

CHAPTER IV

CONCLUSION

4.1 Conclusion

Conclusions obtained after carrying out practice industry during 180 days in Latar Ijen Restaurant & Coffee shop and Ijen Suites Convention, Students do know how method work and management field culinary/restaurant in Latar Ijen Resto & Coffeeshop & Ijen Suites Convention directly. Besides that practicum students also get knowledge new skills and insights in real-world work later.

During 185 days of carrying out practice industry, students concluded as follows :

1. Food products made and sold at the Latar Ijen Resto & Coffeeshop are classified into two, namely Western and typical Archipelago Indonesia.
2. Management supply material standard food menu at a hot kitchen restaurant Latar Ijen & coffeeshop with FIFO system is successful in reducing material spoiled food, so zoom out loss in price sell.
3. Type service in Latar Ijen Resto & Coffee shop is also divided become al a carte and buffet.
4. The tools used in the hot kitchen and Latar Ijen services restaurant and coffee shop, start from tool preparation, tool processing, and tool dish complete and good.

4.2 Benefits

Benefits obtained during activity practice industry for three months in Latar Ijen Resto & Coffeeshop and 3 months in Ijen Suites Hotel & Convention, practitioner obtain lots experiences and new knowledge, like :

4.2.1 Lessons Learned

- Know method how to work together with the team in a way good.
- Know method how to work at the restaurant with fast and efficient.
- Know how activities work, which is done in kitchen restaurant.
- Know how to manage supply material standard food menu in hot kitchen restaurant Latar Ijen & coffeeshop with FIFO system.
- Know various kind s way preparing and storing dish.
- Know various type tools used in Latar Ijen Resto & Coffee shop.
- Know what kind of food which made and for sale in Latar Ijen Resto & Coffee shop.
- Know how service buffets and events in the Latar Ijen Resto & Coffee shop.

4.2.2 Something New

- Skilled in prepare dish for menu orders.
- Skilled in savings ½ finished dish as desired cooked.
- Skilled in cut vegetables, fruit, fish and meat.
- Skilled in making garnishes.
- Skilled in process type - type foodstuffs, both western and Indonesian.
- Skilled in using an oven rational and deep fryer.
- Skilled in nurse and guard tool – tool in kitchen so that no easy damaged.

4.3 Suggestion

4.3.1 For Institution

Hopefully the collaboration between the Culinary Academy & Patiseri Ottimmo International with the Latar Ijen Resto & can be even better

4.3.2 For Student

Practical students 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.

4.3.3 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.

4.4 General View

Latar Ijen Resto & Coffeeshop is good place to learn and gain knowledge about professional kitchens. This because environment work there is positive and supportive. Besides, there is difference age between one the same others, can mix and match each other learn.

4.5 Moment Memorable

Moment effective for me was during my internship in Latar Ijen restaurant & coffeeshop, where people who work in restaurants are kind, friendly and not stingy with science. So it's very suitable If we want to learn and gain knowledge about the professional kitchen there.