

## CHAPTER VI

### CONCLUSION

#### 4.1 Conclusion

KONG is located at Jl. Pantai Berawa No. 14B, Canggu, Kec. Kuta Utara, Kabupaten Badung, Bali 80361. In accordance with the regulations made by the Ottimmo International MasterGourmet Academy campus that the trainee period that must be carried out by students is 6 months. The author carries out on the job training in the field of food & beverage products which is KONG.

This company operates 9 hours of work every day and 1-2 days off a week. During the on-the-job training, the author was guided by chef Jun and chef Nick. What I get during on the job training is that doing work does not only focus on one job but can do more than one job, choosing which job to do first in ala'carte making.

The solution that the author applies when the author meets constraints on work practice is that the writer tries to find out new things the author has never gotten it before by asking seniors and trying to practice it continuously for the job training.

As the author feels directly, how the situation works, how to overcome the problems that occur in tourism industry, especially restaurants. During On the Job Training Period, the author also often applies the things learned on campus while on campus industrial kitchen directly.

## **4.2 Problem and Solution**

1. Seniors or staff have different ways or steps to make food: So have to follow orders depending on who the staff is working with.
2. machines that don't support it, example mixer was broken: we had to mix it manually and need a long time.
3. Miscommunication: must be able to warn if he knows there is an error or mistake in making a food.
4. Work under pressure: must be able to reduce ego and follow senior directions when we at work.

## **4.3 Benefit of Internship**

### **4.3.1 For Student**

1. The writer got enough experience about the operational in a professional kitchen
2. Applied and implemented all the theoretical and practical learned at Ottimmo
3. The experiments given during the internship program can be useful for future culinary businesses or for culinary work.
4. Not to be afraid of mistakes because mistakes will happen us better and make it an experience.
5. Learn on how to work with a team through good communication
6. Grow self-confidence in the world of work
7. Learn how to take responsibilities
8. Learn how to work with speed, hygiene, and sanitation
9. Able to improve and develop new skills
10. Able to learn about kitchen management
11. Able to work as a chef.

### **4.3.2 For OTTIMMO:**

1. Have good relations and cooperation

2. Have students who are ready to dive into the real world

#### **4.3.3 For KONG Bali Restaurant:**

1. Have good relations and cooperation.
2. I hope that the restaurant will add new equipment, so that operations can run smoothly.
3. Repair of damaged goods and additional facilities for smooth operations.
4. Getting information for trainee arrangement.