

CHAPTER IV

CONCLUSION AND SUGGESTION

1.1 Conclusion

The author is very grateful to have the opportunity to do an internship at JW Marriott Emerald Bay Phu Quoc, Vietnam because the writer got a lot of knowledge and experience during the 5 months and 2 weeks. The author believes that knowing how to cook isn't the only thing you need to survive in a kitchen. Management skills are important in the kitchen and a good communication skill. The experience and skills gained from an internship program can't be learnt a day or two, you must practice it every day. Those skills are invaluable and the best way to learn and adapt to the, not only in a professional kitchen, but in life too.

1.2 Suggestion

4.2.1 Suggestion for Ottimmo International Master Gourmet

1. Keep the communication between trainee and the managing agents.

4.2.2 Suggestion for Student

1. Prepare your mentality and have a strong heart.
2. Differentiate between life and work.
3. Be discipline.

4.2.3 Suggestion for JW Marriott Emerald Bay Phu Quoc

1. Need more staff to handle the operation at busy time.

1.3 Point of View of The Internship

During my time as a kitchen trainee at JW Marriott Phu Quoc, I was privileged to learn from skilled chefs in a high-energy environment where I honed my abilities in food preparation, cooking, and kitchen sanitation. As a part of the team at a stunningly organized workplace, I was assigned diverse responsibilities to gain a comprehensive understanding of kitchen operations.

Witnessing the kitchen's emphasis on quality, I discovered the significance of paying attention to details and the gratification of creating an exceptional dish. My internship provided me with the chance to experiment with various cuisines and cooking approaches, including cooking for significant events and catering. I was also mentored by experienced chefs who taught me invaluable culinary techniques and teamwork skills such as assertive communication, task coordination, and efficient support, preparing me solidly for my future career in culinary arts upon exiting the revered establishment.

1.4 Problem and solution

The lack of staff sometimes really slows the workflow in kitchen. In morning breakfast, there are only two staff working, one staff is a commis and the other is a trainee. The two staff have their own job to do, one is managing the buffet and making egg benedict, and the other one is taking care the egg station. So, when there are a lot of guests, sometimes there will be a long line waiting for eggs and foods in the buffet section. So, to prevent that to happen, we need fill all the buffet 2-3 times fuller, and in the egg station, we need to cook all egg dishes the same time with a lot of pans, so when the guests come the egg dishes have already been made so they only take it and go. No need to wait anymore.