

## **CHAPTER IV**

### **CONCLUSION**

#### **4.1 problem and solution**

Of course, on my journey to take the internship program at the Hotel Mercure Samarinda it didn't always go smoothly. many problems that must be faced individually and with a team. Following are the various problems encountered:

1. Sometime Chef having a bad time so I as an Intern try to help my chef at any possible way. took the initiative to help the kitchen
2. Cutting in the wrong size or shape, keep on training to maximize cutting skill.
3. Misunderstanding is one of problem that happen so many time. Open communication and briefing is one of the solution that can be use to solve this kind problem

#### **4.2 Benefit**

The benefits gained during industrial practice activities for 6 months at the Hotel Mercure Samarinda, the practitioner gains a lot of new experience and knowledge, such as:

1. Know how to work well with a team
2. Know how to work in a restaurant quickly and efficiently
3. Know the activities carried out in the restaurant kitchen
4. Knowing the raw material inventory management for the food menu in the hot kitchen restaurant
5. Know the various ways of preparing and storing dishes
6. Knowing the various types of tools used in the kitchen
7. Know the foods that are made and sold

## 8. Knowing about buffet and event services

### 4.3 Suggestion

- For Institutions

Hopefully, the collaboration between the Culinary Academy & Patiseri Ottimmo International with the Hotel Mercure samarinda can be even better.

- For intern

intern are expected to be able to quickly memorize work patterns in the hot kitchen, starting from preparing, storing up to presentation, and can manage time better.

- For Industry

It is better to carry out training activities carried out in the hot kitchen and an introduction to work procedures in the first week that are in accordance with operational quality standards. This is so that the practice does not get confused and ask questions the following week.

- For juniors

this place is good for my junior, because this kitchen have a good standard for you guys that want to learn basic from zero. People that working in this place really caring.

### 4.4 General View

Hotel Mercure Samarinda is a good place to learn and gain knowledge about a professional kitchen. This is because the work environment there is positive and supportive. In addition, there is also no age difference between one another and we can learn from each other.

### 4.5 Memorable Moments

The memorable moment that I had during my internship at the Hotel Mercure Samarinda is that the people who work at the restaurant are kind,

friendly and full with knowledge. So it is very suitable if we want to learn and gain knowledge about professional kitchens there.