

## **CHAPTER IV**

### **CONCLUSION**

#### **4.1 Problem And Solution**

In every kitchen of course there must be a problem. In each of these problems, of course, requires a solution. At Cuca restaurants, usually if there are problems, they will be discussed during the briefing. The briefing is carried out every day for evaluation. If there are problems, it usually reaches the head chef and the head chef leads a briefing to resolve the problem. Usually, decisions will be taken together.

#### **4.2 Benefit Of Internship**

1. Can work under pressure.
2. Mental training.
3. Can feel working in a professional kitchen.
4. Learn to organize work.

#### **4.3 The Establishment Of Internship**

Cuca is a fairly large restaurant in Bali. This restaurant is often looking for interns. Whether or not a person is good enough to do an internship at a restaurant depends on whether the person can absorb the knowledge or not. In my opinion, it is quite good for an apprentice, but there are still drawbacks depending on the person. In this restaurant we also get a lot of knowledge and can take the system he runs the restaurant. Here too our mentality is formed to work in the kitchen and we are always pushed to work quickly but according to standards so in my opinion it's pretty good for beginners like me. Even though sometimes the work environment isn't comfortable.

#### **4.4 Suggestion**

#### **4.4.1 Suggestion for Cuca**

1. Need more staff to handle the operation at busy time.
2. Keep communication between staff and trainee.

#### **4.4.2 Suggestion for Ottimmo International Master Gourmet.**

1. Keep communication between staff cuca and ottimmo international.

#### **4.4.3 Suggestion for student.**

1. Prepare Mentally
2. Can adapt.
3. Willing to receive input.