

CHAPTER I

INTRODUCTION

1.1. Background of the Study

The internship program is a program for students to practice and implement what is taught in school in real working life. The internship program is one of the requirements to complete Diploma III Culinary Arts and Baking Pastry at Ottimmo International Master Gourmet Academy.

Internships provide hands-on experience in the kitchen. As trainees, students can learn about responsibilities, time management, teamwork, new recipes, cooking and baking techniques, mise en place, helping other chefs and in general learn the flow required to work in a real kitchen. Also, internship programs can help students to build connections that can be helpful for future careers. The author takes an internship at KONG Restaurant Bali for four months starting from 26th December 2022 until 28th April 2023.

The writer chose Bali for the internship because Bali is one of the tourist destinations so that many tourists come to Bali, thus making Bali more developed and developing. International and national markets run fast, so it is very profitable to do an internship in Bali.

The advantage of KONG Restaurant is that it is a strategic place, namely in Canggu, Bali which is more crowded place compared to other places in Bali, so many customers make reservations and walk in, making it a challenge for writers to work at KONG.

The reason the author chose KONG Restaurant is because KONG Restaurant bringing international elegance and old-world charm to the bustle of Berawa, Kong slings chic European-styled dishes, refined bar bites, new world wines and classic handcrafted cocktails. Other than that, the author wants to learn

about restaurant work systems, the author also wants to feel how to work in a restaurant, to feel the pressure of working in a restaurant.

KONG is divided into 3 kitchen or departments, the first is pass kitchen, the second is the hot kitchen and the third is the cold and pastry kitchen. Authors are required to roll every 2 months to move sections but only a week in cold and pastry kitchen. The author only had an internship at Kong for 4 months because there were work ethics issues.

1.2. Industrial Training Objective

1. Complete the internship program as a requirement to graduate.
2. Give the student the opportunity and education to relate the theory to practice in real world situations.
3. Enhance the student's understanding of organizational skills.
4. Proper training to handle food efficiently.
5. Evaluate the daily operation and trainee performance.
6. To learn about new cooking techniques, new recipes, and operational efficiency.
7. Learning from the experience before being hired as an employee.
8. To learn how to be responsible and deal with a variety of situations which can be applied in the future.

1.3. The Benefit of Internship

After learning some 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 helps the student to have an experience and learn the work on kitchen.

1.3.1. The Benefit of Internship for Student

1. Prepare yourself for the world of work.
2. Applying learning theory directly with practical work activities.

3. Learn to be responsible in making decisions, be honest in doing work and dare to take risks.
4. Can add insight and knowledge about the field of work occupied.
5. Gaining additional knowledge that is not obtained on campus.
6. Increase creativity, initiative, discipline, and sensitivity both to the work being done and to the surrounding environment.

1.3.2. The Benefit of Internship for Campus

1. Have students who will be skilled in their respective fields.
2. To determine the readiness of students before entering the world of work.
3. To find out how much knowledge students apply when entering the world of work.
4. With the implementation of industrial work practices, the campus can improve partnership relationships with companies.

1.3.3. The Benefit of Internship for KONG

1. Can establish good cooperation with the campus, so they can easily get help when needed.
2. Have students who will be skilled in their respective fields.
3. To determine the readiness of students before entering the world of work.
4. To find out how much knowledge students apply when entering the world of work.
5. With the implementation of industrial work practices, the campus can improve partnership relationships with companies.