

CHAPTER IV

CONCLUSION

The problem I am facing is difficulty in setting up the kitchen because quite a lot is prepared such as setting up dishes for display, preparing all the cutting boards and utensils, and also making sure all the setup and workplaces are clean because of the open kitchen concept. The right solution for me is to take photos of all the existing setups to make it easier for us when preparing, and also often ask the seniors, sometimes some setups are replaced. The benefits of an internship for me, can learn a lot of new things what is more if we are in a hotel we will often be rolled to be able to experience a new atmosphere and work, for example, we can learn how to make pizza with the specified standards, how to deal with guests to make them look friendly, and how we dealing with busy orders calmly and not panicking, also learning new things like using WOK. In my opinion, my workplace environment is very conducive because I am always supervised by seniors and always do work according to existing SOPs, and is suitable for starting an internship or working at this hotel. This hotel can be recommended by Ottimmo to be a place for internships. In general, this hotel is very good because it always maintains the existing standards and W Bali Seminyak always provides the best service. There were many moments for me, such as being trusted to look after my pizza section for almost 1 month, being trusted for the production of food and components, being trusted to look after the buffet for a private birthday party where Woobar was closed for that day specifically for the birthday party, being trusted to cook a la carte for guests, the most memorable thing is that I was trusted to be at the Fire Kitchen where this is the busiest place for Lunch and Dinner and I was trusted by Fire Kitchen for 3 months. At Fire, I produce a lot for my section and often deal with guests because of the concept of our welcome snack. In pastry, I am also trusted to handle production and a la carte for dinner.