

CHAPTER IV

CONCLUSION

4.1 Conclusion

My internship as a chef at Andaz Capital Gate, Abu Dhabi was an enriching and valuable experience. I had the opportunity to observe and participate in a variety of culinary operations, from preparing dishes for the lounge, Bar Bites, and Cyan Brasserie, to assisting in special events such as Taste of Vienna, Bubbly Brunch, and Afternoon Tea.

Through this internship, I learned how a luxury hotel kitchen operates, including menu planning, food preparation, portion control, and presentation. I also gained experience in adapting dishes for dietary preferences, such as vegan and vegetarian options, and saw firsthand how creativity and attention to detail play a key role in providing exceptional dining experiences for guests.

Working at Andaz Capital Gate allowed me to develop practical skills, improve my teamwork and communication, and understand the high standards required in a professional hotel kitchen. This internship has strengthened my culinary knowledge, inspired me to pursue further growth in the hospitality industry, and gave me valuable insight into working in a dynamic, high-pressure environment.

Overall, my time as a chef intern at Andaz Capital Gate was both educational and rewarding, and it has significantly contributed to my professional and personal development in the culinary field.

4.2 Problem and Solution

1. Problem: High workload during peak hours

Working in a luxury hotel kitchen often means handling many orders at the same time, especially during breakfast, lunch, or special events. This can lead to pressure on time management and stress among staff.

Solution:

To manage this, I learned to prioritize tasks, prepare ingredients in advance (*mise en place*), and communicate clearly with the team. Efficient teamwork and planning helped ensure that all dishes were prepared on time without compromising quality.

2. Problem: Adapting dishes for dietary preferences

Guests often request vegan, vegetarian, gluten-free, or allergen-free options, which can require adjustments to standard recipes.

Solution:

The kitchen maintained alternative ingredients and modified recipes as needed. For example, replacing goat cheese with vegan feta or honey with maple syrup for vegan options. This taught me how to adapt dishes without losing flavor or presentation.

3. Problem: Maintaining consistency in presentation and portioning

Different outlets (Andaz Lounge, Bar Bites, Cyan Brasserie) serve similar menu items but require different plating and portion sizes, which can be challenging to manage consistently.

Solution:

I learned the importance of following standard recipes and plating guidelines, and double-checking presentation before serving. Regular feedback from the chef helped ensure quality and uniformity across outlets.

4. Problem: Handling unexpected situations during events

Special events, such as Taste of Vienna or Bubbly Brunch, sometimes had last-minute menu changes or increased guest numbers, which could disrupt the workflow.

Solution:

Flexibility and quick problem-solving were key. I observed how the team reorganized tasks, communicated efficiently, and delegated responsibilities to handle unexpected changes while keeping service smooth.

5. Problem: Having to need to adapt on delivering food according to different Nationalities with their specific diets. As a chef, I faced challenges serving

guests from different nationalities, each with unique taste preferences and dietary needs. Cultural differences and occasional language barriers sometimes made it difficult to meet everyone's expectations.

Solution:

I addressed this by learning about various international cuisines and adapting recipes to suit diverse palates. I also improved communication with the service team to better understand guest requests. This helped me become more flexible and culturally aware in the kitchen.

4.3 Suggestion

4.3.1 For Student

1. Be observant – Watch how experienced chefs work and learn from their techniques, timing, and plating.
2. Manage your time – Plan your tasks and prep ingredients early so you don't feel rushed.
3. Communicate with the team – Let your supervisor or teammates know if there's a problem and listen to feedback.
4. Learn about dietary needs – Know how to adjust dishes for vegan, vegetarian, or allergen-free requests.
5. Focus on presentation – Make sure each dish looks nice and matches the hotel's standards.
6. Stay calm and flexible – Be ready for changes like extra guests or menu updates.
7. Ask questions – Don't be afraid to ask for guidance; it helps you improve.
8. Take notes – Write down what you learn about recipes, techniques, and kitchen work.

4.3.2 For ANDAZ Capital Gate Abu Dhabi

1. Upgrading kitchen utensils and machines - chillers and other old stuffs need to be change on a regular basis instead of using it until it didn't work and thus held back kitchen work efficiency.
2. Add more kitchen staff – with more kitchen staff it means more efficiency in the work of all departments.

4.3.3 For Ottimmo International

1. Prepare students before placement – Provide guidance on what to expect in a professional kitchen abroad, including cultural and workplace norms.
2. Encourage adaptability – Teach students to adjust to different work environments, schedules, and kitchen practices.
3. Emphasize communication skills – Help students practice clear communication with supervisors and team members in an international setting.
4. Promote responsibility and initiative – Encourage students to take ownership of tasks while respecting local kitchen rules.
5. Monitor progress and provide feedback – Keep track of the student's learning and offer advice to improve skills and confidence.