

# CHAPTER I

## INTRODUCTION

### 1.1 Background of The Study

An internship is on most students' minds — an opportunity to jumpstart their professional careers and supplement their courses with hands-on experience. Graduating seniors who applied for a full-time job and participated in an internship received 20% more job offers than those without internship experience (NACE, 2019 Study).

Internships benefit both the student and the employee. On-the-job learning reinforces what you see in the classroom and teaches invaluable skills like time management, communication, working with others, problem-solving, and, most importantly, the willingness to learn. For employers, you can build relationships and prepare future employees.

An important aspect of an academic curriculum in higher learning institutions for technical disciplines is the industrial internship programme for students (Renganathan, et. al., 2012). According to the author's analysis, internship is an opportunity in which the author can attain professional learning experience and be given the opportunity to implement learnt skills, thus expanding new ones. Ottimmo International has prepared each student with knowledge and skills of the basic kitchen principle, and with the 6-month internship program being the last curriculum program before graduation, equipped each students with an even broader culinary expertise and deepen the apprehension of each towards the reality of culinary industry.

Internship is one of the most important programs, which would assist each student to have their practical abilities to be up to par to the industry's standard. The key is self-development and honing the right skills that one should harness to thrive in this industry. Namely speaking, gaining professional working experience & exposure to the industry, acquiring professional guidance from adept mentors, developing professional contacts, are some benefits which an intern would obtain throughout the experience.

## **1.2 Reason Choosing The Establishment**

Here the authors select Three Mates Deli as the café in which the author is having its internship a new café in Surabaya that thrive in producing the best Australian deli sandwich in Surabaya. The author was assigned in the hot kitchen department where he was train to make fresh focaccia bread, shokupan, and other type of sandwich

## **1.3 Objective**

- a) To comply with one of Ottimmo International Mastergourmet Academy's graduation requirement.
- b) To gain professional working experience and exposure to the industry.
- c) To improve work efficiency and time management skills.
- d) To expand culinary expertise