

CHAPTER IV CONCLUSION

4.1. PROBLEM and SOLUTION

1 Misscommunication

At some point, different people may give different instruction about a thing. For example, senior A told the writer that she / he want the sandwich put in hot box, but senior B told the writer she / he want the sandwich put in the buffet for afternoon tea. So, the author follows the work of seniors who are in the same shift.

2 Complain from customer

Sometimes, there are customers who complain about omelette product, the condiment of the product (guest request). So, the authors and all the staff conduct an evaluation so that the product reaches the customer according to standards.

3 Item availability

Sometimes, there are items that are used that are not available or these items are not enough for the next few days. So, the author helps report to sous chef or CDP to make order.

4.2. CONCLUSION

- 1 Internship program helps students to train themselves to work under pressure.
- 2 Internship program helps students to adapt to new environment of teamwork.
- 3 Internship program helps students to capability manage work hour.
- 4 Internship program helps students to learn about leadership and how to be responsible at work.

4.3. SUGGESTION

4.3.1 Suggestion for Student

1. Do everything efficiently (fast and correctly).
2. More discipline and responsible.
3. Prepared physically and mentally.
4. Don't complain (have a mindset that everything happened will teach us something).
5. Don't be afraid to try, ask, and make mistake.
6. Always take the positive thing.

4.3.2 Suggestion for Jumeirah Al Naseem

1. Try not to look down on intern.
2. Need to know the situation if need serious do seriously.
3. Casual need to train properly.

4.3.3 Suggestion for Ottimmo International Master Gourmet Academy

1. To keep a good relationship with Jumeirah

4.3.4 Kitchen layout

