

CHAPTER IV

CONCLUSION

4.1 Conclusion

The internship experience at Bowery Semarang has been invaluable in bridging the gap between theoretical knowledge and practical application in both culinary arts and restaurant management. Through direct involvement in kitchen operations, I have gained hands-on experience in food preparation techniques, hygiene protocols, and the collaborative teamwork essential to running a successful kitchen. Exposure to kitchen management and organizational systems has also deepened my understanding of how coordination and discipline drive operational efficiency.

Working in a reputable establishment like Bowery—renowned for its high-quality steaks and diverse cuisine—has further ignited my passion for the culinary industry and strengthened my professional skill set. The opportunity to learn from experienced chefs and contribute to a dynamic team has prepared me for future challenges in the food and beverage sector.

Overall, this internship has not only enhanced my technical abilities but also fostered personal growth, professionalism, and the confidence to pursue a career in this competitive and exciting field.

4.2 Problem and solution

During my internship at Bowery Semarang, I encountered several challenges that impacted both staff and daily operations:

Problem 1: Leadership and Work Environment

Some staff left due to difficulties with management style, which affected morale and motivation.

Solution:

Providing leadership training for supervisors and establishing open communication channels can strengthen workplace relationships and foster a more positive and collaborative atmosphere.

Problem 2: Work Hours and Scheduling Issues

At times, discrepancies between scheduled work hours and contractual agreements led to fatigue and reduced overall well-being.

Solution:

Establishing clear and fair scheduling, respecting contract terms, and monitoring workloads can help prevent employee burnout.

4.3 Suggestion**4.3.1 For Students**

Despite these challenges, the experience taught me valuable lessons about resilience and adaptability in a fast-paced kitchen environment. Addressing these problems will help Bowery improve staff satisfaction and operational effectiveness in the future.

- Be proactive and adaptable. Take initiative in learning and be open to taking on various roles. This flexibility builds resilience and broadens your skill set.
- Maintain clear communication. Discuss your learning goals and workload with supervisors to ensure a well-balanced internship experience.
- Uphold hygiene and professionalism. Prioritize personal cleanliness and professional behaviour to create a positive impression and contribute to a safe working environment.
- Observe beyond the kitchen. Use the internship as an opportunity to learn not only culinary techniques but also management strategies and team dynamics.

4.3.2 For Ottimmo

- Collect regular feedback from both students and industry partners to continuously improve the internship program.
- Facilitate workshops or seminars involving industry professionals to bridge the gap between academic learning and real-world challenges.

4.3.3 For Bowery

- Improve staff retention by providing supportive leadership, recognizing employee efforts, and fostering a positive work culture.
- Ensure work schedules adhere strictly to contract terms to prevent staff fatigue and dissatisfaction.
- Implement a better system for managing peak hours, such as increasing temporary support or optimizing shift distribution.
- Consider offering more structured training and mentoring for interns to maximize their learning and contribution.