

CHAPTER IV

CONCLUSION AND SUGGESTION

1.1 Problem and Solution

4.1.1 Veligandu

1. The waiters not asking to the guest whether the guest have allergic or not, so when the food go to the table, guest will start complaining because guest already told to receptionist that they had an allergic. The Author hopes Veligandu able to train the waiters so there is no miss communication from the guest to the kitchen.
2. The kitchen is too small so it limits the movement of the chefs while doing the service. The Author hopes Veligandu can redesign the kitchen or larger the kitchen.

4.1.2 Meeru

1. The Author did not got a chance to do the main job so The Author did not get the experience of professional kitchen in Meeru. The Author hopes that Meeru can give the next trainee the opportunity to at least try to do the main job

1.2 Suggestion

4.2.1 Suggestion for Ottimmo International Master Gourmet

1. Keep the good relations with Veligandu Resort Island and spa

4.2.2 Suggestion for Student

1. Prepare physic and mental to survive in professional kitchen.
2. Do not be afraid to ask questions.
3. If chefs mad and yelling at you, do not take it personal.

4.2.3 Suggestion for Veligandu Island Resort

1. Made a bigger alacarte kitchen.
2. Hire more staff to handle the operation.

4.3 Conclusion

The author is very grateful to have the opportunity to do an internship at Veligandu Island Resort. The Author got a lot new of knowledge and experience during the 6-month internship. Not only learning how to cook, there are also soft skills experiences like explaining dish to the guest. The author believes that the experience and skills gained from an internship program are invaluable and the best way to learn and adapt to the realities of a professional kitchen. The author also learned about good networking and good teamwork with other staff and chefs. The author also learned how to survive in a small island and how to face our bored day.