

CHAPTER I

INTRODUCTION

1.1 Reason Choosing The Establishment As Internship Placement

The writer of this paper choose vasa Surabaya as the best training location because it is one of the best five star luxury hotel Brands in Surabaya and one of the best Brazilian restaurant in Surabaya. The writer hopes to find more experience to gather more experience and are going able to reach passion of cooking in a professional kitchen while working in five-star luxury hotel.

Another reason is to learn how internship is benefit for student and employee. Where we do on the job learning while working in the restaurant. We can learn more about the recipe and the preparation in the restaurant. The writer can learn how to make some Brazilian skewer, how to grill, how to skew meat, how to make a rhythm for skewer, make salad for buffet and many more. We can learn how to working with others, build communication skill, time management, problem solving and the most important is the willingness to learn something new.

Another reason after doing internship is the writer willing to learn how to skew meat for lunch and dinner. The writer can learn how to prepare skewer for tomorrow and before open lunch. The writer hope to learn how do cold kitchen section. The writer hopes to enter lunch shift to learn how to setup dinner for salad, setup salad and appetizer, skewer meat, ceaser salad, make sauce for skewer, and prepare skewer for next day.

1.2 Duration & Working Position During Internship Period

The internship starts on 3th March 2023 and ends on 9th September 2023. The time range of working hours is 7-12 hours a day, with minimum 1 day working in a week. The hotel provides benefits which is transport allowance is to fill gasoline for cars and motorcycle by using transport allowance. The writer placed and in charge in hot and cold kitchen at Chamas Restaurant.

1.3 Reason Doing The Internship

The reason doing this internship, the writer can understand how the real job works and applying jobs in the kitchen in daily life. The writer can gain more knowledge that has never been taught in the college. The writer can learn different characteristic traits of a person, and how to dealt with in a workplace. The writer can learn to adjust work environment in the kitchen. The writer can improve speed, skill, and creativity whilst working in the kitchen. The writer can learn to working smart not hard and be swift in the kitchen. The writer can gather more recipes in the kitchen.