

CHAPTER IV

CONCLUSION

4.1 Conclusion

After completing the full six-month internship period, the author really gained a lot, like for example, hands-on experience and practical skills you can't get just from school. One major thing was definitely learning how to actually work under pressure – like, real pressure during busy service – and figuring out how to be part of a team where everyone relies on each other. Plus, learning how to work properly and professionally, which sounds simple but honestly makes a big difference day-to-day.

Overall, the whole internship program turned out to be super valuable for the author personally. There were definitely both good experiences and, some bad or challenging ones too, but even the tough parts taught important lessons. During those six months, the author was actually given the trust to handle the important mixing process from scratch for both bakery and pastry items. That was a big responsibility and felt really significant.

The author is also just incredibly grateful, seriously, to all the staff members at BRAUD. Because they weren't just colleagues; they were genuinely willing to share their own knowledge and hard-earned experience built up over their careers, which helped so much. Especially the Head Chef, who really went out of their way to help the author develop deeper knowledge and understanding. And it wasn't just the daily stuff; the author was even given the opportunity to learn loads of different menus and actually follow along with several product R&D sessions, which was really eye-opening and a massive learning bonus.

4.2 Problems and solution

Understaffing

Bakery and packaging are very understaffed from the author first day to the last day. There are days that the author didnt event get to take a break and eat because of the shear amount of order that was placed. The solution to this problem is a difficult one because not many people apply for the job and if they do not all people can do bakery, and their budget for another staff is limited.

4.3 Suggestion

4.3.1 For Student

1. Be Humble
2. Learn and ask every one as much as you can
3. Don't blame yourself for a mistake

4.3.2 For Braud General Store

1. Hire more staff for bakery and packaging
2. Give the intern a chance to speak

4.3.3 For OTTIMMO International MasterGourmet Academy

1. Listen to the student recommendation