

CHAPTER IV

CONCLUSION

4.1 Conclusion

Through this internship, the author gained valuable experience and insights into how a business operates and its challenges. Exposure to the complete production flow enabled the author to deepen their understanding—not only of cake production but also of the daily operational procedures within the business. The author was also able to directly observe various obstacles and the improvements being made, such as changes in the stock system, employee task distribution, cleanliness of work place, and others.

Moreover, the author did not just gain knowledge about running a business, but also about people—what should and should not be done. Over the six-month internship, the author felt challenged to work more professionally and not be influenced by unimportant matters. Observing how focused, hardworking, and responsible individuals earned respect and delivered organized work inspired the author to apply these qualities in future professional interactions.

The author feels grateful for the six-month internship opportunity at Corica Pastries. The author is also thankful for having supportive seniors who provided many insights. This internship not only increased the author's knowledge but also helped in developing a greater sense of responsibility, professionalism, and interpersonal understanding.

4.2 Problem and Solution

4.2.1 Student's problem and solution

- Slow in learning and working

At the beginning of the internship, the author had difficulty adapting to the fast-paced work environment and the many products they had never made before. However, there were staff

members who were helpful, willing to teach, and did not get angry when the student made mistakes.

- Consecutive jobs

Because the author placed in pastry division, the author indirectly responsible to help 3-4 seniors. This makes the author get a lot of assignments and other interns don't want to help. Although sometimes feel overwhelmed and was sick for a long time, author manage to stay professional and more maintain health.

4.2.2 Industry's problem and solution

- Pests like insects and mice

Pests like insects and rats are common in food and beverage production, including at Corica. The head chef typically responds quickly by identifying the source, installing traps, and involving maintenance personnel to resolve the problem.

- Adaptation to system changes

In the past few weeks, there have been changes in operational system, such as reassignment of work areas and new stocking system. These changes required the staff to adapt and learn quickly.

4.3 Suggestion

4.3.1 For Student

- Be disciplined and responsible at work, including complying with the rules that have become company standards.
- Be willing to help when needed and don't be selective about tasks.
- Ask questions about things you want to understand, as the staff are open and approachable.
- Stay focused on learning and the internship, and don't easily influence by negative talk or provocations.

- Maintain physical condition.

4.3.2 For Internship Place

- To strengthen the bond among staff members, creating a more comfortable and friendly work environment.
- Create a fair work distribution, including for each intern, to prevent feelings of unfairness and nurture empathy among personal.
- Enhance clear communication across all departments, including and beyond production, to improve workflow efficiency.

4.3.3 For University

- Manage communication between campus and students so the campus can know student's condition and also evaluate the internship place for next class.
- Maintain good relations with internship place for future collaboration or internship needs.