

CHAPTER IV

CONCLUSION

4.1 Conclusion

After six months of my internship at SKOOL Kitchen Bali, the author realized that hospitality is not an easy thing, that professional kitchen is not as easy as the author thought.

During the 6 months of my internship at SKOOL Kitchen Bali, there are so many knowledge and techniques that the author got to learn in the kitchen. Other than that, the author also got to experience a lot of new things that the author believe will be very helpful for the future.

Throughout this journey, the executive chef and all seniors has guided the author and have been really helpful, they showed the author how to work well as team, let the author know the function for each ingredients that used to make the products, how to manage time so the author can work as efficiently as possible, learn how to be able to work under pressure, and learned how to be more responsible and maintain the trust given. In other side, all of the staff and chefs there gave their support and attention to the internship students. They always help and answer things that the author may not know and give very clear explanations so that the author can understand easily.

The author felt enjoy and really grateful during the internship at SKOOL Kitchen Bali. The author would like to say thank you to Executive chef, all seniors, and other staffs that have been guided us patiently and also kindly share their knowledge and experience.

Surely, this internship has been one of the most memorable moment that the author will cherish forever. It is an honor to be able to work with such a great team.

4.3 Problem and Solution

1. Different Standart

Every staff has their own standards also has a different method of making the dish. This makes trainee day very different from day to day. The solution is ask clearly the staff how to do the task and which method is more efficient. And also always asked the staff to check every step so the result can be put on par with the results that are expected of them. Last, for the finish product is having to query the CDP or person in charge that has the most accurate product-knowledge, whether the finished product is up to SKOOL's standards or not.

2. Misscalculation in Making Order

In making order we cannot order too much as it will take too much place in the chiller but we have to make sure there were not many wasted. So we have to calculate it precisely and sometimes it doesn't match with the needs. The solution is communicate with senior before making order so that the possibility of misscalculating is reduced.

3. Miscommunication

The common problem that often happens at the kitchen is miscommunication. Sometimes it's because the staff talk too fast and then just leave. But as the intern, the author must tries to understand them and ask again clearly about the task.

4. Limitation of Working Area

Preperation area in skool kicthen is too small. If the kitchen have a lot of preparations we must to wait other staff to finish their work or we have to find a way to finish the task. Like do the preparation on the top of freezer in dry store.

5. Lack of Staff

There is always a day where the amount of the staff is not accordance with the amount of orders. That condition make the staff do service alone so they don't have time to do preparation for the next day. The solution is

the author usually postponing the non urgent task and help other staff to do their urgent preparation, and off course it must be confirmed to the CDP first.

6. Lacking Proper Recess/Break Area

Most of the time, the author and other staff spent recess time while eating in dry store or even in front of the staff's toilet if the dry store is crowded. The solution is the author sometimes spent recess time in the terrace or outside the place.

4.3 Benefit of Internship

- Help the author to improve creativity, time management and how to work efficiently
- Author gets a lot of experience in the real kitchen life.
- Teach the author that problems are inevitable so always keep calm and find the best solution.
- Help the author to learn about leadership and take responsibility at working place.
- Help the author to learn how to work with team.
- Help the author to be able to work under pressure.
- Help the author to know the job desk and work structure in kitchen department.
- Help the author to be a good individu.
- Give a chance to the author to learn new recipe, new techniques and the standard in real kitchen.

4.4 Suggestion

4.4.1 Suggestion for Student

- Students must prepare mentally healthy physically and strongly.
- Be disciplined and responsible.
- Always respect each other.
- Don't be afraid to speak up if there's any problem or difficulty occurring.

- Decided your own place of internship and do research properly and thoroughly.
- Never be afraid to try, have initiative to know more.
- Always believe in yourself and be confident.
- Always help even if not asked.

4.4.2 Suggestion for OTTIMMO

- Keep a good relation with SKOOL Kitchen.
- Maintain the relationship between food and beverage companies in Indonesia, especially places for students doing their internship, and also to company that needs workers.
- Emphasize basic rules in the kitchen, including basic recipes and basic knowledges in the kitchen. Because this basic will be very important to students when they going to the professional kitchen.
- Academy can recommend SKOOL Kitchen to the next batch student.
- Always motivates the student so they more ambitious to get the best internship place by giving them more information and explanations of how the internship goes, working situations, etc.

4.4.3 Suggestion for SKOOL Kitchen

- Keep a good relation with Ottimmo International Mastergourmet Academy Surabaya.
- Do an evaluation of the performance of the intern every week or month so that the intern is more motivated.
- Be more aware of the situation of how many people are needed to be inside and working at the kitchen, because the kitchen is so small.
- Provide more tools or utensils so the task will not be held back.
- Provide a decent place for employee
- Provide more working space.
- Replaced broken container.

4.5 General Point Of View

The author think SKOOL is is one of the great place to start an internship. SKOOL have very good work environment for beginner because the staff is very supportive, helpful, guided us patiently and also kindly share their knowledge and experience. Therefore, SKOOL is the right place to develop skills and train mentally.

4.6 Moments



Figure 4. 1 Project Black Gathering