

## **CHAPTER IV**

### **CONCLUSION AND SUGGESTION**

#### **4.1 Conclusion**

The author is very grateful to have the opportunity to do an internship at Jumeirah al qasr Dubai especially French riviera because the writer got a lot of knowledge and experience during the 6 months. The author believes that all the knowledge and skills gained from the internship program are invaluable and the best way to learn and adapt to the realities of a professional kitchen. The author also learned about good networking and good teamwork with other staff and chefs.

#### **4.2 Suggestion**

##### **4.2.1 Suggestion for Ottimmo International Master Gourmet**

1. Keep in touch with the students on internship.
2. Keep the communication between trainee and hotels.

##### **4.2.2 Suggestion for Student**

1. Prepare yourself and mentally to feel professional in the kitchen.
2. Keep learning and dare to ask questions.

##### **4.2.3 Suggestion for Jumeirah Al Qasr**

1. Time management.
2. Need more staff to handle the operation at busy time.
3. Need to work more as a team.

#### **4.3 Problem and solution**

##### **1. Time Management**

On some events or weekends we are so busy that the normal working hour is only 9 hours then we have to work up to 11-12 hours. To prevent us

from coming home late, we have to prepare food in advance and even skip or delay our break time.

## 2. Limited tools

In French riviera we have several dishes that we make from scratch for the first one is the tartelette for the lamb rack, but in French riviera we only have 4 tart molds so we always borrow from the pastry somehow takes time because sometimes the pastry team also using it for the production but it's better than having 4 tart molds. the second one is the knife, in French riviera we do have some knives but it's not sharp and also we don't really have the proper small knife for the artichoke so we always borrow from chef de cuisine and it takes time because only several chef can help cleaning the artichoke due to limited knives.

In pastry the author also have the same problem which is limited mold, during the chocolate day event chef ask the author to make 300 pcs of the mini tart shells but they only have 1 mold, so the author have to do the mini tart for one and a half day because in one mold the author can only bake up to 30-35 pcs of mini tart.