

CHAPTER IV

CONCLUSION

4.1 Conclusion

During this internship opportunity, the author has learned multitudes thing, from cooking skills and cooking utensils that can facilitate task, how to collaborate with team in work situation. How to dress properly, personal hygiene and protocol for interacting with guests have all the aspects been able to learn through this six month of internship. The author being trusted with responsibilities to oversee all the dishes we serve to guests during shift.

The author felt very grateful while doing internship in CENTARA KARON RESORT PHUKET because every staff and head chef welcoming very warmly as a trainee here every staff in kitchen wants to share every knowledge, and hoping this internship can be base for work life in the future.

4.2 Problem and Solution

1. Working hours

For the first day of work its start at 05.00 AM, very contradictory for author and also a first-time real time working at the real kitchen that very shocking but after time passes, the author getting used to it. The solution for this problem is have to adapt with the situation and try to be the best as a new trainee in this internship and try to communicate nicely to other staff so that your time feels quick.

2. Miscommunicate with guests

Miscommunication is a common in work life, it happens because when the guest asks an omelette for 1 person at first but at the end the guest wants 2 or wrong ingredients for the omelette. The solution for these problems is communicate and to make sure what the order, it is okay to ask twice rather than giving the wrong order to the guest.

3. Accident during internship

Accident cannot be avoided for example getting a little cut at finger or spoil the hot oil while cooking. The solution for this problem is to make sure to work quick but carefully and don't make fun of cutting ingredients. Also, while cooking just do it properly and don't play or make fun for showing of the skills.

4.3 Suggestion

4.3.1 For Student

- Learn as much as possible in internship since it is just 6 months.
- Responsibility in all things.
- Work hard and do not complain too much.
- Always be humble to everyone

4.3.2 For CENTARA KARON RESORT PHUKET

- More education program for trainee.
- Make a fixed recipe for every dishes.
- Make a rotation at kitchen for trainee.

4.3.3 For Ottimmo International Master Gourmet Academy

- Maintain good relations and communication with all hotel/resort and restaurant.