

CHAPTER IV

CONCLUSION

4.1 CONCLUSION

The author got the opportunity from Ottimmo International School and Bright Internship to complete internship program for 6 months in Doha, Qatar. The author got opportunity to get interviewed by several hotel and restaurant in Thailand, Vietnam, and Qatar. The author choose Pullman Doha West Bay in Doha, Qatar for the internship. The author believes that the experience and skills gained from the internship program is valuable and it is the best way to learn and adapt to reality professional kitchen. During the 6 month internship program, the author has entrusted to handle the A la Carte Menu, Live Station, Mise en place. The author learned how to make Arabic dishes with is a new for the author and also learn the real kitchen working environment. The author also learned the importance of networking, good teamwork with other staff and chefs. Requires perfection. The Chef and HR contributed to building my mentality, time management, cleanliness and professionalism. The author hopes that this internship program can be an extraordinary experience and useful for future writers. The author is truly blessed to be a part of Pullman Doha West bay, which is 5 star Hotel that handle under accor for giving this opportunity.

4.2 SUGGESTION

4.2.1 For Student

1. Take the chance to get internship because it useful.
2. Do the best and be the best in any tasks.
3. Be responsible to anything the Chef asks for.
4. Show the consistency and grow the skills.

4.2.2 For Pullman Doha West bay

1. Need more staff to handle the operation at busy time.
2. Need to add more variety of food from around the world
3. Need to improve the taste of the staff meals.
4. Need more women staff for diversity

4.2.3 For Ottimmo International

1. Try to keep in touch with the students that on internship.
2. Expand the Country choices for internship
3. Keep the communication between the hotel and the trainee.

4.3 Problem Faced and How To Solved Them

4.3.1 Limited People to work

Because of the lack of people working there. we have to serve our own guests every day and also prepare for tomorrow. Every day for breakfast, only 3-4 people handle the avenue breakfast, including training. On average we work for 9 hour. To overcome so that we don't go home too late, we must prepare the food in hurry and even skip or delay our break time.

4.3.2 Out of Stock Item

Sometimes we got out of stock of our ingredients, we must think hard to replace the ingredients with what's available at the moment. we have to be able to find substitutions for the ingredients without changing the taste, shape, and aroma of the dish

4.3.3 Dull Knives

Sometimes there is often a dull knife, thus slowing down the cooking process. so I have to sharpen the knife before starting cooking