

CHAPTER IV

CONCLUSION

4.1 Problems and Solutions

1. Allergic and dietary

The guest suddenly has allergic and dietary problems that not informed before at WhatsApp when make the reservation. Sometimes also when the guest already come, the service come down to the kitchen and tells us last minutes about the allergic or dietary. The solution is change the substitutions or remove the ingredients that the guest cannot consume and make the new one at the last minutes.

2. Small insects

When smoking process, the kitchen got lack of air circulation because of the smoke so have to open the window to get air circulations. Because of the kitchen place on the edge of the cliff, that cause many insects enter to the kitchen and sometimes gets into the food. The solutions is must double check before the dish picked up by runner to ensure there is no small insects at the dish or plate.

4.2 Conclusion

From this internship, the author gained experience and skills, got to know more about industrial kitchen, kitchen workflow, how to serve the dishes and talk with the guests in fine dining industry. This internship program is valuable, and it is the best way for the author to learn and adapt into the real kitchen industry. During 6 months of internship programs, the author has been trusted to handle hot entrée section, hot section, bar and also cold section. The author learned how to work professionally when under pressure, the capability to work quick, how to work in a team, discipline, how to communicate with other staff and trainee when service time, make decisions quickly, able how to solve the problems and misunderstanding in the kitchen. Blanco's executive chef itself is a very smart and strict person. He always wants everyone to work as much as possible, work under

his command quickly, and do all things neatly and have perfect shape and taste. From him, the author can learn so many things to increase professionalism and cleanness.

The author was so grateful because all the staff and chef wanted to share their skills, experience and their knowledge. In this place the authors feel at home and have family instead of just a trainee. The author hopes that this internship could be useful for the author's future. The author is very blessed can be part of Blanco par Mandif for the last 6 months.

4.3 Suggestion

4.3.1 For student

1. Respect every staff, chef, and other trainees
2. be responsible with the job and do not complain
3. Be disciplined
4. prepare the mental condition for doing the internship
5. improve skills, knowledge and do not shy to ask

4.3.2 For Blanco par Mandif

1. Increase communication with trainees
2. Increase kitchen and service staff
3. Make more promotion on Instagram or other social media
4. Pest control should be solved, the mousse and small insects problems

4.3.3 For Ottimmo International MasterGourmet Academy

1. keep relation and communication between restaurant and Ottimmo