

CHAPTER IV

CONCLUSION

4.1 Conclusion

The six-month internship at Kanvaz Patisserie by Vincent Nigita offered the author a valuable opportunity to develop both technical skills and professional discipline within a high-standard culinary environment. Working in the Pastry Morning section allowed the author to experience the demands of a fast-paced, detail-oriented kitchen while also fostering stronger communication, collaboration, and problem-solving abilities. Despite a few initial challenges, including a notable oversight during the finishing of a product, the author demonstrated growth by learning from the experience and significantly improving attention to detail. It was a memorable and brilliant experience that not only enhanced the author's capabilities but also deepened their passion for the pastry industry. Overall, the internship served as a significant milestone in the author's professional journey, reinforcing the importance of focus and responsibility.

4.2 Problem and Solution

The six-month training period progressed well for the author, marked by a smooth and productive experience. Communication and collaboration with fellow staff members were consistently positive. However, the author acknowledges that there were moments of carelessness and a few minor errors along the way. One notable error occurred during the finishing process of the Pear Japanese Fan individual cake, a task the author had performed multiple times before. On one occasion, due to a lapse in concentration, the author forgot to place the green chocolate fan decor on the product. Unfortunately, this oversight went unnoticed, and the product was displayed without the chocolate fan decor for quite some time. It was not until around 10 a.m. that the shop staff realized the mistake and promptly added the missing chocolate fan decor.

Following this incident, the author was kindly reminded to stay focused and avoid similar mistakes in the future. Grateful for the correction, the author took the advice to heart and became significantly more attentive in the days that followed. From that point on until the end of the training period, no similar errors were made, and the author consistently demonstrated improved precision and attention to detail.

4.3 Suggestion

4.3.1 For Students

1. Demonstrate a strong willingness to learn
2. Always perform at one's best in every task
3. Avoid laziness and a lack of motivation
4. Be courteous and respectful toward others
5. Always be disciplined and professional
6. Maintain a clean work environment and carry out tasks with meticulous attention to detail

4.3.2 For Ottimmo International

1. Maintain strong collaborative relationships with hotels and restaurants
2. Continue regular communication with internship students

4.3.3 For Kanvaz Patisserie by Vincent Nigita

1. Conduct regular audits
2. Resolve problems promptly without unnecessary delay
3. Strengthen communication between kitchen staff and office personnel
4. Immediately replace any damaged equipment or materials