

CHAPTER IV

CONCLUSION

4.1 Conclusion

During my 6 months internship in the pastry and bakery department, I gained a lot of experience, especially in making cakes and bread. In carrying out this internship, I learned many lessons, namely product manufacturing techniques that study the basic techniques of making bread and pastry from making dough, baking, and decorating, learning to always keep the table and workplace clean to maintain product quality, learning to work together with the kitchen team, learning to manage time well in order to complete orders on time.

My impression of Drool Bakery, Drool has a professional and supportive work environment. The staff provide guidance patiently and are open in sharing experiences and knowledge so that I can get a good opportunity to practice.

I feel very appreciated because I am given real responsibility and direct experience in the world of work.

4.2 Problem and Solution

During my internship in the pastry and bakery department, I have faced challenges in my work. One of the problems I have faced is the mistake of weighing ingredients so that the product that was made failed. To overcome this, what I did was to focus more and use more accurate scales.

In addition, at the beginning of the internship, I felt less confident in touching or fixing products that did not meet standards. However, after getting encouragement from the staff, I was given the opportunity to try and fix the product myself. This really helped me to increase my confidence in handling the product.

4.3 Suggestion

4.3.1 For Student

- Don't be afraid and embarrassed to ask.
- Prepare mentally for the internship program.

- Confident and able to improve skills and knowledge.

4.3.2 For Drool Bakery

- Improve work quality.
- Improve communication between staff and trainees.

4.3.3 For Ottimmo International MasterGourmet Academy

- Keep in touch with students during the internship process.
- Maintain good relations and communication with DROOL Bakery.