The Importance of Internship in Kolej Yayasan Pelajaran Johor Towards Culinary Art Students

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Abstract

The higher learning institution especially private college is growing day by day with the variation of course especially for the culinary art students. Culinary Arts is one area in Technical Vocational Education and Training (TVET) where students need to adapt the real-world working as a chef besides fundamental subject matter knowledge, techniques and hands-on skills for cooking in order to survive in the industry. The course syllabus of culinary art is patterned to provide a stage for students who want to be a chef in the future. This study is looking forward to find the importance of internship in Kolej Yayasan Pelajaran Johor towards culinary art students. The internship is gradually enhancing the student knowledge, confidence level and performance which enable them to be more confident when coming back from internship. This positive indication and feedback may affect towards students, lecturers, private institutional itself and Ministry of Higher Education.

Keywords: private college, knowledge, experience, performance, internship

Introduction

The Johor Education Foundation College (KYPJ) main campus fixes the strategy to recruit 20,000 students in the future and contribute to the workforce in the state. Zahid (2016) was mentioned, the Johor Skills Hub being developed to enhance Technical Vocational Education and Training (TVET) focused to meet the state’s development requirements and achieve the federal government’s aspiration to produce more skilled workers. In line with this statement, Kolej Yayasan Pelajaran Johor focuses to prepare the students that balance both the theoretical knowledge and practical skills. The demand from the industry nowadays is more to the practical skills and knowledge to enhance the performance of students after internship.

Based on the syllabus from the institutional, the theory and the practical knowledge, experiences as well as the skills can affect the performance of the student after the internship itself. On the other hand, it may improve student’s prospect to perform well after internship to move to another stage and level of their study (Ko, 2010). Working in industry for the internship even for a few months will gives students the opportunity to expose themselves to apply knowledge learned in the theory class and gain the practical perspective toward work. Chen (2012) supported that the theoretical knowledge and
practical experiences that gained learning while internship is gain access to maintain and well-trained workforce. Internship for students has been practiced long time ago to develop the skills and knowledge instead of be a benefit toward students itself.

Through the internship, the institutional create the goal and objective to make sure the students get the positive outcomes from the internship programmed. With the various objectives before they do the internship, the adequate supply of knowledge and skills to sustain the flexibility among students are involved. Mani (2010), support that Internship is the important factor in the every firm to build the right ability and capability of student.

The problem faced by the hotel industry is where the problems were felt profoundly in the cooking occupation (Young and Corsun, 2009). Cooking occupation is referring to the students where their background initially from culinary. The issues dealing with the performance of the culinary arts students after internship are currently focusing on the skills, practices and not to forget the body of the knowledge itself. In addition, this issue may lead to the lacking of students’ improvement and performance, which indirectly contribute to the less quality of the students produced. The importance of internship is it will contribute to the more exposure of the students towards the reality of life in the real kitchen.

At the same time, it may lead to the open- mind thinking among students and increase their acceptance which the internship is all about training. Hence, the more you do and enjoy it, the more knowledge and experiences you may gain, thus the improvement in the performance will be more quality as the end product that is expected from the internship. The ingredients of the excellent and quality product is understood which is very good internship training among students. The importance of internship is surely related to the performance of students. Employers nowadays like to hire someone with internships background and work experience rather than lacking experiences. Students ought to alert the importance of internship is to fit their skills and experiences to the future job in the real life.

According to Zehr (2016), internship is the process of learning as a student that involved the apprenticeship, cooperative education, experimental learning, field experience, industrial and workplace learning. The current study is to enclose this gap and add volume to the body of knowledge through understanding the importance of the internship among culinary students that significantly influence the performance of students after internship.

**Methodology**

The aim of this study is to investigate the importance of internship toward Kolej Yayasan Pelajaran Johor for culinary arts students. Student performance after internship, a descriptive research design using both quantitative and qualitative approach through the sectional study that considered the most appropriate method. The researchers conducted this study in one private college in Johor, Kolej Yayasan Pelajaran Johor. The number of students in Culinary Arts department, there in total of 190 of students in Culinary Arts, based on the information given by the Admission and Registry Department of Kolej yayasan Pelajaran Johor.

Krejcie and Morgans (1970), determining that sample size of 127 students with total population 190 students is sufficient to collect the data. The instrumentation of this study is using five-point Likert scale. Other than that, the scale in the Likert scale refers to the total sum of all Likert items in the questions. This research also used interval scale. Value of 1 refer to (strongly disagree) the most disagree attitude in the scale, 2 (disagree), 3 (neutral), 4 (agree) and 5 (strongly agree) the most strongly attitude in the scale. The information in the questionnaire provides details about the researcher and the purpose of the survey.

The survey aims to identify the importance of internship in Kolej Yayasan Pelajaran Johor among culinary arts students and the positive implication and benefits the students gained after the internship. In the questionnaire also stated the responses will be confidential, the responds to all the questions as
completely and accurately, no right or wrong answer and also the responds should truly aligned with the student’s opinion. In addition, there will be positive feedbacks on the completion of the questionnaire. About 127 respondents will complete the questionnaire which was collect with the good responses.

The data will code for analysis using a Statistical Package of Social Science (SPSS), Version 20. Analysis of variance (ANOVA) used to explain the interaction effect of importance of internship toward performance’s student after internship also the positive implication and benefits the students gained after the internship. Pallant (2011) suggested that the idea Cronbach’s alpha coefficient of a scale should be above .70 to indicate high internal consistency. Based on Hair et al, (2007), the reliability test can also be interpreted according to the strength using the rules of thumb.

**Conclusion**

From this study, the importance of internship is to shape the future for the students. It involves both knowledge and practical which will significantly influences the performance of the Culinary Arts students after coming back from internship. For the students, it must be balance and adequate between theoretical and practical. Even though skill is the most important in the culinary industry but if knowledge of students is low it is not good for the performance. The ability to think, understand and apply should be practiced. If students understand what they learn, they may be able to do it. In addition, if students really good in the skills part, he or she also still need to have high volume of knowledge to become a successful individual. It works the same vice versa. The students who are really good in theory part, he or she also still need to have a group of skills to become a successful person. In the future, students need to have both knowledge and skills to be a good chef in order to success in this challenging industry.

**References**


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