

# **CHAPTER I**

## **INTRODUCTION**

### **1.1 Reason Doing the Internship**

As a student entering the culinary world, it is a requirement to experience the hardships and satisfaction of working in the kitchen. Internship is a way to prepare us before getting into the working world.

Industrial Training gives us opportunity to sharpen our skills before entering the workforce. Industrial Training can help us achieve work experience and find our true passion. The hardships, the mental and physical challenges, but also the knowledge that can be received from the program. It is a great way to get used to the responsibility of working. This internship program has helped the author work and think faster, more detailed, more responsible, and more resilient.

### **1.2 Reason Choosing the Establishment as Internship Placement**

The Westin Surabaya is one of the hotels under Marriot. It is considered one of the best 5-star hotel for the time being in Surabaya. The Westin Surabaya has a restaurant called the Magnolia Restaurant. Magnolia Restaurant is known for its infamous thematic buffet which is one of the best in town. Their buffet was very intriguing to have The Westin Surabaya as the main choice for the industrial training. They have different themes every month so they have various menus each time. Their themes include A Night in Shanghai, Lost in Japan, Iftar Around the World, and Taste of Asia.

The Westin Surabaya was chosen as the industrial training location because it is one of the best hotels in Surabaya. The Westin Surabaya also provide great facilities for their trainees and workers such as personal lockers, resting beds, and showers. They also provide a monthly allowance in the amount of Rp. 400,000 as a motivation to choose The Westin Surabaya as my choice of industrial training location even more.

### **1.3 Duration & Working Position During Internship Period**

The industrial training period was carried out for approximately 6 months. Throughout the whole 6 months, the position that was given were 3 months in the Cold Kitchen and 3 months in the Hot Kitchen. Cold Kitchen includes making salads, sushi, and sandwiches. While in the Hot Kitchen includes making steaks, pastas, and fried snacks.