

CHAPTER IV

CONCLUSION

4.1 Conclusion

I gained knowledge of much more than simply cooking methods while working as an intern at Namaaz Dining. This encounter made me realize how complex and detailed the world of contemporary cuisine is, particularly in a restaurant that uses molecular gastronomy and experimental themes.

Every day presented fresh difficulties, such as comprehending the kitchen's operations, preserving ingredient quality and hygiene, and managing the strain during service. All of this helped me become more responsible, disciplined, and cooperative. Along with realizing how crucial it is for team members to communicate with one another, I also progressively gained the courage to ask questions and ask for assistance when necessary.

The kind and supportive setting at work was what I valued most. Even as an intern, I felt like I belonged to the team because the chefs and staff were so patient. It felt more like growing together than merely working. More than just technical skills, this internship gave me a fresh perspective and inspired me to keep growing in my passion for cooking. It will always rank among the most significant and unforgettable turning points in my career.

4.2 Problem and Solution

1. Being unfamiliar with social interaction during service. Because I wasn't accustomed to conversing face-to-face in a business setting, I first felt unconfident when speaking with guests during my internship. As a result, I occasionally had trouble communicating during service. By consistently practicing communication, watching how seniors engage with visitors, and working on being more

proactive and self-assured in the service area, this issue was resolved.

2. Not familiarized to working during peak hours under pressure. Initially, I felt really overburdened during busy times, particularly when there were many of patrons. There were moments when I felt confused and panicked, especially when I had to multitask. I overcame this by learning how to better organize my time, set up my mise en place in advance and completely, and make an effort to remain composed and focused throughout service in order to increase productivity.
3. I found it challenging to get used to the exacting and fast-paced routine of working in a professional kitchen. Making meringue was one obvious example, when poor technique frequently led to results that fell short of expectations. I listened carefully to every technique that was given so that I could review and practice it later, and I didn't hesitate to ask questions when I wasn't sure.

4.3 Suggestion

4.3.1 For Student

1. No matter how small the task, don't be afraid to provide assistance or ask questions. Enthusiasm and initiative are greatly valued in the kitchen.
2. You can learn from small tasks like chopping ingredients, plating, or just watching seniors operate in addition to your primary responsibilities.
3. Campus life is considerably different from the professional kitchen. You must be disciplined, tough, and quick. Be on time, have a positive attitude, and show respect for everyone, especially your superiors.

4.3.2 For Namaaz Dining

1. Regular and comprehensive cleanliness audits are necessary to guarantee that every space remains hygienic, secure, and welcoming for both visitors and employees.

4.3.3 For Ottimmo International

1. To make sure the environment genuinely supports student learning in a morally and professionally responsible manner, it would be preferable if the campus could keep an eye on internship places more frequently and keep lines of communication open.