

CHAPTER I

INTRODUCTION

1.1 Background

During my internship program at Mercure Samarinda, I held a position as a junior cook where I assisted in the food making process and also made preparations proposed by the sous chef who was on duty in the kitchen. I did an internship program at Mercure Samarinda for 6 months. From 21 February 2023 to 20 August 2023

the reason I chose the Mercure Samarinda Hotel is that this hotel has standard 4-5 star facilities where there are lots of experienced chefs in the kitchen according to their respective fields. the kitchen of the Mercure Samarinda hotel called Ivory Resto has a Chinese food theme. where they have very good Chinese food which is often enjoyed by the people of Samarinda

In internship activities, students are expected to be able to understand the reality in the world of work so that they are able to become competent workers. In carrying out this internship, students are expected to be able to identify and pay attention to all existing processes or activities, be responsible, be disciplined, and carry out all the rules that apply in the workplace. In addition, students are expected to be able to apply the various disciplines that have been obtained during lectures.

1.2 Industry Practice Purpose

Internship activities are one of the mandatory lecture programs that must be carried out by all Ottimmo International students in the form of practical implementation to train students to enter the world of work. Internship activities are one of the graduation requirements for D3 Culinary Art students. Not only that, Internship activities are also carried out in the context of applying the knowledge that has been obtained during the lecture process to the real world of work.

1.3 Industry Practice Benefits

The benefits that I gain from this internship are very precious for self development in the kitchen or outside the kitchen. By doing this internship I gain a lot of knowledge, experience and connections to the outside of my world. Supervisors and staff give me hands so I can develop into a good person in the kitchen or outside the kitchen.