

CHAPTER IV

CONCLUSION

4.1 Problem and Solution

1. Problem

When the writer first making bread and to focus on the guide line without looking at the actual dough. Result in an underproof bread and sodden focaccia bread.

2. Solution

Follow the guide line but still looking in at the actual dough if still underproof add more time, if almost over proof reduce time, don't be to focus on recipe

3. Problem

Didn't wash grease trap properly results in a strong unpleasant smell and clogged sink

4. Solution

Make sure to clean properly and rinse down all the bits to prevent any clogged build up

4.2 Benefit of the Internship

- Experience

An internship provides the author with firsthand experience, professional opportunities and personal growth.

- Professional Network

An internship expands your professional network. Interns often report to mid- to senior-level positions. These mentors can help guide you and provide helpful advice for your career path

- Real-World Application

Not only can you apply knowledge and theories from classroom discussion to the workplace, but you will gain other practical and professional skills

4.3 About the internship

The writer really enjoy its placement since the writer can learn a lot, have a lot of experience and learning in depth with how the F&B industry also sharpening the skill set that is needed to

The writer place of internship is a great place to develop and expand the writers passion in cooking and baking

4.4 Suggestion For Ottimmo

- More connection with 5 star hotel and resort

4.5 Suggestion For Three Mates Deli

- More diverse menu item
- More staff on rush hour weekends

4.6 Suggestion For Student

- Don't be shy to ask
- Always be ready to do the work
- Make sure you follow the guide line
- Keep your work place clean and sanitize