

CHAPTER IV

CONCLUSION

4.1 Conclusion

In conclusion, my internship in the tourism industry, particularly focused on culinary arts, has been an incredibly enriching experience. Over the course of this internship, I have gained a comprehensive understanding of various aspects of the culinary profession that will undoubtedly serve me well in my future career. First and foremost, I have developed crucial skills in customer service, learning how to interact professionally and effectively with patrons in a hospitality setting. This includes understanding their needs, providing excellent service, and handling any issues that may arise with tact and efficiency.

Additionally, the internship has been instrumental in fostering my ability to work collaboratively within a team. I've had the opportunity to contribute to kitchen operations alongside experienced chefs and fellow interns, learning the importance of communication, coordination, and mutual support in a fast-paced culinary environment. One of the most valuable aspects of this internship has been gaining hands-on experience in large-scale food production. From prepping ingredients to executing dishes for events and service, I've learned the intricacies of managing kitchen workflow efficiently and ensuring quality and consistency in every dish prepared. Moreover, the exposure to a diverse range of cooking techniques and culinary practices has been immensely beneficial. The chefs I've worked with have been generous in sharing their knowledge and expertise, introducing me to new methods and approaches that have expanded my culinary repertoire significantly.

Beyond the technical skills acquired, this internship has also broadened my perspective on the culinary industry as a whole. It has highlighted the potential for a career in international culinary settings, offering insights into

the global trends, standards, and opportunities within this dynamic field. Looking ahead, I am eager to leverage the experiences and skills gained during this internship to pursue opportunities in the culinary industry, both locally and internationally. I am confident that the foundation laid here will serve as a springboard for my future endeavors, enabling me to contribute effectively and thrive in diverse culinary environments. In essence, this internship has been instrumental not only in advancing my practical skills and knowledge but also in shaping my professional aspirations and preparing me for a successful career in the vibrant world of culinary arts."

4.2 Problem and Solution

- Allergic and Food Poisoning
- Given the diverse allergies among hotel visitors, it's crucial that we are attentive to their needs. We accommodate special requests from specific guests and clearly label potential allergens on the foods served to customers. NSURE has identified 14 ingredients known to cause allergic reactions, which are prominently displayed. Our staff undergo monthly training sessions conducted by NSURE to ensure they maintain a high level of awareness in managing allergies.
- Food Poisoning

For food poisoning incidents, we routinely engage a resort doctor to promptly administer initial medical care. This ensures guests experiencing symptoms like nausea and abdominal cramps receive timely treatment. The doctor assesses each case, provides necessary therapies such as rehydration or medication, and closely monitors recovery progress.

4.3 Suggestions

4.3.1 For Student

- Respect every staff, chef, and other trainees

- be responsible with the job and do not complain
- Be disciplined
- Prepare the mental condition for doing the internship
- Improve skills, knowledge and do not shy to ask

4.3.2 For Constance Moofushi

- Increase communication with trainees
- Increase kitchen and service staff
- More Proper Training for Trainee

4.3.3 For Ottimmo International MasterGourmet Academy

- Keep relation and communication between Resorts, Trainee, and Ottimmo