

CHAPTER IV

CONCLUSION AND SUGGESTION

1.1 Problem and Solution

There are few problems that The Author face in BLANCO par Mandif such as the guest sometimes say they have no allergic and dietary on email or whatsapp, but when they came to restaurant and the servant explain about our menu today unexpectedly they have some allergic or dietary. Having this kind of situation, of course it ruins the kitchen flow, but team has to manage all of those like preparing special dish to those who lactose intolerant, gluten free, etc.

Sometimes, there are some misunderstanding between service and kitchen. like when the food is ready, turns out the guest ask for a break, kitchen had to hold the food. The food become dry when it's too long under the heat lamp, so kitchen team have to redo making the food.

1.2 Suggestion

4.2.1 Suggestion for Ottimmo International Master Gourmet

1. Keep the good relations with BLANCO par Mandif

4.2.2 Suggestion for Student

1. Prepare physic and mental to survive in professional kitchen.
2. Don't be afraid to ask questions.
3. If chefs mad and yelling at you, don't take it personal.

4.2.3 Suggestion for BLANCO par Mandif

1. Give clear information about working day.
2. Hire more staff to handle the operation.

1.3 Conclusion

The author is very grateful to have the opportunity to do an internship at BLANCO par Mandif because The Author got a lot new of knowledge and experience during the 6-month internship. Not only learning how to cook, there

are also soft skills experiences like explaining dish to the guest. The author believes that the experience and skills gained from an internship program are invaluable and the best way to learn and adapt to the realities of a professional kitchen. The author also learned about good networking and good teamwork with other staff and chefs.