time management, problem solving and the most important is the willingness to learn something new.

Another reason after doing internship is the author is willing to learn how to cook main course buffet for breakfast, lunch and dinner. The author can learn how to enter night shift to do preparation for breakfast main course. The author hope to learn how do cold kitchen section. The author hopes to enter early morning shift to learn how to setup breakfast for main course, setup noodle section, egg section, flattop section, cold section, plant based section, Indian section, local live section, sambal, angkringan and crackers in the buffet.

1.2 Duration & Working Position During Internship Period

The internship starts on 9th January 2023 and ends on 29th June 2023. The time range of working hours is 9-12 hours a day, as well as 5 working days in a week. The hotel provides benefits which is transport allowance is to fill gasoline for cars and motorcycle by using transport allowance. The author placed and in charge in hot kitchen at Pavilion Restaurant.

1.3 Reason Doing The Internship

The reason doing this internship, the author can understand how the real job works and applying jobs in the kitchen in daily life. The author can gain more knowledge that has never been taught in the college. The author can learn different characteristic traits of a person, and how to dealt with in a workplace. The author can learn to adjust work environment in the kitchen. The author can improve speed, skill, and creativity whilst working in the kitchen. The author can learn to working smart not hard and be swift in the kitchen. The author can gather more recipes in the kitchen. The author can learn to practice their own mentality in the kitchen.