

CHAPTER IV

CONCLUSION

4.1 Conclusion

Through this internship program, the author have learned and gained a lot at Braud Artisan Bakery. The author not only learns about skill of making pastry, lamination, and bakery, but also learn about how to done every jobdesk in an effective way. The author also meets a lot of skillfull co-workers which shared their skills and experience like how to operate dough sheeter, mixing, baking, scalling, etc. They also shared tips and tricks about how to survive in the world of work, and solve the problem in the kitchen. More over, the author also learn about self grooming, kitchen hygiene and sanitation, and food waste.

Although at the beginning of the internship the author had difficulty adapting, which every two months the author had to move to other departments. However, eventually the author was able to adapt and understand well every skill and knowledge in each department at Braud Artisan Bakery.

4.2 Problem and Solution

In every kitchen department there are always cockroaches and insects, this can contaminate the products that have been produced. Especially in the section near the steward has a lot of insects and cockroaches, it could be that the cockroaches and insects get on the utensils that will be used to make a product. The way to overcome this is during the general cleaning which is held twice a month, clean the area, especially the steward's section, starting from re-washing utensils, washing walls and flushing water to make it clean and fragrant. After being done regularly, cockroaches and insects began to decrease.

4.3 Suggestion

4.3.1 For Student

- Always take notes and remember what the senior has explained
- Actively ask questions to gain more knowledge and experience
- Work quickly but neatly, because this is needed
- Always greet all seniors even if you don't know the individuals personally
- Maintain good manners in both words and actions
- Remain disciplined, even though seniors do not work as expected

4.3.2 For Braud Artisan Bakery

- More care about cleanliness not only in the kitchen area but also in the rest area
- Care more about the interns, especially during break times and when it's time to go home
- More punctual when it's time to come to work, then at that hour already directly enter the kitchen area and work immediately

4.3.3 For Ottimmo International Master Gourmet Academy

- Maintain good relations with Braud Artisan Bakery
- Ask the interns how each person is doing more often during the internship
- Increase relations with restaurants, hotels, and resorts, so that there are more choices of varied internship places