

CHAPTER IV

CONCLUSION

4.1 Conclusion

The internship at The Abbey Resort, with rotations in both the Waterfront Restaurant and 240° West, provided a comprehensive and hands-on culinary experience that contributed significantly to professional growth and skill development. Each station presented unique demands that deepened understanding of real-world kitchen operations and fostered a greater sense of discipline and responsibility. At the Waterfront Restaurant, the summer season brought high volumes of orders, requiring strong time management, efficient preparation, and continuous awareness of stock levels. The complexity and variety of items needing to be prepped daily encouraged a deeper focus on organization, ingredient quality, and readiness at the line. This high-pressure environment cultivated stronger kitchen instincts and operational awareness.

In contrast, breakfast service at 240° West posed its own set of challenges, particularly in adapting to an early morning schedule. Maintaining performance with limited staff, especially during peak Sunday service, emphasized the importance of multitasking, speed, and precision. Time discipline and consistency became essential to keeping up with the demands of the shift while ensuring service quality remained high. A notable part of the internship experience involved a special assignment in the bakery department. Following the departure of the bakery's sous chef, an opportunity was given to take responsibility for producing plated desserts for the Sunday brunch service. Although not a regular duty, this experience allowed for additional exposure to pastry techniques and the demands of bakery production. The task involved advanced planning, precise execution, and maintaining presentation standards expected by the resort's culinary leadership.

Overall, the internship offered a dynamic and challenging environment that strengthened technical skills, professionalism, and adaptability—key qualities for a successful future in the culinary field.

4.2 Problem and Solution

Throughout the internship at The Abbey Resort, several operational and personal challenges emerged, each requiring practical solutions and adaptability within a fast-paced culinary environment. In the Waterfront Restaurant, the primary challenge stemmed from the high volume of orders during the peak summer season. The intensity of service often led to pressure in maintaining speed, accuracy, and stock consistency at the line. This situation required greater awareness of inventory levels, proactive preparation of backup ingredients, and efficient organization of the workstation to avoid delays. By improving mise en place management and enhancing coordination with team members, the service flow was maintained more effectively and ingredient quality was preserved throughout busy shifts.

Within the breakfast service at 240° West, the challenge was largely related to the early start times. Adjusting to a demanding morning schedule required strict time discipline, especially in preparing for work after limited rest hours. Sundays posed an additional difficulty, as only two staff members were responsible for managing breakfast during high guest volume. The solution involved developing a structured routine, including better sleep scheduling and mental preparation for multitasking under pressure. Increased focus on task prioritization, speed, and attention to detail ensured smooth operations even with limited staffing.

A unique situation arose in the bakery department when the sous chef's departure left it temporarily unmanned. Unlike other interns, the opportunity was granted to assist in this area, specifically to prepare set desserts for the Sunday brunch service. This responsibility required learning

new procedures, organizing prep schedules efficiently, and upholding the presentation standards expected of plated desserts. With proper planning and clear communication with the culinary leadership, this unexpected challenge was successfully met, resulting in both operational support and valuable cross-training in pastry production.

4.3 Suggestion

4.3.1 For Student

1. Adapt quickly to fast-paced, high-pressure environments while maintaining professionalism.
2. Manage time effectively, stay organized, and support smooth kitchen operations.
3. Embrace learning opportunities, take on new responsibilities, and collaborate well with the team.

4.3.2 For Ottimmo International

1. Embrace the fast-paced kitchen environment and develop the ability to perform well under pressure.
2. Master time management and organization to ensure efficient and effective service.
3. Be proactive in learning new techniques and take the initiative to explore different areas of the kitchen.
4. Foster strong communication and teamwork skills to ensure smooth collaboration in high-volume situations.

4.3.3 For the Abbey Resort

1. Adapt to high-pressure situations and manage time efficiently, especially during peak hours and busy seasons.
2. Stay organized, maintain ingredient quality, and collaborate effectively with the team to ensure smooth kitchen operation