

CHAPTER IV

CONCLUSION

4.1 Problem and Solution

It would be impossible in every kitchen there are no problems and every kitchen has its own problems. At skool kitchen we usually solved the problem with sous chef or junior sous chef if it is about the method or ingredients we will used the SOP in that day, and after the restaurant is closed the sous chef will ask for any further solution to executive chef so in the next day the executive will give the better advice for the problem, it can be used the old SOP or it will be modified.

4.2 benefit of internship

- . Learn to work on professional kitchen
- . Learn how to work with team
- . Work under pressure
- . Be a good individual
- . get to know the new menu
- . Cooking method

4.3 SUGGESTION

4.3.1 Suggestion for Ottimmo International Master Gourmet

1. Prepare student with skill and good individuality before doing internship
2. Maintain the student during the internship
3. make sure the restaurant/hotel have a well behaved chef

4.3.2 Suggestion for Student

1. accept all inputs from senior
2. be a good individual

3. accept other people's flaws

4. adapt with new culture

4.3.3 Suggestion for Skool Kitchen

1. teaching new staff to service in dining time as soon as possible

4.4 Problem and Solution

1. Preperation area

Solution : Preperation area in skool kicthen is to small so if we want to work, we must to wait other peole finish their work.

2. Staff meal

Solution :Make staff meals as often as possible.

3. Utensil

Solution :Broken container box must be replaced and usually a lot of missing utilitie (ex: peeler)