

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Place of assignment

The author was placed at all day dining Hot Kitchen department at Four Point Surabaya by Sheraton Pakuwon Indah for six months from 10th January- June 22nd 2022

During the internship period, the writer was a helper for the first month until third month. During his time as a helper he did things like making OMELETTE and INDOMIE for guest at breakfast, after breakfast the author clean up the set up and prepare the ingredient for tomorrow.

Then in the fourth month, the author started helping to make product like sambal and Indonesian spice. The author also learning how to use an oven combi , salamander and wok , it is very important for fresh graduate who want to join in the culinary industry how to operate a cooking machine and run it. The author learn how to fill from HACCP A1, it's somethings to know who work in the hospitality kitchen.

HACCP (Hazard Analysis Critical Control Point) is a quality assurance system based on awareness or appreciation that hazards can arise at various points or certain stages of production but can be controlled to control these hazards.

The key to HACCP is the anticipation of hazards and the identification of control points that prioritize preventive action rather than relying on final product testing. The HACCP system is not a zero-risk or no-risk food safety assurance system, but is designed to minimize the risk of food safety hazards. HACCP can be applied in the food production chain starting from the main producers of food raw materials (agriculture), handling, processing, distribution, marketing to the end users.

In the fifth until sixth month, the author help to make a la carte and STR menu. The author learn how to decorate food, and learn how to running a real kitchen. the author learns how to manage goods and store things properly too.

3.2 Activities performance

Table 1. Activities Performed

DURATION	TIME	JOB DESCRIPTION
10th January 2022 – 10th February 2022	05.00- 15.00	<ol style="list-style-type: none"> 1. Set up breakfast at Djaman Doeloe restaurant. 2. Stay at egg and indomie stations. And cooks for guest 3. Clear up the buffet. 4. Prepare for next morning breakfast 5. pick up stuff
11th february- 15th march 2020	05.00-15.00	<ol style="list-style-type: none"> 1. Make sure all preparation are well done and hand over to the night shift. 2. Learn something new Clean and sanitize the table preparation. 3. Stay at egg and indomie stations. And cooks for guest 4. Daily briefing for new knowledge and also the process of the day ahead.

<p>16th march–15th april 2022</p>	<p>04.00-15.00</p>	<ol style="list-style-type: none"> 1. Set up breakfast at Djaman Doeloe restaurant. 2. Make sure all preparation are well done and hand over to the night shift. 3. Daily briefing for new knowledge and also the process of the day ahead. 4. Make sent to room menu. 5. Clean up the walking chiller, and storage
<p>16th April – 16th may 2022</p>	<p>11.00 – 22.00</p>	<ol style="list-style-type: none"> 1. Daily briefing for new knowledge and also the process of the day ahead. 2. Set up dinner for eid Mubarak 3. Produce food for tommorow's supply. 4. Continue the preparation for the unfinished breakfast example porridge, etc. 5. Set up dinner at Djaman Doeloe restaurant. 6. Clean up dinner 7. Make meal crew

<p>17th may- 30th may 2022</p>	<p>05.00-15.00</p>	<ol style="list-style-type: none"> 1. Learn something new at garde de manger (GDM), like make sushi and cutting skills for fruit 2. Learn about salad and condiment.
<p>1st june-22nd June 2022</p>	<p>05.00-15.00</p>	<ol style="list-style-type: none"> 1. Engage guest. 2. Runner, refresh the food. 3. Cook menu for tomorrow. 4. Learn how to cook kinds of local food. 5. Make sent to room menu.

3.3 Product of internship

1. Omelet.



Figure 14. omelet for breakfast

Omelet is a basic food in breakfast, the contents are eggs, added with fillings according to taste, such as peppers, mushrooms, and ham. Kinds of egg at culinary hospitality like, sunny side up, overeasy, fried egg, omelet and indomie omelet.

2. Egg Benedict.



Figure 15. egg benedict

Eggs Benedict is a common American breakfast or brunch dish, consisting of two halves of an English muffin, each topped with Canadian bacon, a poached egg, and hollandaise sauce.

3. Gado gado set menu.



figure 16. gado gado set menu

Gado gado is a salad from Indonesia, but in the hospitality world, gado2 is made as beautiful as possible to be attractive and has high artistic value.

4. Sautee broccoli carrot and roast potato vegetable.



Figure 17. vegetarian menu

The author cooks vegetarian menu for guest at club lounge. As a chef we also play with instinct, use logic and serve with pleasure.

5. Satay Marrangi.



Figure 18. Satay marrangi

Sate maranggi is a Sundanese food native to Indonesia which is commonly found in West Java, especially Purwakarta. Sate maranggi is a typical Sundanese food. The term maranggi itself in Sundanese is a petukangan term, namely "an expert in making a kris sheath".

3.4 Serving System.

Service is an ang identified separately, intangible and offered to meet needs, so that it can be taken the understanding that service is a benefit provided by one party to another party and is usually intangible.

The function of service is to serve, provide, and present with satisfactory service to customers. And the most important thing is the element of service or service provided to guests / customers.

In Westin and Four Point there are 2 food serving systems, the first is a buffet system, we can take food as much as we want, and the 2nd one is a set menu. The significant difference between the 2 serving systems lies in

Buffet : served with large portions and consumers can take as much as they want usually in breakfast, consumers are free to choose the food they want.

Set menu: served 1 serving and plating as well as possible to make it look beautiful, usually used for weddings.

Room service: room service is a form of service from the hotel for guests who have special needs such as, there is an event or sudden meeting. elderly who are difficult or troublesome. The form of service is to be delivered in a room where the guest was previously able to reserve first by calling the hotel cashier and ordering it.