

CHAPTER I

INTRODUCTION

1.1 Background

Internship program is a place for students to learn new knowledge, gain networks and to get a professional experience in real life kitchen with professional chefs and associates. Tentrem Hotel Semarang has the characteristics of a very concentrated Indonesian culture, in terms of the building and also the language in the hotel is very refined. This internship report is the requirement to complete the education of Ottimmo International.

Hotel Tentrem Semarang is chosen because it is one of the best hotel brands in Semarang, the five-star luxury hotel in Semarang under the license of Sido Muncul. This hotel has 211 beautiful rooms that have Javanese and Chinese architecture and 5 restaurants.

The author is in charge at Kayu Manis Restaurant, one of five restaurants in Tentrem Hotel Semarang, which are Eboni bar & Lounge (Lobby floor), Summer Palace Chinese Restaurant (1st Mall floor), Kayu Manis Restaurant (6th floor), and Executive Lounge (19th floor). During internship in Kayu Manis Restaurant, the author was managed to work in Pastry kitchen section. Internships program in Kayu Manis Restaurant made the Author developed his skills, knowledge, maintained teamwork and learn how to be professional. The author also managed a good networking with chefs and associates.

1.2 Duration and position

The author did an internship for 6 months at Hotel Tentrem Semarang in the pastry department as a trainee. During the internship the author gained a lot of experience in the industrial world because the author went directly to the place to work as a staff. There are several things that are taught on campus that are useful for practice there, such as how to use a dough sheeter, make various kinds of cakes, bread, make ice cream. There are things that we also get at work that we do not get at campus, for example like cracking a coconut and then scraping it, do the general cleaning every Monday, stringent grooming standard

1.3 Objective of Internship

1. To gain work experience and knowledge.
2. To develop new skills that author never gotten from college.
3. To develop a responsibility, discipline and attitude as professional.
4. To develop networking with chefs for thr future references.
5. To learn F&B management at Kayu Manis Restaurant in Hotel Tentrem Semarang.