

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Place Assignment

3.1.1 Entree Section (9th Januari – 19th February 2023)

Table 1. Entree section

Time	Activity
14.00 – 17.00	<ul style="list-style-type: none">- In this section we should prepare all condiments for main course.- check last night's leftovers ingredients then we should remove the tissue and plastic wrap and change into the new one.- cutting all the condiments that will be used for each dish, chopping chives, shallots and garlic, shimeji mushroom, slice baby corn, enoki mushroom, patterning portabello mushroom- boil some ingredients such as baby carrot, baby corn and arcis and make rice skin for adiboga menu- for tirtaloka menu there are different ingredients so must boil baby potato and leek, and also roast onion.- for giriloka menu (vegan and vegetarian) we should boil julienne radish, cherry tomato, chayote, baby corn, diced tofu for sayur asem condiments, dice beetroot and jicama, slice beetroot and jicama for pickle. Make aubergine ravioli, cassava pocket, boil leek and deep-fried cassava leaf. For last giriloka dish we have to dice portobello mushroom, and patterning king oyster and portobello also.
18.00 - closing	<ul style="list-style-type: none">- set up our station- make butter poached, boil water with oil and also cut rice skin.- fire Aperitif such as deep fry bakwan jagung, toast bread and heating up aubergine puree when guest come

	<ul style="list-style-type: none">- start fire from 2nd course which is black garlic until the last main course which is beef- sautéed, butter poached, and torch each condiment for the next dish and do the plating- clean up our station and mop the floor after service
--	--



Picture 1. Condiments

In this picture there are many condiments that the author should prepare every day at preparation time in accordance with today's reservation. The left picture is preparation for adiboga and tirtaloka condiments, and for the right picture is for giriloka condiments which is the vegetarian menu.



Picture 2. Corn fritters

This is Blanco aperitif dish as welcome snacks when the guest comes. In the picture there's as same as bakwan jagung it made from sweet corn, garlic, shallots, turmeric, kaffir lime leaf, aromatic ginger, tapioca flour, rice flour, egg yolk, and a bit of water. For the garnish topped with mayonnaise, leek and edible flower.



Picture 3. Aubergine toast

Aubergine toast made from square cut baguette toasted with butter, topped with aubergine puree and edible flower for garnish. This toast is served to the guest as aperitif, and this toast should be eaten in one bite.



Picture 4. Urap

This dish is served as a pickle and aperitif called urap. Urap itself is a one of the traditional Indonesian salad made from beansprouts and pakis toss with urap paste and grated roast coconut.



Picture 5. Black garlic

This is the 2nd course of adiboga and tirtaloka menu, called black garlic. On the topped there is rice skin sprinkled with gold breadcrumbs. Sauteed clams, shimeji mushroom, and chives for the filling and dill for

garnish. What make it special because we served it with tomato consommé.



Picture 6. Sawara

This is Japanese based soup made from dashi stock and sprinkled it with enoki, shimeji mushroom and chive, topped with garlic chilli oil. And for the protein use sawara fish as known as Japanese Spanish mackerel served in tataki cooked level which is cooked outside but still raw inside.



Picture 7. Duck

For the pre – main course at adiboga menu will be dry aged smoked duck, butter poached pineapple, roasted baby corn topped with

red paste sesame seeds, and mayonnaise, pickled beetroot, and for the last served with tamarind beetroot sauce.



Picture 8. Lamb

For the 5th course will be lamb as a protein that already seared and basting to get nice crust and colour, served with miso sauce, aubergine puree, butter poached baby carrot and arcsis, and for the garnish there is sprinkled chives, leeks, and edible flowers.



Picture 9. Beef

Dry aged wagyu beef for the last main course, that served with potato puree as a carbohydrate, pan seared portobello mushroom,

sauteed green chilli and maranggi sauce. The protein itself already cooked until medium raw.



Picture 10. Tuna

Tirtaloka menu for the 1st course – 3rd course same as adiboga menu, because tirtaloka means pescatarian menu so must serve all seafood as a protein. The different start from 4th course that will be smoked tuna served with yellow paste lawar long beans and shimeji, bonito foam, sambal matah emulsion, microgreens and edible flower for garnish.



Picture 11. Octopus

Grilled and smoked octopus serve with pan seared baby potato, roasted onion, taliwang sauce, and dabu dabu which is sambal from manado with some sweet and sour to refresh palette.



Picture 12. Lobster

For the last main course of tirtaloka will be butter poached lobster served with green pea puree as a carbohydrate, sauteed leek, deep fried honey glaze cauliflower, and corn. What makes it special is Blanco curry foam.



Picture 13. Sayur asem

This dish for giriloka menu which is vegetarian and vegan menu. It will be served for 3rd course, called sayur asem. This dish served with tomato stock, boiled sweet corn, chayote, radish, torch tofu and tomato.



Picture 14. Beetroot

For the next course will be sauteed creamy beetroot and jicama, served with pickled beetroot and jicama on the topped. Roasted baby corn and butter poached pineapple topped with mayonnaise, microgreens, edible flower for the garnish and last tamarind and beetroot sauce.



