

CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF THE STUDY

For the author an internship is a program where the author could implement all the things that the author had learned through out college. This internship is the last program to be done as a student at OTTIMMO International Academy, to finish the authors diploma degree. Since all of the students has received basic knowledge to work in a kitchen, an internship program where all the students can learn firsthand on how kitchen operational works, is actually a necessity for culinary arts major students.

An internship enables the author to gain first-hand exposure of working in the real world. It also allows the author to harness the skill, knowledge, and theoretical practice they have learned through out college. Doing an internship exposes the author to new people in a more controlled and stable environment. An intern would be given proper training, assignments, and duties without the added pressure of a real worker. So, an internship is the next necessary step for creating the path to a successful career.

The author has chosen Mil's Kitchen to finish their internship. where Mils kitchen itself is a casual dining restaurant which also often serves fine dining menus to customers. they combine Indonesian flavors with various countries which makes their dishes look very exclusive, elegant and complex. This place are suit the author's really well because she likes to combine Indonesian food with cuisine around the world. The author were able to hone their skills and gain a lot of experience in Mil's Kitchen.

1.2 DURATIONS AND POSITIONS

The author was placed at Pastry Station for two months, Asian Station for two months, and at Side Dish station for two months as well their six months of internship. The first one and a half months, the author was placed at Pastry station where their main task are preparing all the dessert product at Mils kitchen and the other task is plating. It's not uncommon for the author to help the Japanese section like making salads, making sushi and so on.

The next two months the author was assign to Asian station the rest of the remaining time the author was assign at Side Dish station where the author is responsible for all side dish dishes and deep frying section.

1.3 INTERNSHIP OBJECTIVES AND BENEFITS

1.3.1 Internship Objectives

- 1) To fulfill graduation requirement from OTTIMMO International Mastergourmet Academy Surabaya.
- 2) To implement what is taught in the Academy.
- 3) To learn new recipes, techniques, and operational efficiency to meet the working standard.
- 4) To improve creativity and sense of responsibility in work environment.
- 5) To learn and coordinating as a team effectively.
- 6) To learn dealing in a face paced and critical situations at work.

1.3.2 The Benefits of Industrial Training for Students

- 1) As a practice round before really going to the field of work.
- 2) Helps to students to think more critical when facing problems.
- 3) Helps understand the roles and responsibilities of different positions.
- 4) Easier to find work because we have completed industrial training.

1.3.3 The Benefits of Industrial Training for OTTIMMO International Mastergourmet Academy

- 1) As an evaluation for curriculum improvement, measured by student appraisal form.
- 2) Building cooperation between the academy and the Restaurant.
- 3) Increasing popularity and reputation of the academy to the Restaurant and associates.
- 4) As a reference for prospective industrial trainees.
- 5) Helps recruit more trainees on the next year.

1.3.4 The Benefits of Industrial Training for Mil's Kitchen

- 1) Saving labor expenses by recruiting more trainees rather than daily/casual workers.
- 2) One more person to rely on.
- 3) Getting to know how does the intern work to find more potential trainees.