

CHAPTER I

INTRODUCTION

1.1 Background of Study

The culinary industry as part of hospitality is an always growing business. It is fast paced and everyone in the business is expected to be flexible of change. Working in culinary industry needs more than knowledge and competence. It also needs good interpersonal skills. Meaning that what is learned at a culinary academy will not be enough to prepare a student in employment world. Thus, industrial training is needed.

Learning at a culinary academy only covers the fundamental theory and practice. Whereas, industrial training helps students by honing their hard skill and soft skill with day-to-day activities. Industrial training also helps students in dealing with critical situations. Industrial training is the perfect way to show the author about real kitchen environment, for future readiness. It also allows the parties to expand their connection for future necessities.

This industrial training is an programs for OTTIMMO International Mastergourmet Academy students to fulfill the requirement of getting a diploma. The industrial training is carried out by channeling the students to the F&B industries according to their interest. Through this opportunity, the author chose SKOOL Kitchen Bali, to complete this assignment.

The author chose SKOOL Kitchen because interested with the concept; modern dining restaurant where every dish touches by fire.

In the past 6 months, the author has the opportunity to learn at kitchen department in SKOOL Kitchen especially in cold kitchen. In cold kitchen the author working hours ranges from 9-10 hours/day, 5 days in a week with 2 days off.

After six months of my internship at SKOOL Kitchen Bali, the author realized that hospitality is not an easy thing, that professional kitchen is not as easy

as the author thought. This internship program has provided the author with the opportunity to broaden the author knowledge and acknowledge strengths and weaknesses that would be very helpful to shape the author future career.

1.2 Industrial Training Objectives

- a) As a requirements to complete the Advanced Diploma program in Ottimmo International MasterGourmet Academy
- b) To enhance students culinary skills and help develop leadership and teamwork skills.
- c) To gain as much experience possible in kitchen
- d) Evaluate the daily operation and trainee performances
- e) To apply the theory and practical knowledge learned from the Ottimmo International MasterGourmet Academy

1.3 Industrial Training Benefits

1.3.1 Benefits for Student

- a) Fulfilling the requirement of getting Diploma III of Culinary Arts from OTTIMMO International MasterGourmet Academy Surabaya.
- b) Improving knowledge, techniques, and interpersonal skills to meet the working standard.
- c) Becoming more responsible with given task.
- d) Building network with associates/staffs for future necessities.
- e) Gain valuable work experience
- f) Knowing work in real life
- g) Help student to explore a career path.

1.3.2 Benefits for Ottimmo International Mastergourmet Academy

- a) As an evaluation for curriculum improvement, measured by student appraisal form.
- b) Building cooperation between the academy and the restaurants.

- c) Increasing popularity and reputation of the academy to the restaurants and associates.
- d) As a reference for prospective industrial trainees.
- e) As a measure of student to apply theory and knowledge from campus.

1.3.3 **Benefits for SKOOL Kitchen**

- a) Saving labor expenses by recruiting more trainees rather than daily/casual workers.
- b) Finding prospective associates from talented trainees.
- c) As a medium to get a high potential employees