

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Place of Assignment

The internship is held at JW Marriott Hotel Surabaya. During the internship period, the author was placed in Japanese Kitchen for 2.5 months and Pavilion Kitchen for 1 month. During my assignment at Japanese Kitchen, I've been working from 09.00 a.m. – 18.00 and Pavilion Kitchen from 06.00 a.m. – 15.00.

3.2 Activities Performed

This is my activities performed during internship at Imari Japanese kitchen and Pavilion kitchen :

Table 4. Activities Performed (Personal Data, 2020)

No.	Date	Job Desk	Activities
1.	January 6 – 20th 2019	Cold section	<ul style="list-style-type: none"> a. Introduction b. Briefing c. Make to do list d. Set up kitchen utensils and equipment e. Set up cawanmushi f. Set up salad, fruit, and pickles
2.	February 21st – 15th 2019	Sushi and Hot section	<ul style="list-style-type: none"> a. Prepare b. Check and refill condiments and etc c. Making sushi d. Make some frying orders such as tempura and karage

			e. Checking label date everyday
3.	March 16 – 20th 2019	A la carte	a. Prepare appetizer b. Making sauce for dessert c. Making Teriyaki sauce and Shoyu Teppan d. Learning new recipe everyday
4.	June 2nd – July 6th 2019	Pavilion Restaurant	a. Introduction b. Learning about kitchen rules and places c. In charge for breakfast buffet d. Prepare condiment salad and noodle e. Cold kitchen area

3.3 Additional Activity

During the internship, the author learns to prepare and cook foods for Imari Japanese kitchen and Pavilion Kitchen such as :

Imari Japanese kitchen :

a. Japanese Rice Bowl

This rice bowl contains rice in the bottom of the bowl. There is sauteed vegetables, carrot, cabbage and green bellpepper and also sauteed beef with yakiniku sauce.



Picture 11. (Japanese Rice Bowl, Instagram @imariatjw 2019)

b. Curry Nanban Udon

Thick chewy udon noodles soaked in a rich fragrant curry sauce made from curry paste, tomato sauce, and also tonkatsu sauce is cooked for a few hours in low heat. Served with seaweed, carrot and also chicken chunks.



Picture 12. (Curry Nanban Udon, Instagram @imariatjw 2019)

c. Sukiyaki

Sukiyaki is prepared and served in the nabemono or Japanese hot pot style, It consists of sliced beef alongside vegetables like carrot, mushroom, spinach, leek, and chinese cabbage in a mixture of soy sauce, sugar and mirin.



Picture 13. (Sukiyaki, Instagram @imariatjw, 2019)

d. Toritama Don

Toritama don is made from sliced grilled chicken and scrambled egg on warm rice. The chicken is super simple, we just need to grill it on the pan and add some soy sauce and sake. For the garnish, there are crushed radish, orange tobiko and nori.



Picture 14. (Toritama Don, Instagram @ imariatjw, 2019)

3.3 Problem Faced and How to Solve

a. Suppliers Problem

There were several times when the suppliers are late with their deliveries. The staffs would try their best to find the ingredients necessary to borrow from another kitchen. Moreover, if there is a bad quality of ingredients. In order to this case, receiving area should be more pay attention to the quality when the suppliers is coming.

b. Miscommunication

Sometimes there are some miscommunication between staffs and trainee which is caused by the rush condition when working. This is an unexpected condition because of the pandemic, I have to move to Pavilion Kitchen from Imari Japanese Kitchen and several kitchens converged into one kitchen. In order to minimize a mistake, the author asks the staff to get a clearly information, have good self management, have a strong mentality.