

CHAPTER I

INTRODUCTION

1.1 BACKGROUND

As a culinary student, internship activities are important because they can enhance our skills and knowledge in a more professional work setting. During this internship, we put into practice what we have learned on campus. It is also a graduation requirement in Otimmo International.

To fulfill graduation requirements in Otimmo, we are obligated to complete a 6-month internship program. Therefore, the author chose Yogyakarta as my internship location. Yogyakarta is a city located in Central Java, Indonesia, and it is rich in cultural heritage from the Mataram Kingdom. Yogyakarta is also well-known for its tourist destination globally, making it the second most popular tourist destinations in Indonesia after Bali.

With these factors, the author selected Yogyakarta for my training. Because of its reputation for being a tourist city, Yogyakarta has numerous hospitality industry companies and the author chose Hyatt Regency Yogyakarta for my training place. Hyatt Regency Yogyakarta has been a part of the hospitality industry since 1997, making it highly professional in this field.

During my time at Hyatt Regency Yogyakarta, the author learned many things, from teamwork to high discipline and responsibility. In Hyatt Regency Yogyakarta, the hotel has three kitchens, which are Kemangi Kitchen, Banquet Kitchen, and Bogeys Kitchen.

The author was assigned to Kemangi Kitchen, specifically the Cold Section or garde manger, where the tasks involved handling appetizers, salads, and fruits. Throughout my 6-month internship at Hyatt Regency Yogyakarta, the author worked for 8-9 hours a day. In addition, Kemangi Kitchen is also responsible for serving à la carte dishes at Kemangi Bistro, breakfast, and the Sunday brunch event held every week from 12 pm to 3 pm.

During my training at Hyatt Regency Yogyakarta, the author learned extensively about the food and beverages industry, which had made me more prepared me for a more professional culinary career.

1.2 INDUSTRIAL TRAINING OBJECTIVE

1. To strengthen the mental resilience in more professional culinary industry
2. To build relationship and connection between staffs and seniors
3. To learn about the responsibility for assigned tasks
4. To work as a team cohesively and effectively

1.3 DURATION & WORKING POSITION

1. Duration of internship : 6 months
2. Working hours during internships : 9 Hours/ day
3. Position : Cold kitchen in Kemangi Kitchen handling Breakfast and Ala carte