

CHAPTER IV

CONCLUSION

4.1 Conclusion

During the internship at MASON Bar | Grill Canggu, the author gained valuable insights and experiences that contributed significantly to the author's professional and personal development. The author learned to prepare a variety of new dishes, enhancing culinary skills and broadening knowledge of kitchen operations. The internship also helped the author improve time management and teamwork skills. By collaborating with individuals from diverse backgrounds and personalities, the author learned how to adapt and communicate effectively in a professional kitchen environment.

In addition to mastering new cooking techniques and tools, the author developed a stronger sense of discipline through consistent practice and adherence to kitchen standards. The author also acquired essential skills in food presentation and plating, understanding the importance of visual appeal in every dish served. Furthermore, the author learned about proper food storage, how to manage leftover ingredients efficiently, and the importance of maintaining hygiene and minimizing waste. The author expresses sincere gratitude to the entire MASON Bar | Grill Canggu team for their continuous support, guidance, and willingness to share knowledge throughout the internship experience.

4.2 Problems and Solution

1. Culture and language difference

Although Mason is located in Bali and most of the staff speak Bahasa Indonesia fluently, the staff often use Balinese when communicating in the kitchen. Initially, this made it difficult for me to understand the instructions, and the author sometimes misinterpreted what the staff were trying to explain. However, after spending a month learning the basics of the Balinese language and getting used to their accents, the author became more

confident and can now follow the directions accurately without any confusion.

2. Dull Knives and Limited Tools

Having a sharp knife in the kitchen is essential because it makes tasks much easier. However, not all the kitchen knives at Mason are sharp—most of knives are dull and either need sharpening or replacement. In addition, the available tools are limited, so trainees often have to wait turn. For example, Mason only has three digital scales, even though they are needed for most of the preparation and portioning processes. As a result, trainees must wait for others to finish using the scales, which slows down the workflow. One possible solution is to increase the number of digital scales available or schedule prep work more efficiently to minimize overlapping tasks and reduce waiting time.

4.3 Suggestion

4.3.1 For Students

- Maintain strong discipline, time awareness, and responsibility in a professional kitchen setting.
- Arrive on time and stay focused during service hours.
- Demonstrate a willingness to learn and adapt to fast-paced environments.
- Ask questions and seek feedback to accelerate skill development.
- Communicate clearly and respectfully with team members.
- Show curiosity toward all kitchen tasks, from basic prep to service.

4.3.2 For M. Mason Bar | Grill Canggu

- Provide interns with opportunities to rotate through different kitchen sections.
- Offer regular feedback to help improve skills and confidence.
- Ensure a balance between task workload and adequate rest periods.

- Encourage interns to participate in service and back-prep responsibilities equally.
- Maintain high hygiene standards and a professional work environment.
- Support a culture of patience and guidance toward trainees.

4.3.3 For Ottimmo International MasterGourmet Academy

- Continue building partnerships with reputable restaurants and kitchens.
- Monitor internship experiences to ensure quality, structure, and learning outcomes.