

CHAPTER IV

CONCLUSION AND SUGGESTION

4.1 Conclusion

According to the author, the internship program is very advantageous and helpful for us who are new to the kitchen world. The author also learned the importance of networking, good teamwork with other staff and chefs.

Examples that have been learned during the internship program:

1. Learned how to process food ingredients with high quality
2. Expanding relations and networks
3. Increase self confidence
4. Time management

4.2 Suggestion

4.2.1 Suggestion for Ottimmo International Master Gourmet

1. Prepare the mentality and the behaviour of students
2. Keep the communication between trainee and hotels

4.2.2 Suggestion for Student

1. Adapt with the new environment and a new culture
2. Be responsible and discipline
3. Maintain an attitude
4. Focus to the new lessons

4.2.3 Suggestion for Anantara The Palm Dubai

1. Teach the trainee nicely, not only cutting
2. Less working hours for the trainees
3. Intern are still in the process of learning and not as work-ready as the staff

4.3 Problem and Solution

1. Treated like casual

We must dare to speak up about this, they will don't care about us because we are intern here

2. Limited knives

Senior chefs bring their own knife, because the knives have very bad quality, which is broken and dull. Sometimes I have to wait so I can use the knife.