

CHAPTER IV

CONCLUSION

4.1 Conclusion

From the internship for 6 months, learned so many things from the importance of maintaining proper hygiene and sanitation standards in a professional kitchen. Being clean is not only a basic requirement in food industry, but its also a reflection of how discipline, professional, and care to customer and to food itself. In 6 months internship, Author already observed how the staff played their role in doing the job desk, upholding hygiene, proper handling tools and ingredients, routine cleaning of equipment and workstations. Learned systems like FIFO (First in, First Out), temperature control, labeling, and food safety issues. Corica Pastries teams have been incredibly supportive and willing to teach various skills, and have been very friendly. Author was grateful for the opportunity to join the Corica Pastries and be part of the kitchen team for 6 months.

4.2 Problem and Solution

Some of the problems in Corica Pastries

1. Old Macaron System

Corica pastries central kitchen have been drawing their macaron's circle with a pen all this time. It makes the process slow and making mini macarons could take an entire day of work.

2. Bullying

For sometimes now, the intership staffs have had bullying problems and that made a divide among the intership staffs. The staffs usually have nothing to talk about, so whenever someone left the room or had a problem with a member of that group, will get talked and being made fun off. Picked on the weak and continued everyday until that person left and pick a new person to be picked on and bullied.

The solutions:

1. New Macaron System

Proposed the idea to the head chef that the mini macarons circles could be printed and put below the baking paper instead of being drawn. It worked out and the speed of macarons making have been better than ever.

2. Bullying at Work Place

The short term solution was reporting it to the staffs and head chef. After an inside investigation and a meeting happened against bullying after that. The source of the bullying was tracked, and the person was given a warning paper along with a spoken warning in the meeting. Since, things went quite and bullying was nowhere to be seen.

4.3 Suggestion

4.3.1 For Students

1. Learning how to communicate more effectively.
2. Increase curiosity, ask questions.
3. Be brave to give ideas and opinions that have been bothering.

4.3.2 For Corica Pastries

1. Reduce the toxicity in the workplace.
2. Allow the interns to take more initiative and learn more stuff.
3. Don't neglect the interns.

4.3.3 For Ottimmo international Master Gourmet Academy

1. Inform the hotels and bakery whenever there is a notice.
2. Increase cooperation with hotels and bakery.
3. Open more opportunity for students.