

## **CHAPTER IV**

### **CONCLUSION**

#### **4.1 PROBLEM AND SOLUTION**

##### **A. Undercook and overcook products**

Basque Cheesecake is a bit tricky to bake because it goes through 2 baking temperatures with different time. When the author first entered the pastry section, the author baked Basque Cheesecake according to SOP but it turned out to be undercook. Then on the next day, the senior told the author to increase the time and it turned out to be overcooked so the solution is to increase the time by 7 minutes.

##### **B. Availability of ingredients**

During the internship there were times when the author experienced a shortage of materials due to empty stocks, such as bread flour, sugar, whipping cream, lemon, etc. The solution is to report to seniors so seniors know and we were told to ask for ingredients from other sections. Usually it can be that the item arrives late or indeed forgot to order.

##### **C. Brought the wrong ingredients**

The person who buys the ingredients sometimes does not really understand about ingredients, such as the cocoa powder they buy, the chocolate content they buy is too high, and unlike cocoa powder, in general, the color is darker and black like charcoal powder and tastes more bitter. The solution is wait for the person to buy new cocoa powder usually the goods will be ready at 12 noon.

##### **D. Equipment and tools**

Equipment and tools are sometimes not clean enough, lacking, and often lost even though they already bought a new one. The solution is to be more responsible in using the goods provided, do not be ignorant of the environment.

## 4.2 THE BENEFITS OF INDUSTRIAL TRAINING

- a. The Benefits for BRAUD Artisan Bakery
  - Easier to find and employ other training, because they gain experience in educating trainees.
  - With internship student, they can reduce the expenses to pay a staff.
  - Can establish good cooperation with Ottimmo International , so they can get help or more internship easily.
  
- b. The Benefits for Ottimmo International
  - Build a good network with BRAUD.
  - Introduce Ottimmo International to be well-known.
  - Ottimmo International can evaluate and improve the curriculum in the next year.
  - Can enhance potential to recruit the student for the next internship.
  
- c. The Benefits for Student
  - Gaining experience to work in real kitchen.
  - Learn to adapt and interact with many people with different character.
  - Can practice and improve their skills.
  - Build a good network.
  - Develop new skills and expanding knowledge.

## 4.3 SUGGESTION

In my opinion, Braud is very suitable for an internship, the place is comfortable, the seniors are kind and willing to teach us, the materials used are very diverse, the system is good but back to the interns if they are impolite and do not want to listen, they will definitely not be taught well.

- a. Suggestion for BRAUD Artisan Bakery

I wish for the staff to be more responsible for the work and also the equipment provided. There shouldn't be too much outsider interference in the kitchen because it interferes with production, it's better if the boss reprimands the staff, not those who don't have authority

- b. Suggestion for Ottimmo International

My suggestion is for the tools at ottimmo can be used by students so they can practice such as sheeter machines and chocolate spray guns, maybe it can be warned at the beginning if the machine is damaged please replace it.

#### **4.4 MEMORABLE MOMENTS**

For the Author all the moments during the internship were very enjoyable and memorable even though there were times when the author made mistakes, she must remain honest and responsible. And one more the head baker Chef Ben really impressed me because he can be responsible for existing problems and is also very professional.