

CHAPTER IV

CONCLUSION

4.1 Conclusion

Through the six-month internship in France, the author gained invaluable experience and developed a deeper understanding of the responsibilities required in a professional kitchen. The experience came with its share of challenges. The fast-paced environment, cultural differences, and language barriers presented significant obstacles, yet each difficulty became an opportunity to grow both professionally and personally.

This internship taught the author the importance of precision, consistency, and teamwork, while also instilling the value of working smart and remaining calm under pressure. It was a rare chance to experience the standards and systems of an international hospitality environment, which differed greatly from those in Indonesia. Despite the demanding nature of the work, the knowledge, skills, and mindset acquired during this period will serve as a strong foundation for future career development. Ultimately, this experience not only enhanced the author's technical and professional abilities but also broadened their perspective on the global culinary industry.

4.2 Problem and Solution

1. Language and Cultural Differences

One of the main challenges encountered during the internship was the language barrier. As the author could not speak French fluently, communication with colleagues was often difficult. While the author actively tried to learn and improve, mispronunciations or grammatical mistakes sometimes led to harsh corrections from colleagues. This created a sense of discomfort and made adapting to the working environment more challenging.

To address this, the author continued to make efforts to learn French through daily practice and observation. Instead of being discouraged, the author treated every correction as a learning opportunity and tried to remain patient and open-minded. Gradually, this approach helped improve both language skills and confidence in communication.

2. Working Relationship with the Chef

Another significant issue arose from the working relationship between the author and the section chef. Due to the high workload and the fact that the pastry section was staffed only by the chef and the author (as an intern), the chef was often under pressure. This led to a harsh communication style, frequent shouting, and a tense working atmosphere, which began to affect the author's performance and overall morale.

Initially, the author discussed the situation with the restaurant manager; however, this did not lead to significant improvement. The author then escalated the matter to the general manager, explaining both the chef's heavy responsibilities and the negative impact the situation was having on the training process. Following this discussion, management intervened, and over time, the working relationship improved. The chef made an effort to adjust her approach, and the author adapted to the fast-paced, high-pressure environment, leading to better cooperation and mutual understanding.

4.3 Suggestion

4.3.1 For Ottimmo International

1. Expand direct collaborations with international hotels and restaurants abroad, not just in Indonesia, to create more opportunities for students and alumni who want to work overseas.

2. Having personal partnerships with foreign hotels and restaurants can help make the transition from internship to full-time work smoother, especially with visa and administrative requirements that are often challenging without institutional support.

4.3.2 For Student

1. Know your strengths, weaknesses, and goals before choosing your internship.
2. Be ready for challenges like language barriers, cultural differences, and new work systems.
3. Take full responsibility for every choice you make.
4. Adapt quickly and stay open-minded in new environments.
5. Work hard and smart, not just one or the other.
6. Learn from mistakes and use criticism to improve.
7. Stay consistent, positive, and proactive even during tough times.

4.3.3 For Golden Tulip Sophia Antipolis

1. Consider expanding employment opportunities to ensure tasks are evenly distributed among staff.
2. Review workload allocation to prevent employees from becoming overwhelmed, as excessive responsibilities can affect overall workflow and efficiency.
3. Maintain the positive work culture and equal treatment between staff levels, as this creates a healthy and motivating environment.