

CHAPTER I

INTRODUCTION

1.1 Background Of The Study

Internships are beneficial for both students and employees. Workplace learning reinforces what you see in class and teaches invaluable skills such as time management, communication, working with others, problem solving, and most importantly, a willingness to learn. For employers, you can build relationships and prepare potential employees.

An important aspect of the academic curriculum in tertiary institutions for engineering disciplines is the industrial internship program for students (Renganathan, et. al., 2012). According to the author's analysis, an internship is an opportunity where the writer can gain professional learning experience and is given the opportunity to apply the skills learned, thus broadening new ones. Ottimmo International has prepared each student with basic knowledge and skills in kitchen principles, and with a 6-month internship program as the final program of the curriculum before graduation, equipping each student with a wider range of culinary skills and deepening their own understanding of the realities of the culinary industry.

The author chose the JW Marriott Surabaya Hotel as the training location because it is a five-star Luxury Brand among other Marriott International subsidiaries and one of the oldest luxury hotels in Central Surabaya which is very successful. In addition, the authors hope to gain a lot of experience from JW Marriott Surabaya, and be able to find their passion in the world of cooking and gain insight into the real world of work in professional kitchens at five-star luxury hotels, by working around 12-14 hours a day and 5 working days in 1 week and will start work from 9th January to 9th July.

The hotel provides benefits in the form of meals, transportation allowances and BPJS Employment benefits. There are five restaurants in the hotel, Tang Palace (Chinese Restaurant), Imari (Japanese Restaurant),

Uppercut (Fine-Dining Restaurant). Executive Lounge (Business Lounge on 21st Floor), and Pavilion (Ground Floor Restaurant Usually Serves Breakfast). The author is in charge of working at the Pavilion Restaurant.

Internship is one of the most important programs, which will help every student to have practical skills according to industry standards. The key is self-development and honing the right skills that must be utilized to thrive in this industry. Namely, gaining professional work experience & exposure to industry, getting professional guidance from proficient mentors, developing professional contacts, are some of the benefits an intern will gain from the experience.

1.2 Objective

1. To fulfill one of the Ottimmo International Mastergourmet Academy graduation requirements.
2. To gain professional work experience and exposure to the industry.
3. To improve work efficiency and time management skills.
4. To broaden culinary expertise