

CHAPTER IV

CONCLUSION

4.1. PROBLEM AND SOLUTION

1. Miscommunication

For the author, miscommunication often occurs during work, leading to tasks not aligning with what the head chef initially assigned. The lack of clear directions from the CDP results in suboptimal work. The solution is to conduct briefings with the head chef and sous chef at the beginning of each shift to ensure the team works cohesively.

2. Man Power

For the author, there is a shortage of staff with extensive job responsibilities in Kemangi Kitchen. The author had to handle breakfast preparation and also serve ala carte, leading to almost daily overtime. This exhaustion affected work performance. The solution is for the Head Chef to hire additional casual workers to assist in kitchen activities.

3. Stock Order

While working in Kemangi Kitchen, the author often tasked with the responsibility of checking food supplies and reporting to the CDP. However, due to the busy nature of the work and the author's intern status, they weren't entirely familiar with what needed to be reported. To resolve this issue efficiently, the author suggests that the CDP assists in checking food supplies for ordering purposes. This collaborative effort ensures that essential tasks are completed accurately, even during busy periods, while also providing the author with valuable guidance in their learning journey.

4.2. BENEFIT OF INTERNSHIP

Internship is an essential activity as it prepares us for a more professional work environment. During this internship, we can further develop our sense

of responsibility, teamwork, and effective time management skills. The author also gained extensive knowledge about various types of food.

4.3. SUGGESTION

In my opinion, an internship at Hyatt Regency Yogyakarta provides a wealth of experience, as there are always challenges to be faced in any job.