# CHAPTER IV CONCLUSION

#### 4.1 Conclusion

During the six-month internship at Kanvaz Patisserie, the author realized that working in a professional kitchen have some challenges. It requires adaptability to new environments, a willingness to continually learn, the ability to collaborate with diverse individuals, and the capacity to work under pressure. The experience also provided valuable opportunity to explore new recipes and understand the process of creating products from scratch.

Throughout the internship, the author gained extensive knowledge in preparing various products, managing kitchen operations, maintaining hygiene standards, and developing time management and teamwork skills.

For the author, the opportunity to intern at Kanvaz Patisserie by Vincent Nigita was both an honor and an unforgettable experience. This internship not only provided valuable knowledge and hands-on skills but also played a significant role in shaping the author's personal and professional growth. Through this experience, the author feels more prepared to face future challenges with greater professionalism, confidence, and resilience.

#### 4.2 Problem and Solution

Working in a pastry kitchen was still a very new experience for the author. There were several instances where mistakes were made, such as forgetting to add ingredients, causing ganache to split, or overbaking sableé. In these situations, the author immediately informed a senior team member and discussed possible solutions. As a result, some of the products were salvageable, while others had to be discarded. However, through these discussions, the author learned the correct production methods and improved their understanding of proper kitchen procedures.

## 4.3 Suggestion

#### 4.3.1 For student

- 1. Learn to work clean and neatly.
- 2. Pay extra attention when making product.
- 3. Learn how to respect people with various background and personalities.

## 4.3.2 For Kanvaz Patisserie

- 1. Improve maintenance quality.
- 2. Improve tools in the kitchen.
- 3. Improve communication for kitchen team and office team.

### 4.3.3 For Ottimmo

- 1. Collect feedback from students and partners to improve.
- 2. Hold workshops with industry to link learning and practice.