

CHAPTER IV

CONCLUSION

4.1 Conclusion

During the author's six-month internship at Ciccia in Surabaya, the overall experience was highly enjoyable and rewarding. One of the highlights was the opportunity to work alongside a highly skilled head chef from Italy, whose extensive culinary knowledge provided a wealth of learning opportunities. The author also benefited greatly from interactions with talented individuals in the kitchen. Throughout the internship, the author gained valuable skills in various areas, including effective time management, proper ingredient storage and handling, as well as broadening their knowledge in both culinary and pastry arts.

4.2 Problems and Solution

During the internship, the author encountered several challenges and would like to highlight possible ways to address them:

- **Dull Knives:** Most of the kitchen knives were not properly maintained and often dull. As a result, they had to be sharpened frequently before use, which disrupted workflow and efficiency.
- **Teamwork:** Collaboration among kitchen staff across different stations needed improvement to ensure smoother operations and better coordination.
- **Quality Control:** There was a noticeable need for stricter quality control regarding both food preparation and ingredient standards to maintain consistency and excellence.

4.3 Suggestion for student

My suggestion for the internship student is being proactive, and also you have to ask if you don't understand about what you are doing, and the most important thing is you have to take notes about everything that you think is

important. The student must have professional attitude and also have to obey all of the rules in the internship place.

4.4 Suggestion for OTTIMMO

My suggestion for Ottimmo is Ottimmo have to add more learning materials, and also Ottimmo have to equip the students with knowledge about the world of work, so the students will be more prepared for internship program. Ottimmo also have to encourage students to have a strong mentality and initiative before starting an internship program.

4.5 Suggestion

For Ciccia Restaurant:

4.5.1 Promote Ciccia More Widely

To help more people learn about Ciccia, it's a good idea to use more ways to promote the restaurant. This can include posting regularly on social media, working with food bloggers or influencers, joining food events, or using online ads. The more ways Ciccia is promoted, the more people will know about it and want to visit.

4.5.2 Improve Kitchen Hygiene Rules

It's important to keep the kitchen clean and safe. Ciccia should improve the hygiene rules by making sure all kitchen tools and surfaces are cleaned often, food is stored properly, and staff follow good hygiene practices. Giving regular training to staff can also help keep everything clean and organized, which leads to better food and a safer kitchen.