

CHAPTER I

INTRODUCTION

1.1 Background of the study

Internship Program is a experience for learning about professional working with practical job that related to the student study or career interest. Student can have oppurtunity for career exploration, working situation and skill development and build good teamwork. This internship program hopefully for working networks in the future and expand work connection.

Ottimmo International Master Gourmet Academy Surabaya internship program is one of the programs that every student must be taken. The internship program that be taken can build the writer , responsibility, discipline, teamwork, skill, attitude and lot of experience as a hospitality person. That was many place for taking internship program , and, the writer choose Mier Dessert and Patisserie Malang as a place to do an internship program. The reason choose Mier Dessert and Patisserie Malang is the Dessert and Pastry product that was very unique and authentic that different than other place. The writer was interst to pastry and dessert product, so Mier is be taken as internship place.

Mier Dessert and Patiserie is a cafe that has parisian vibe by serving dessert and pattiserie that wast new cafe innovation that opened in Malang. The pastry menu of Mier Dessert and Patisserie was various kind of cake such as Cheese Cake, Red Velvet. Strawberry Mousse, Creme Brulee, Tiramisu and etc. Mier also has main course menu like Pasta, Salad, Burger and Pizza.

Mier alywas prioritize costumer satisfication from the service aspect and product quality. Mier Dessert & Patisserie making great dining experience for the costumer that can enjoy main course and dessert at the same time that rarely to find in another place. Pastry menu that serve in this place was unique and special that can't find in another place The concepts of this place was very unique with european classic from the decoration and the menu that serve.

European café ambience make the customer enjoy for hang out , chilling and taking photos at Mier Dessert and pastisserie. Customer can really enjoy for taking photo in unique decoration that different than another place.

1.2 Industrial Training Objectives

1. To have learning experiences about working environment.
2. To build discipline, responsibility, teamwork and attitude that important performance in the working environment.
3. To implementation of knowledge and technic that already learn in the college into real working environment.
4. To train student about time management with work effectively and efficiently.
5. To expand working connection that can help in the future for job application .

1.3 The Benefits of Industrial Training

The Benefits of Industrial Training for :

- a. Students
 1. The student can have experience about working environment.
 2. The student can have good working performance with build their discipline, responsibility, attitude and good teamwork.
 3. The student be able to implement the theory into practically.
 4. The student can improve their knowledge about career and working environment.
 5. The student can improve their skill with particular subject they have trained.

b. Institute

1. The institute can build cooperative relationship with Mier Dessert and Patisserie
2. The institute can evaluate the student final report of internship as an adjustment for college curriculum.

c. Mier Dessert and Patisserie

1. Mier Dessert and Patisserie has chance to select to select some potential trainee to be able get labor assistance.
2. Mier Dessert and Patisserie has a media to build relation between college and Mier Dessert and Patisserie.