

CHAPTER IV

CONCLUSION

4.1 Problems and Solutions

During 6 months of internship at Vasa Hotel Surabaya, the writer faced problems and find a way to solve it. There are the problems and how to solve them:

1. Lack of experience: The writer faces new places, environment, and surroundings which is hard to adapt in early months of training. The writer have to memorize the location of the chiller, freezer, dry store and etc including the ingredients used to prepare for cooking food. The writer came to the kitchen with no knowledge, no mise en place, the menu cycles and rotations and the storage of ingredients. The writer dont know the section in early month and don't know how to prepare for tomorrow lunch or dinner. The writer used notes to write the recipe and ask to the staff to know the preparation for tomorrow. The simple solution for this problem is to be confident and not afraid to ask question to the staff when everything is not clear enough.
2. Slow teamwork: Slow teamwork is usually caused by miscommunication and being too dependent to other trainees or casual worker and staff to handle certain menus. The simple solution for this problem is the writer needs to know whether the person we handover the task is capable to do it and has a proper knowledge to make the product menu.

4.2 Benefits of Internship in student's point of view

Benefits of internship which are:

1. Learn new things while working and start to be a great teamwork
2. Creating mental pressure to be able to move quickly, and be swift
3. Build good relationship to the casual worker and staff to become part of the family

4. Learn how to help casual worker do the preparation while learning how to do the preparation
5. Maintaining cleanliness at the workplace all the time
6. Always obey to the chef in charge while the chef looking for help
7. Applying knowledge and theory of classroom to the workplace
8. Mandatory briefing with the chef in charge to know upcoming events in the hotel
9. The student must be familiar with plastic wrap and label date to cover food and put it in the chiller

4.3 Suggestion

For students:

1. Be initiative and willing to learn new things in the hotel
2. Show leadership and competency in handling task given by the chef
3. Always responsible and meet up to any grooming or hygiene standards in the hotel
4. Always be prepared and ready to faces new challenges every day
5. Be confident and courageous on any situation
6. Be respectful and obey to all the staff and chef in charge
7. Do all assignment/task wholeheartedly

For Vasa hotel Surabaya:

1. Granting pocket money to trainees would be appreciated
2. Pest control should be given more time in checking and controlling the the pests around the kitchen
3. Expand the parking lot particularly for staff, trainee, casual worker vehicles

For Ottimmo International Master Gourmet Academy Surabaya:

1. Expand partnership and affiliation with more fine dining and Michelin star restaurant
2. Expand partnership and affiliation with cruise ships

4.4 General point of view about the establishment as an internship placement

In Vasa Hotel Surabaya, the student can start do the internship with learning new things in the hotel. The student can create new friends and build good relationship to the staff more like family. the student can learn to be leadership to do handling task given by the chef. The student can learn how to be respect to the staff, be responsible to maintain cleanliness hygiene standard in the hotel. The student can learn how to build good and strong teamwork. The writer can learn a lot of experience, learning in depth how F&B industry look like also sharpening the skill of the writer to adapt environment and work quickly and efficiently. The place of the Internship is a good place to develop and expand the writer's passion in cooking, and food knowledge.