

CHAPTER IV

CONCLUSION

4.1 Problems and Solutions

The issues I faced during my internship at Vasa Hotel Surabaya, specifically in 209 Dining, were not many. However, being someone who was new to the job, the main challenge was adapting to the work environment. It was quite difficult for me to adjust to the workplace, and it took me about a month to adapt and follow the established flow. Moreover, the real world in the kitchen was vastly different from my college days. Dealing with time pressure, working hours, colleagues, and keeping up with the workflow was quite surprising. But as time went on, I started to enjoy working under pressure in the kitchen.

However, I managed to handle all the issues mentioned above by familiarizing myself with the workplace and getting to know my colleagues, both the staff and fellow trainees. I received a lot of help from the staff and trainees in adapting to the new environment. I also made many new friends in the kitchen, which made my internship at Vasa Hotel Surabaya much more enjoyable. They were very supportive in assisting me with learning and further developing my skills.

4.2 Benefits of Internship

There are so many things I gained from the internship program I underwent for six months at Vasa Hotel Surabaya, specifically in 209 Dining. I acquired numerous incredible experiences that I wouldn't have obtained if I hadn't participated in this program. I came to understand the essence of working itself, especially getting a taste of the real world of work. This ranged from dealing with diverse individuals with different

personalities to learning how to adapt to the working environment and immerse myself directly in society. The internship allowed me to grow personally and professionally, teaching me valuable life skills that will serve me well in my future career endeavors.

During my internship, especially in the hotel kitchen industry, I learned a lot. I gained knowledge about serving guests, socializing in the workplace, and much more. I realized that my cooking skills, which I used to believe were better than my fellow trainees, were actually not as proficient as I thought. There were many things I didn't know before entering the kitchen industry, particularly regarding cutting skills, cooking quickly and accurately, and handling various ingredients.

One significant area of learning was Japanese cuisine, especially sushi rolls. Initially, I was unfamiliar with making sushi or other Japanese dishes, but after spending four months in the Japanese section, I acquired extensive knowledge about Japanese cuisine, especially in cooking and presentation techniques. The experience allowed me to enhance my culinary skills and broaden my understanding of diverse cooking styles, which will undoubtedly be valuable for my future career in the culinary field.

4.3 Suggestion

4.3.1 Suggestion for Ottimmo

- Regarding Ottimmo International's assistance in providing internships for students, it is possible to start the internship program earlier than this year.
- Ottimmo International could consider expanding the internship opportunities for students to include placements abroad.

4.3.2 Suggestion for Student

- The writer's acknowledge that there is still much to be

developed, as the writer's feel there are many things I have yet to learn.

- The writer's hope to improve the work performance, further develop the skills and talents, and seize opportunities for both employment and potential business ventures.
- The writer's aspire to work even better, continuously grow, and secure promising career prospects or business opportunities in the future.
- The writer's hopes that in the future, Ottimmo International students can explore hotels and restaurants even more extensively, as opportunities for internships are becoming more accessible.

4.3.3 Suggestion for Vasa Hotel Surabaya

- In my opinion, 209 Dining, located within Vasa Hotel Surabaya, is already quite good in managing and operating their buffet and a la carte restaurant.
- They also seem to be friendly when it comes to recruiting staff and trainees.
- Enhancing these facilities is essential as they play a crucial role in supporting our work in the kitchen.

4.4 General Point of View

My initial impression of working at 209 Dining was quite positive. However, I was taken aback by the facilities available within Vasa Hotel. Many aspects needed improvement to enhance the productivity of the staff. As for the kitchen, I found it reasonably well-equipped and suitable for a

five-star hotel. The working environment was also conducive and supportive, making it less stressful for us to work. I made many new friends due to the friendliness of the staff there.