

## **CHAPTER IV**

### **CONCLUSION AND SUGGESTION**

#### **4.1 Conclusion**

The author gained what her expected from the beginning, the writer got to know more about modern dining. And also, the writer got a lot of experiences and knowledge about working in real kitchen during 6 months internship at SKOOL Kitchen. The author also learned about good networking and good teamwork with other staff and chefs. The author believes that the internship program will bring a positive impact for the future and make the author able to compete on this industry. The author is very grateful during the internship at SKOOL Kitchen. It is an honor to be able to work with such a great team.

#### **4.2 Benefit of Internship**

- To fulfil a requirement from Ottimmo International Master Gourmet.
- The author gets a lot of experience in the real kitchen life.
- The author learns how to manage time effectively.
- The author to learn about leadership and take responsibility at working place.
- The author learns how to handle a lot of orders.
- Give a chance to the author to learn new recipe, new techniques and the standard in real kitchen.

#### **4.3 Suggestion**

##### **4.3.1 Suggestion for OTTIMMO International Master Gourmet**

1. Keep in touch with the students on internship.
2. Maintain good relation with SKOOL Kitchen.

##### **4.3.2 Suggestion for Student**

1. Don't be shy to ask if you want to know something.
2. Be discipline and responsible with their job.
3. Prepare mental and physical health before starting internship.

#### **4.3.3 Suggestion for SKOOL Kitchen**

1. Didn't make trainees often work overtime.
2. Need more staff to handle the operation at busy time.

#### **4.4 Problem and Solution**

##### 1. Limitation of Working Area

Preparation area in SKOOL Kitchen is too small. If the kitchen have a lot of preparation we must wait other staff to finish their work. So we have to do the preparation quickly so that the place can be used by other staff.

##### 2. Not enough staff

On weekends, there is a section that lacks people so it cannot prepare for next day. The solution is to add staff on weekends or help other preparation sections when our preparation is finished

##### 3. Miscommunication

Sometimes there is a miss communication in the kitchen because we misunderstood what the senior staff told us to do. So we have to ask again so we understand what we have to do.

##### 4. Limited tools

So there are a limited tools, although each outlet has their own tools, sometimes these tools can get lost and no one is responsible, such as peelers. So we have to save as best we can so we don't lose it, or take our own.