

CHAPTER IV

CONCLUSION

4.1 Problem and Solution

1. While at the Brown Table one of the challenges is adapting to the type of cuisine. The author was not very proficient in Indonesian cuisine at first so many things were learned in the early days. So to overcome this, the author follows food production, especially Indonesian cuisine persistently and it takes approximately 1 month to be able to master all Indonesian dishes sold on the Brown Table
2. The benefits of apprenticeship for the author are that the author can know new things in making a product, whether it's from the technique and also what quality materials they use to maintain the quality and taste of their product, and the author also knows how the activity of a cafe/bakery can run.

2.7 Benefit of The Internship

1. Opportunity to learn new things and new cuisines
2. Opportunity to meet people who are experienced in their fields
3. have experience working directly and seeing field conditions and practicing the theories that have been learned
4. Not only cooking but can learn about the care of cooking ingredients, learning inventory, and processing dishes in more detail
5. Train the author work mentality
6. learn to be disciplined and punctual and respect time

2.8 Opinion

Brown Table is a suitable place for internships especially for Ottimmo students themselves. Moreover, Brown Table is an Indonesian and Thai cuisine restaurant, of course, there will be many new things and extraordinary experiences that can be useful for the future. In addition, experienced workers in their fields are also teachers who can take many lessons for these people. Brown Table is a restaurant that has characteristics and also uniqueness where it can combine authentic flavors of two countries that can be accepted by the tongue of the wider community.

2.9 Suggestion

2.9.1 For Brown Table Restaurant :

1. Need to add more blower in the kitchen
2. Need to provide vegetable stock
3. Pay more attention to the use of stock to be more optimal

2.9.2 For Ottimmo Academy

1. Increasing cooperation between other schools to promote ottimmo as a place of learning for future chefs.
2. Provide more new menus for practice.
3. Always put students first and hopefully become the best culinary school

2.10 Memorable Moments

1. Can learn something New
2. Hectic kitchen atmosphere when many orders come in
3. Meet people who have had amazing experiences