

## **CHAPTER IV**

### **CONCLUSION**

#### **4.1 Conclusion**

The author chose Le Pré Xavier Beaudiment, a two-Michelin-starred restaurant in Durtol, for the internship because of its strong reputation in French fine dining. The internship was a valuable learning experience, giving the author the chance to understand the standards and discipline of a Michelin-level kitchen.

At first, it was difficult to adapt to the fast pace and the high precision expected, especially during service. Over time, the author improved in time management, organization, and plating skills. One of the highlights was being given more responsibility in the pastry section, where attention to detail is very important. Feedback from senior chefs helped build confidence and encouraged continuous improvement.

Overall, this internship gave the author important lessons in teamwork, discipline, and consistency. It was a big step in preparing for a professional career in gastronomy.

#### **4.2 Problems and Solutions**

##### **1) Pressure During Service**

- Problem: The fast pace sometimes caused mistakes in plating or timing.
- Solution: Better mise en place and staying calm under pressure help reduce errors.

##### **2) Limited Section Rotation**

- Problem: The author mostly stayed in one section and had less chance to learn from others.

- Solution: A clear rotation plan for interns would give wider experience.

### 3) Communication Issues

- Problem: Language barriers and the speed of service sometimes led to misunderstandings.
- Solution: Use simple, clear instructions and short pre-service meetings.

### 4) Shared Equipment

- Problem: Some pastry tools were shared with other sections, causing small delays.
- Solution: Better scheduling or adding extra tools would help efficiency.

## 4.3 Suggestions

### 4.3.1 For Students

- Be ready for the intensity of a Michelin-starred kitchen.
- Always stay disciplined and consistent.
- Take initiative to learn and accept feedback.
- Stay calm and adaptable, especially during mistakes.

### 4.3.2 For Le Pré Xavier Beaudiment

- Offer more rotation between sections for interns.
- Continue mentorship from senior chefs to interns.
- Improve equipment sharing and workflow in pastry.

### 4.3.3 For Ottimmo

- Prepare students with stronger basics in fine dining and plating.
- Follow up regularly with partner restaurants.

- Provide training in stress management and teamwork before internships.