Picture 15. Ravioli

This vegan ravioli is substitute for 5th course made from slices carrots filled with aubergine. Served with cassava pockets, taro puree, sauteed leek and vegan curry sauce, garnish with cassava chips.



Picture 16. Mushroom

Last vegan main course will be mushroom based dish with sauteed creamy mushroom, pan seared portobello and king oyster mushroom, pumpkin puree, butter poached radish topped with mayonnaise, and garnish.

3.1.2 Hot Kitchen Section (20th February – 20th March)

Table 2. Hot section

Time	Activity
14.00 – 17.00	<ul style="list-style-type: none"> - Checking all puree and protein that will be used, thawing all puree and proteins for the service. - restock the condiments that are running low such as vegetable stock, beef jus, dashi stock. - kinds of puree that we must restock such as aubergine puree, potato puree, green pea puree, pumpkin puree and - restock sauces such as beetroot sauce, maranggi sauce, miso sauce, bonito sauce, taliwang sauce, curry sauce 2 type the original one and the vegan one, and mushroom sauce.

	<ul style="list-style-type: none"> - Make butter poached pineapple, yellow paste, boil beetroot. - restock protein also such as ageing duck and smoked it before service, fillet and portioning sawara, boil octopus, prepare lobster, trimming lamb, put wagyu beef to dry aged, portioning tuna - prepare clams for black garlic filling.
18.00 - closing	<ul style="list-style-type: none"> - make black garlic filling (sauteed aromatic, shimeji, clams, deglaze with vegetable stock, cream and coconut milk) - fillet dry aged duck and render the fat then basting when fire - pan seared sawara, basting lamb and beef - heating up puree and sauces - portioning protein and give it to entrée section.



Picture 17. Stock

In hot section the author should make stock that going to use at service time. For example, on the left picture there is dashi stock made from kombu, katsuobushi, aromatic such as lemongrass and garlic, and water. Dashi stock as a base for sawara broth later on will be seasoned with sake and mirin. On the right picture there is vegetable stock made from mirepoix such as celery, carrots, leeks and garlic as a base. This

stock will be used for deglaze any kinds of sauteed items at entree when fire.



Picture 18. Butter poached pineapple

This pineapple already peeled and cut, cooked in butter poached with some Indonesian spices to give special aromatic. In this butter poached pineapple use star anise and cloves. First boil water, turn off the heat, add the butter, add the spices, and the last one add the pineapple and set aside for 2 hours before move to the jar and put into the chiller.



Picture 19. Lamb

In this picture, is an example when the author do fire when service. At preparation time, the author should trimming and portioning the lamb in accordance with the reservation. After seared and basting all the protein for main course, we give it to entrée to finishing.

3.1.3 Bar Section (20th March – 6th May 2023)

Table 3. Bar section

Time	Activity
14.00 – 17.00	<ul style="list-style-type: none"> - set up bar table and cutting board - check and taste pandan syrup and kolak paste and restock it when empty - squeeze lemon juice and lime juice - checking all alcohol that will be used during the service - check and prepare all veggies and fruit at chiller - do the inventory every night, checking all the fruit, vegetables and alcohol order it if running low. - cleaning all chiller weekly
18.00 – closing	<ul style="list-style-type: none"> - make welcome drink every guest coming can be cocktail or mocktail as requested - make beverages pairing when the guest chooses set menu with beverages cocktail pairing - serve the cocktails and explained every pairing to the guest - clear up the bar table and polish the glass that used when service

This time the Author was given an opportunity to have and gain experiences at the bar, besides of because the bartender stop working and they haven't find another bartender so the manager gives the trainees opportunity to incharge at the bar. At first, the author was so confused

because have no basic in alcohol, but the manager and the trainee before explaining and teach the author about the alcohol that going to be used, about all the pairing, what must to do when prepare and service time, and also teach how to serving and explain the each pairing to the guest. Sooner or later the author become confident about the skills at bar.



Picture 20. Cocktail welcome drink

This is Blanco's signature cocktail welcome drink for the guest. This welcome drink made from arak Bali which is Balinese traditional spirit, that already infused with cinnamon, cloves, and star anise, topped with tonic water to reduce the strong flavor itself from arak, and also kaffir lime leaf for the garnish.



Picture 21. Strawberry mocktail

This welcome drink mocktail will be served when the guest doesn't drink alcohol or requested that have allergic to cilantro or kyuri because our 1st type of mocktail welcome drink based on kyuri and cilantro.



Picture 22. Cocktail pairing

In Blanco par Mandif, we served beverages pairing to accompany the guest while eating the food. Pairing itself has purpose, some pairing to lift up the flavor of the dish and some pairing to cut off the flavor and refresh the palette. For the 1st pairing for appetizer, we

pair it with white wine. At the picture above, the author makes 1st cocktail pairing. The cocktail is tomato-based cocktail and for the alcohol we use peach liqueur, and London dry gin.



