

CHAPTER IV

CONCLUSION

4.1 Problem and Solution

Problem

- Too much Indian menu but hard to teach how to make it
- At breakfast it will definitely be crowded but in the egg, pizza and live fried rice section there are only 2 chef in charge. It overwhelmed us and got negative comments because the food took too long.

Solution

- When the menu is received, Demi Chef writes down the recipe and how to make it and then shares it to the team. So when Demi Chef doesn't have time to teach us, we will read the recipe and work on it.
- In that section it is necessary to add 1 more person, so that the work goes well and there are no negative comments about Refill.

4.2 Benefit of The Internship

1 Experience

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

2 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

3 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 can learn many things, has extensive experience and learns in depth how the F&B industry also hones the skills required.

4.4 Suggestion

4.4.1 For Student of Ottimmo International:

- Care more and understand each other
- Follow the directions given by Chef
- Follow existing standards such as appearance, food and service.
- Improve positive attitude and mind

4.4.2 For Ottimmo International:

- Expand partnership and affiliation with more hotel and companies in the F&B industry
- More cares about students, and always provides the best solutions. Hopefully ottimmo will continue to progress to become the best culinary school.

4.4.3 For JW Marriott Hotel Surabaya:

- Pest control should be given more time in checking and controlling pest around the kitchen
- Lack of paper towel, hard to pat dry beef using normal tissue
- Expand the parking lot particularly for staff, trainee, casual worker vehicles

4.5 General View of The Establishment of Internship Placements

At JW Marriott the author learns many things, especially at the Pavilion Restaurant which has Asian, Western and Mediterranean cuisine, each with different cooking techniques and methods, adapts to the environment and colleagues, and learns to stay positive.

4.6 Memorable Moment

- During the 6 month internship, successfully adapted to colleagues in the 5th month.
- Learn something new every day
- Learn be relied upon to be moved to several parts
- Learn at Uppercut, Imari, and Tang Palace kitchen before or after shifts.