

CHAPTER IV

CONCLUSION

4.1 Conclusion

During the 6-month internship at Xiang Fu Hai Vasa Hotel Surabaya has been an incredibly valuable and enriching experience. The author had the opportunity to work alongside a professional and supportive team, which helped me develop both technical skills and interpersonal communication. This internship not only strengthened my understanding of the hospitality industry but also enhanced my ability to work under pressure, solve problems efficiently, and maintain high service standards. The author deeply grateful to the management and staff of Vasa Hotel Surabaya for their guidance and trust. This experience has significantly prepared me for my future career in hospitality and has inspired me to continuously grow in this field.

4.2 Problem and Solution

1. Water channels are often clogged

In some cases, during restaurant operating hours, water channels are clogged and this occurs because the kitchen is busy and has to cook quickly, which makes the wok area dirty quickly and clogs the water channel. To deal with this, when using a wok, you must maintain cleanliness.

2. Foods are often too salty

In some cases when conditions are crowded, cooks often make dishes such as tamie, fried rice that is too salty, to deal with this before plating on the plate, the wajin is tested first

4.3 Suggestion

4.3.1 For Students

1. Discipline in working.
2. Be responsible for every task entrusted and do it well
3. Respect all staff and other trainees.
5. Try to improve skills and knowledge.
6. Prepare mentally and physically to undergo the internship program.

4.3.2 For Vasa Hotel Surabaya

1. Food standards are given more attention
2. Hiring more staff
3. number of trolleys added

4.3.3 For Ottimmo International Master Gourmet Academy

Maintain good relations and communication with Vasa Hotel Surabaya.