# CHAPTER III INTERNSHIP ACTIVITIES

* 1. **Place of Assignment**

During the internship period, the author was placed in breakfast team, prepare cake for Executive Lounge, make and prepare dessert for Uppercut and help the staff who in charge Deli Shop.

# Job Description and Activities Performed

* + 1. Job Description

Job description is a guide from the company to employees in carrying out the duties. There are the author’s job descriptions during 6 months of internship:

1. Breakfast

**Table 1.** Breakfast Job Description

|  |  |
| --- | --- |
| **Time** | **Activities** |
| 06.00 – 10.30 | Takes care of breakfast at Pavilion |
| 10.30 – 10.45 | Closing breakfast |
| 10.45 – 12.00 | Prepare for breakfast tomorrow |
| 12.00 – 13.00 | Break time |
| 13.00 – 14.40 | Make breakfast product |
| 14.40 – 14.55 | Briefing with chef and staff |
| 15.00 | Go back home |

1. Executive Lounge

**Table 2.** Executive Lounge Job Description

|  |  |
| --- | --- |
| **Time** | **Activities** |
| 13.00 – 14.00 | Prepare and decorating the cake |

|  |  |
| --- | --- |
| 14.00 – 16.30 | Help to make pastry products |
| 17.00 – 17.30 | Go to EL and set up |
| 17.40 – 18.40 | Break time |
| 18.45 – 19.30 | Prepare cake for tomorrow |
| 19.30 | Closing EL |
| 19.45 – 21.00 | Prepare cake for tomorrow |
| 21.00 – 21.55 | Make porridge |
| 22.00 | Go back home |

1. Uppercut

**Table 3.** Uppercut Job Description

|  |  |
| --- | --- |
| **Time** | **Activities** |
| 12.00 – 12.30 | Check order from Uppercut |
| 12.30 – 17.00 | Make enough dessert supplies |
| 17. 15 | Deliver orders for Uppercut |
| 17.30 – 18.30 | Break time |
| 18.30 -20.55 | Help to make pastry products |
| 21.00 | Go back home |

1. Deli

**Table 4.** Deli Job Description

|  |  |
| --- | --- |
| **Time** | **Activities** |
| 08.00 – 08.20 | Set up Deli |
| 08.30 – 12.30 | Make Deli products with deli staff |
| 12.40 – 13.40 | Break time |
| 14.00 – 16.55 | Make Deli products |
| 17.00 | Go back home |

* + 1. Activities Performed

During 6 months of the Internship Program, the author do a lot of activities. These are the activities explanation:

* + - * Breakfast
				+ 4 people are the breakfast team. 3 people divided in toast section, bread section and ice cream section. One other person becomes runner (team leader).
				+ In toast section, make a french toast (plain and cinnamon), pancake and waffle
				+ After closing, prepare the condiment, make plain sauce and cinnamon sauce for French toast, make pancake dough, muffin dough
			* Executive Lounge
				+ Decorating 8 types cake (each 3-4 slice) and pudding. The item every day must be different
				+ Cut the cake and prepare
			* Uppercut
				+ Make Uppercut dessert: lemon chewy cookies, cheesecake uppercut, sacher cake and soufflé.
			* Deli
				+ Make Deli product and finishing several kinds of cake: matcha gateaux, tiramisu, red velvet cake, opera cake.

# Product of Internship

During the internship, the author learns to make cakes such as:

1. Lemon Cookies



**Picture 11.** Lemon Cookies (Personal Documentation, 2021)

These lemon cookies are a dessert for the Uppercut. First made, prepare the lemon peel cut into small pieces and then boiled with water and sugar until it looks clear. Make the dough, all the ingredients are mixed with flour, cream cheese, sugar and lemon peel into one bowl. Then weighed 130 grams and then shaped round. Usually the author make the dough just like in the picture, baked by the Uppercut team.

1. Cheese cake



**Picture 12.** Cheese cake (Personal Documentation, 2021)

This cheese cake is also a dessert for Uppercut. The first thing that is made is the crumble. To make the crumble, mash the biscuits then add melted butter and mix evenly. After that, flattened on a round mold. Make the cream cheese filling in the mixer with sugar until smooth, then add the eggs and mix well. Then pour the cheesecake batter. Usually the author makes it within 1-2 hours.

1. Sacher Cake



**Picture 13.** Sacher cake (Personal Documentation, 2021)

Sacher cake is also a dessert for Uppercut. This cake contains a mixture of almond ground with apricot jam and on the outside with a chocolate coating all over the cake. The author helps the staff in making this cake.

1. White Roulade



**Picture 14.** White roulade (Personal Documentation, 2021)

White roulade is a product that is often made because in making sponge cake the basis is roulade, such as opera, tiramisu.

1. Red Velvet Cake



**Picture 15.** Red Velvet cake (Personal Documentation, 2021)

Red Velvet cake is generally made the same as white roulade. What makes it different is the addition of red flavorings and dyes.

1. Chocolate Praline



**Picture 16.** Chocolate praline (Personal Documentation, 2021)

Pralines are made using melted chocolate and then shaped in round or square molds. Chocolate making is usually in the chocolate room.

1. Ice Cream



**Picture 17.** Ice Cream (Personal Documentation, 2021)

In making this ice cream, the author mixes the ingredients, namely milk, sugar and premix and then just puts it into the ice cream machine.

Process until the texture becomes thicker, about 15 minutes. Then, keep in the freezer.

1. Chocolate Cupcakes



**Picture 18.** Chocolate Cupcakes (Personal Documentation, 2021)

In making this cupcake, the author prepares all the ingredients, then in the mixer and divided into all cups and then baked until cooked.

1. Decorative Cupcakes



**Picture 19.** Decorative Cupcakes (Personal Documentation, 2021)

Cupcakes that have been made, decorated with buttercream on top and added sprinkles.

1. Opera



**Picture 20.** Opera (Personal Documentation, 2021)

In making opera cake usually requires 4 white roulade, cream and chocolate, and made in layers. In the picture, the writer helps the staff in decorating the dessert opera cake using strawberry, blueberry and physalis decorations.

1. Broccoli Cookies



**Picture 21.** Broccoli Cookies (Personal Documentation, 2021)

Broccoli Cookies are a product made by the author. The shape is made like broccoli. The ingredients to make these cookies are butter, sugar, cake

flour, salt. And then, add the broccoli and form a round shape resembling a leaf.

# Problem Faced and How to Solve Them

During the 6 months of internship at pastry kitchen JW Marriott Surabaya, the author faces many problems and has to find a way how to solve the problem. There are the problems and a way how to solve the problem:

1. Work Duration

In the first month, still in the process of adapting so sometimes it takes a long time to work and also when working together with other friends there is still miss communication. This makes the author have to quickly understand and learn what to do so that the work can be done without having to waste a lot of time.

1. Different Information and Instruction

Usually when working, trainees follow the staff's directions and sometimes when asked about the method, the staff's answers can sometimes be different, so that the writer sometimes has to ask repeatedly.