

INTERNSHIP REPORT
MOI VILLAGE HAKKA CHINESE RESTAURANT
SURABAYA



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INTERNSHIP REPORT

MOI VILLAGE HAKKA CHINESE RESTAURANT SURABAYA

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Done the internship period from 15th September 2016 – 08th March 2017

As a kitchen helper, MOI Village Restaurant Surabaya

Approved by:

Manager

Captain

(Irfan Liman Wongsodihardjo)

(Rifan)

This final report has been approved and validated as requirement to get an Academic
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SUMMARY

Culinarians are required to have knowledge of food science, nutrition and diet and are responsible for preparing meals that are as pleasing to the eye as well as to the palate. Based on the explanation above, culinary world is a challenging and fun industry to work with, and requires a lot of passion and attention towards implementing a good result.

To achieve all of that, it needs a lot of practices and learning. School is not enough. Therefore, internship program is necessary to make culinarians knows how it feels like to work in the real culinary industry. How it feels like to get a real pressure. How it feels like to deal with customers and bosses. How to handle conflicts among staffs, and so on. When the internship program is done, it will change the person's perspective about this industry and create a better and tougher personality.

Moi Village Restaurant is one of the best Chinese food restaurant in Surabaya. This place is suitable for learning about Chinese food. However I choose to have my 6 months of internship in this restaurant. I got so many new things and experience that I have never knew before. I also learn how to get along with the other staff and sometimes conflicts for example when I have miss understanding or doing mistakes.

This report is written by me to share and give the details about the place of my internship and this report also will conclude and sum up my entire learning process that I experienced. I got a huge benefits from my internship program and I believe that this will give a big impact for me in my culinary world carrier.

PREFACE

The place of my internship program is a Chinese restaurant. They served authentic Hakka Chinese menus, drinks and desserts. Unlike the western or European restaurants, Chinese restaurant don't have any departments inside the kitchen like for example Sous chef, pastry chef, pasta station, pizza, grill station and so on where usually the person in charge is not rotated for some period. So they stay there for a long time until it's time for rotation or they moved to another department.

However my experience in Chinese restaurants is kind of different. It doesn't work that way. They only separate the kitchen into 4 simple stations.1 Chopping station, 1 preparation station, 1 cooking station and 1 steaming station. Each station consists of 4-5 people, so there are approximately 20 people inside the kitchen at once and they work together in creating a dish. So firstly they chopped all the ingredients like meat and veggies and then the preparation station prepare all the herbs and spices and any other components to add into the dish like rice or noodles and after all the ingredients are complete they pass it to the cooking station to cook, and the steaming station is for making steam fish, pork, chicken and rice.

My part inside the kitchen is as a helper. So I help the station that needs help especially during the hectic period. Most of the time I help the chopping station because they're the busiest station among the other and chopping needs a lot of time and patient. The condition inside the kitchen is very crowded especially when it is lunch and dinner time. It never stops ordering so I always give a hand to anybody that needs my help. Sometimes I also help to cook by giving the herbs and spices as needed and doing some sautéing. They have all the measurements needed for every dish so I don't need to worry about ruining the dish and making mistakes.

I like what I do inside the kitchen because I can observe all station and all food. Unlike the western kitchen if I am placed in one spot, I cannot observe another station. But in here I got a lot of new knowledge about Chinese food because I can see the whole process of them making a dish.

My internship at MOI VILLAGE CHINESE RESTAURANT is very unforgettable experience and would mean a lot to my culinary world knowledge. Through this opportunity I would like to say thank you to:

1. My parents, for the support towards me in my education and internship program.
2. My lecturer, Chef Zaldy Iskandar and my mentor Ms. Heni Adhianata for the knowledge and understanding throughout my 3 years of study in Ottimmo International Mastergourmet Academy.
3. Moi Village restaurant's manager, Mr. Irfan Liman Wongsodihardjo for giving me the opportunity to be their intern.
4. The head chef and captain of Moi Village, Mr. Kiswanto and Mr. Rifan for the knowledge, help and support during my 6 months of internship program.
5. Staff of Moi Village restaurant for the great co-operation and warm welcome.

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