

## CHAPTER IV

### CONCLUSION

#### 4.1 Conclusion

I opted for this internship as an avenue to gain firsthand insight into the practical aspects of working as a chef. Regrettably, I encountered some challenges pertaining to my colleagues within the workplace, resulting in a somewhat mixed experience. Alongside these challenges, there were positive aspects such as the privilege of collaborating with a highly skilled head chef from the Philippines who imparted a wealth of knowledge about culinary practices. Interactions with exceptional individuals also provided valuable learning opportunities. Over the course of my four-month tenure in Bali, I acquired knowledge in various areas, including efficient time management, proper ingredient handling and storage, adeptly managing a bustling kitchen environment, and expanding my culinary expertise. Despite the challenges, I do not rue my decision to undertake this internship, as it facilitated extensive networking and relationship-building with the diverse individuals I encountered. However, with regards to the internship location, while I personally find it commendable, I would not readily recommend it to female individuals who may find it difficult to assert themselves.

#### 4.2 Suggestion

— For Kong Restaurant:

1. Try to expand your way of promotion so a lot of people can know about KONG.
2. Improve the hygiene SOP in the kitchen
3. Making a strict policy about sexual harassment in the work place.

— For students:

1. Take the chance to experience the internship. Either the one inside the country or outside the country.

2. Have responsibility in all of the task and work that your senior gave to you.
3. Don't just settle in your comfort zone. Try to ask and do about task that is outside of your comfort zone, so you can learn a lot more.
4. Don't be afraid to stand up for yourself if you are right, but remember to do it in a respectful way. Because at the end of the day u are a student that just starting to work in a real kitchen and your colleague is people that has work in this job way longer than you.

— For Ottimmo:

1. Expand your choices of place for the internship.
2. Try to listen to all of the problems that your student is telling you in the ongoing internship.
3. I wish that Ottimmo would demonstrate greater professionalism when dealing with students and refrain from showing favoritism, ensuring that all students receive fair and equal treatment.

### **4.3 Problem Faced and How to Solved Them**

There are some problems that occurring during this internship and the author like to address on how to handle it.

- Dull Knife: All of the knives in the kitchen are mainly very dull. So I usually have to sharpen them every time I want to use it.
- Limited work space: The kitchen is very small and during the shift changing for the morning shift and night shift at 3 a clock the kitchen become very hectic. So usually, the people that work the morning shift has to finish all of the task very fast so that all of the work will be done at 3 pm sharp, so that they can go straight for the break.