

## CHAPTER IV

### CONCLUSION

#### 4.1 Conclusion

In 6 months of being a trainee in the cold kitchen and pastry kitchen, the author learned a lot of things in this internship. In this period, the author developed skills in food preparation and presentation of cold dishes and desserts. It was an important lesson in running a professional kitchen regarding precision, creativity, and time management.

During the author's internship was running the Crepe live station. It helped the author develop an important part of the author customer service skill, but it also created a domain to really place the author performance under pressure. The experience of running a live station developed the author's composure and to be creative in handling situations especially when it is busy time.

The internship also comes with its challenges, especially with so many tasks running concurrently in the kitchen. The author encounters some techniques that are hard to master, especially in the pastry kitchen, which often require precision work. Other times, it was the volume of work that was immense and became difficult to keep up with

Overall, the author is grateful with the internship because with it the author improves the author skill, and everyone is very welcoming and helpful in helping to improve the author during the internship.

## **4.2 Problems and solution**

### **1. Lack of dedicated professional worker**

All kitchen is run by half employees and half interns which even then still lacking labor force this resulted in overworked experienced worker since they required to keep teaching the new worker on what to do. Due to lack of chefs every time a person comes into a problem like sick, taking a public holiday, or something that cause them to not come resulting in the rest of the team required to do double shift which come in the morning and finish at midnight.

### **2. Different Race and Culture**

The worker in the hotel is multi-cultured and due to that each other people have different accent this cause a communication issue which cause a inefficient work flow in the kitchen

## **4.3 Suggestion**

### **4.3.1 For Student**

1. Be humble to everyone
2. Learn as much as you can and ask when you don't understand
3. Have a goal
4. Learn to communicate better

### **4.3.2 For Vida Beach resort by Emaar**

1. Hire more fixed employee
2. Fix the management
3. Give a dedicated training program for trainee.

### **4.3.3 For Ottimmo International Master Gourmet Academy**

1. Listen to every student suggestion