

## **CHAPTER IV**

### **CONCLUSION AND SUGGESTION**

#### **4.1 Conclusion**

Points Manado, for 6 months the author gained various experiences that will later become a guide in the world of the kitchen, not only learning recipes and cooking techniques, but also learning to become a quality chef, honest and has creative thinking so he can create the best food recipes for food connoisseurs. Even though during the internship, the author experienced several obstacles due to Covid-19, so there were fewer guests visiting Tao Yuan Restaurant. The author is very grateful to be able to complete the 6 month internship program which was an unforgettable experience.

#### **4.2 Suggestion**

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

1. Control student development in the internship process.
2. Building good communication between students and the student's internship site.

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

1. Prepare physically and mentally to enter the world of work.
2. Don't be embarrassed to ask questions and have a high curiosity.
3. Must have enthusiasm because it is not easy to work under pressure and being pressed for time.

##### **4.2.3 Suggestion for Tao yuan restaurant**

1. Working hours are adjusted to suit the interns.
2. Don't rely on interns to be able to work like staff, remembering that we are only learning and not getting paid
3. Work together in a team because I see in the field that staff are more idle and only allow interns to work more.

### **4.3 Problem and solution**

#### **4.3.1 Working hours**

The author works approximately 10 to 11 hours a day from 11:00 AM – 22:00 PM and it is quite tiring. Every Sunday, the author has to handle the dimsum brunch at 11am, so he is required to come at 09:00AM to prepare the dimsum and make fried food. This makes the working hours 12 hours with 1-2 hours of rest every day. According to the labor law which regulates working hours, it is written that the working hour system must follow the applicable regulations, namely 8 hours per day.

#### **4.3.2 Shortage of labor**

The author feels that it is very draining both physically and mentally because sometimes there are lots of sudden reservations and there is a lack of manpower. Usually only 3 people enter 1 shift and having to do reservation orders for 50 pax is very tiring. Hotel bosses also don't want to think about what happens in the kitchen which makes work pressure even higher.

#### **4.3.3 Lack of materials**

Hotels themselves restrict orders for cooking ingredients which can be a big hassle for the kitchen. Lack of ingredients such as sugar, chicken, grouper, squid, even plastic wrap, the use of which is very limited.