

CHAPTER IV

CONCLUSION

4.1 Problems and Solution

During the 6 months of internship at Blanco par Mandif, the writer faced so many problems. The writer always learn from it and had to find a way how to solved it. There are the problems and the way to solve them:

- The guest suddenly have dietary and allergic

Sometimes when the guest do the reservation through whatsapp or email, they say that they don't have allergic and dietary, but when they come to the restaurant and the waiter explain about the menu, suddenly they said that they are gluten free, and we should make gluten free pancake for the guest on that time.

- Ineffective communication

When the waiter already asked the kitchen to fire the dish, but the service have not clear the table, so we have to move the dish from the heat lamp, and plating it again later, because when we keep the food under the heatlamp the food will be dry.

- Various instruction

When we do something but the staff tell the different way to do it, so the writer has to choose which method to use.

4.2 Conclusion

The writer was very grateful for doing the 6 months of internship at Blanco par Mandif. From the beginning, the writer's goal are to learn more about Indonesian Cuisine, especially in fine dining industry. The writer got a lot of knowledge and experience starting from how to work in the real kitchen and bar, learn to be discipline, learn to work quickly under pressure, learn to communicate in a team. And also the writer get a new experience which at first she has never had experience in bar or beverages section, and in Blanco par Mandif the writer can make cocktails and mocktails and served it in front of the guest also explain it to the guest. This makes the writer indirectly able to retrain her speaking skills in front of the guest in English. At first, it makes the writer really nervous. But by the time, the writer used to it.

The writer is very grateful because she has been given the opportunity to do an internship for 6 months at Blanco par Mandif. And also, the writer feels very happy to be a part of Blanco par Mandif team.

4.3 Suggestion

4.3.1 For student

- 1) Be responsible and discipline for anything the chef asks for
- 2) Respect every staff and other trainees
- 3) Be ready to face new challenges everyday
- 4) Don't be shy to ask if we don't understand
- 5) Have a strong mental
- 6) Do the best in everything you do
- 7) Always help even if no one asked
- 8) Keep your attitude
- 9) Don't be arrogant
- 10) Grow the skills

4.3.2 For Blanco par Mandif

- 1) Pest control to solve the mouse problem
- 2) Cleanliness in staff toilet should be improved
- 3) Add the availability of pastry tools
- 4) Increase staff
- 5) Increase communication so that no miss communication

4.3.3 For OTTIMMO International

- 1) Keep having a good relation with Blanco par Mandif