Picture 23. Cocktail pairing

In this picture, there are some examples of cocktail pairing. In this case in one table the guests have allergies and choose different menu, so the author has to make 3 different kinds of cocktail accordance to the menu that will be served. This picture as an example when service time in bar. From left to right, the tuna pairing, made from pineapple and ginger torch flower, Campari and tequila reposado. The green one is octopus pairing made from kyuri and cilantro, for the alcohol using tequila reposado. And the last one, it is a duck pairing made from beetroot and strawberry, with star anise absinthe and blanco tequila.

3.1.4 Cold Kitchen (7th May – 24th May 2023)

Table 4. Cold section

Time	Activities
14.00 – 17.00	- Check Kimchi long beans, Pickled Chinese cabbage (should taste and make new once in three days)

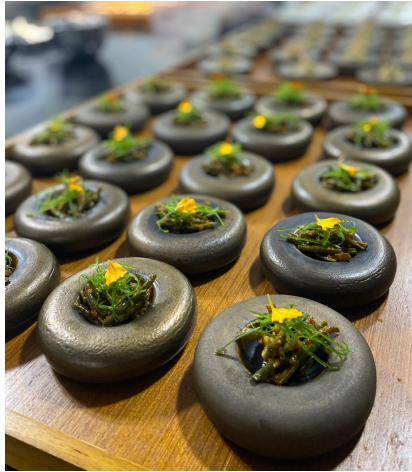
	<ul style="list-style-type: none"> - Make bakwan jagung mixture for entrée - prepare micro greens for salad - make soya reduction for salad dressing - prepare condiments for asinan and papinyo if there is vegetarian or vegan menu - prepare all garnish, edible flower and micro greens for service - prepare appetizer condiments such as boiled crab, dressing, brunoise celery and dice granny smith apple
18.00 - closing	<ul style="list-style-type: none"> - plating all pickle aperitif when guest coming - plating appetizer - plating asinan and papiyo if there is vegetarian and vegan menu - soap and wipe station when all the guests already come - brush and mop the floor



Picture 24. Pickle Chinese cabbage

This pickle is served as a welcoming snack to the guest when they come. Pickle Chinese cabbage also can lift the palette of the guest before eating the 1st course. This pickle made from fermented Chinese cabbage

that already cured, soaked in pickle water that based on many kinds of acid and vinegar.



Picture 25. Kimchi long beans

Kimchi long beans served as one of the pickle aperitif menus. This dish inspired by kimchi from Korea but substitute the cabbage into long beans and add Indonesian ingredients that make this kimchi have a hint of Indonesian taste. The ingredients that we use for the kimchi paste such as gojuchang, sesame oil, shallots, garlic, fish sauce, seasoning and the special ingredients is roa flakes all the way from Manado.



Picture 26. Blue swimmer crab

This is 1st course as a appetizer in Adiboga and Tirtaloka menu, made from crab meat mixed with celery, granny smith apple, and sesame mayonnaise dressing, pickled red radish, and greens for garnish that already dipped in singaraja dipping.



Picture 27. Papiyo

Papiyo is made from kyuri as a main ingredient, and the dressing itself made from kyuri, granny smith apple, local almond, shallots and

garlic, lime juice to give the freshness and seasoning. This dish serves as an appetizer for giriloka menu.



Picture 28. Asinan

Asinan is traditional Indonesian salad form west java. Consist of Indonesian tropical fruit such as pineapple, young mango, snake fruit, jicama, and starfruit, what's make it special because served with cashew nut sauce.

3.1.5 Pastry Section (8th June – 9th July 2023)

The author did not get experience in the pastry section because due the dining area revoation. At first renovation takes approximately for 2 weeks but there are changes of design so that it withdrew from the target it should be become 1 month.

3.1.6 Events and experiences



Picture 29. Plating dessert

This picture was taken when Blanco received group reservations for dinner so all the kitchen staff have to work as a team to serve the guest on time, at that time the author and all the kitchen staff helping each other section. At that time author in charge in entrée section but also help pastry section because all main course already served.



Picture 30. Serving and explain

At this picture the author should serve the dish to the guest and explaining the dish as a chef who's in charge at the kitchen. That time the author serves and explain asinan and black garlic which is the 2nd

course of vegetarian and regular dish. The guests at Blanco majority from another country so the author must speak in English. At first it was hard to explain and talk with guests but afterwards the author really enjoyed it and can talk easily and comfortably to the guest.



Picture 31. Special guest

This photo was taken when chef Mandif as Blanco executive chef come, and he has to serve his VIP guest with special menu from his signature that is all the menu different from Blanco's menu. The author get new experiences and techniques in processing new ingredients.

3.1.7 Picture of Place



Picture 32. Hot kitchen



Picture 33. Entree section



Picture 34. Cold and pastry kitchen



Picture 35. Restaurant dining area



Picture 36. Restaurant and dining area



Picture 37. Restaurant and dining area



Picture 38. Bar pantry



Picture 39. Bar Pantry