

CHAPTER IV

CONCLUSION AND SUGGESTION

4.1 Conclusion

I have gained a lot from this internship program in Meerhouse Bar & Resto, particularly in the areas of time management and coordination in kitchen setup. I have learned to coordinate time properly with other fellow workers, finish tasks within deadlines, and maintain effective communication for efficient operations. Furthermore, I habituated myself to cooking using extremely minimal kitchen equipment, which challenged me to become more innovative and resourceful. This experience made me more attuned to the genuine challenges of the working world and provided me with a more professional and tolerant approach to overcoming difficulties in the field.

My internship at Meerhouse Bar & Resto has been an invaluable experience, providing me with essential skills and insights that will undoubtedly contribute to my growth as a culinary professional. Over the course of the internship, I had the opportunity to immerse myself in both the Hot Kitchen and Pastry sections, gaining hands-on experience in two crucial areas of the culinary field. This allowed me to develop technical skills while also improving my adaptability and resilience in a professional setting.

One of the key takeaways from my internship was the importance of maintaining cleanliness and adhering to food safety standards. Throughout my time at Meerhouse Bar & Resto, I learned the significance of proper sanitation, both in food handling and in kitchen maintenance. The restaurant's strict adherence to hygiene practices ensured that all kitchen tools, equipment, and surfaces were consistently sanitized, reducing the risk of cross-contamination and foodborne illnesses. This experience ingrained in me the necessity of upholding high standards of cleanliness and organization, which are vital for both safety and efficiency.

Additionally, working in a professional kitchen environment allowed me to build soft skills such as effective communication, teamwork, adaptability,

and stress management. I learned how to remain calm in high-pressure situations and ensure that tasks were completed on time without compromising quality. Collaborating with chefs, kitchen assistants, and front-of-house staff also improved my ability to work as part of a team and deliver excellent service to customers.

In addition to my daily responsibilities in the kitchen, I was also directly involved in handling various events, such as the Grand Opening, Valentine's Day, and Lebaran celebrations at Meerhouse Bar & Resto, as well as the Hands-on Cooking Class at Ottimmo International. These events gave me valuable exposure to event management in the culinary industry, requiring detailed preparation, coordination, and adaptability. My tasks included assisting with guest registration, preparing ingredients and tools before the workshops began, and contributing in the pastry section for special occasions. Through these experiences, I learned the importance of teamwork, attention to detail, and flexibility in ensuring the success of an event.

In conclusion, my internship at Meerhouse Bar & Resto has been a transformative learning journey that has equipped me with both the technical and soft skills necessary to succeed in the culinary industry. The knowledge I gained in the Hot Kitchen and Pastry sections has broadened my expertise, while the lessons in teamwork, communication, time management, and event handling have prepared me for future professional challenges. I am deeply grateful for the opportunity to complete my internship at Meerhouse Bar & Resto, and I am confident that this experience has provided me with a strong foundation to pursue a successful career in the food and beverage industry.

4.2 Suggestion

4.2.1 Suggestion for Ottimmo International Master Gourmet

1. Keep in touch with the students on internship.
2. Keep the communication between trainee and resto.

4.2.2 Suggestion for Student

1. Prepare yourself and mentally to feel professional in the kitchen.
2. Keep learning.

4.2.3 Suggestion for Meerhouse

1. Time management.
2. Need more staff to handle the operation at busy time.
3. Need to work more as a team.

4.2.4 Suggestions for Event in Ottimmo International Master Gourmet

1. Improve the registration process by using a digital check-in system to make it faster and more efficient.
2. Prepare standardized checklists for ingredients, utensils, and equipment to avoid last-minute preparation.
3. Provide participants with handouts or digital materials summarizing recipes and financial management topics for better application in their businesses.

4.3 Problem and solution

4.3.1 Problem and Solution in Meerhouse

During my internship at Meerhouse Bar & Resto, one of the main challenges I encountered was managing the high volume of orders during peak hours in the Hot Kitchen. The kitchen is often under pressure to deliver multiple dishes at once while ensuring quality and consistency. At first, it was difficult to coordinate and complete tasks efficiently, especially when handling several orders at the same time. However, by learning to prioritize tasks and communicate effectively with my colleagues, I was able to improve my time management skills. Working closely with the experienced chefs, I learned how to streamline the cooking process, delegate tasks when needed, and maintain a high level of organization, which significantly improved my ability to work under

pressure.

In the Pastry section, I faced challenges related to the precision required in baking and dessert preparation. Pastry work demands attention to detail, especially in terms of ingredient ratios and baking times, and even a small mistake can affect the final result. Initially, I struggled with the fine-tuning of these techniques, but through practice and guidance from the pastry chef, I learned how to measure ingredients accurately and follow recipes to the letter. Additionally, I gained a better understanding of how to maintain consistency in texture, flavor, and presentation. The experience taught me the importance of patience and precision in pastry work, and with practice, I was able to overcome these challenges and contribute to the successful execution of desserts in the kitchen.

4.3.2 Problem and Solution in Ottimmo

During the event at Ottimmo International, several challenges were observed that slightly affected the smoothness of the program. One of the main problems was that some participants arrived late or needed additional time during the registration process, which caused delays in starting the activities. To overcome this, it would be more effective to implement a digital pre-registration and check-in system that allows participants to confirm their attendance in advance and reduce waiting times on the event day. Another issue was related to the preparation of ingredients and tools before the workshop. The setup process sometimes took longer than expected, leading to a rushed situation when the event was about to begin. A suitable solution to this problem would be creating a standardized checklist and assigning clear responsibilities to volunteers, ensuring that all materials, utensils, and equipment are fully prepared beforehand. Finally, there was a limitation in the documentation of the workshop content, especially recipes and financial management

topics, which made it difficult for participants to review the material after the event. Providing printed handouts or digital modules containing a summary of the recipes, techniques, and business knowledge shared during the workshop would be an effective solution to help participants apply what they learned in their own businesses. By addressing these issues, future events at Ottimmo International can run more smoothly and deliver even greater impact for the participants.