

## CHAPTER III

### INTERNSHIP ACTIVITIES

#### 3.1.Details of Internship Activities

During the last 6 months of internship training at Namaanaz Dining, the activities were mainly in the Cold kitchen and Pastry kitchen. It was 5 months in Cold kitchen and 1 more month in Pastry kitchen. In each of kitchen departments, there were several dishes to prepare, plate, and serve. Since Namaanaz Dining has only one shift of working, the activities done are based upon which station is in and what the menus are. The details of activities in each of kitchen departments is presented at the table below.

**Table 3.1.** Details of Internship Activities

DATE	KITCHEN DEPARTMENT	MENU	ACTIVITIES
Jan 10 <sup>th</sup> 2023 – Feb 13 <sup>th</sup> 2023	Cold Kitchen	1) Lilin 2) Gudeg	a. Lilin <ul style="list-style-type: none"><li>- Preparing <i>Sambal Balado</i> for the shell of <i>Lilin</i></li><li>- Molding the shell of <i>Lilin</i> in a ring-shaped mold</li><li>- Making the mashed potato for the filling of <i>Lilin</i></li><li>- Cooking eggs by sous vide method</li><li>- Shaping the sous-vided eggs on top of a frozen plate</li><li>- Preparing and cutting Pecan nuts for <i>Lilin</i>'s match stick</li><li>- Assembling all components of <i>Lilin</i> and placing it in its serving plate</li></ul>

			<p>b. Gudeg</p> <ul style="list-style-type: none"> <li>- Making <i>Opor Ayam</i>-flavoured bread</li> <li>- Slicing the bread into thinner piece</li> <li>- Brushing the sliced bread with butter, then toasting them</li> <li>- Slicing some chicken breasts and stacking them up by dusting each layer with some transglutaminase (TG) powder</li> <li>- Cooking the stacked chicken breast by sous vide method and slicing it into fixed measurements</li> <li>- Cooking <i>Opor Ayam</i>, <i>Gudeg</i>, and <i>Sambal Kricek</i> individually with addition of gelatine, and spreading them into rectangular shape</li> <li>- Slicing each of <i>Opor Ayam</i>, <i>Gudeg</i>, and <i>Sambal Kricek</i> into smaller slices</li> <li>- Arranging <i>Opor Ayam</i>, <i>Gudeg</i>, and <i>Sambal Kricek</i> in certain order to create multi-coloured layer of Gudeg's condiments</li> <li>- Assembling the toasted bread, sous-vide chicken, and <i>Gudeg's</i> condiments</li> <li>- Placing it on the <i>Gudeg's</i> serving plate, and heating up for 2 minutes before served</li> </ul>
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<p>Feb 14<sup>th</sup> 2023 – May 8<sup>th</sup> 2023</p>	<p>Cold Kitchen</p>	<p>1) Nasi Bakar 2) Papeda</p>	<p>a. Nasi Bakar</p> <ul style="list-style-type: none"> <li>- Weighing white rice and white glutinous rice in the same amount, washing, and cooking them in the rice cooker</li> <li>- Filleting, dicing, and frying some salted <i>Peda</i> fish</li> <li>- Mixing the cooked rice with <i>Sambal Hijau</i></li> <li>- Weighing the rice that has been mixed with <i>Sambal Hijau</i> in specific weight</li> <li>- Filling each of rice with a few fried salted <i>Peda</i> fish</li> <li>- Rolling the rice into an oval shape, and baking them</li> <li>- Meanwhile, slicing several stinky beans (<i>Pete</i>) into very thin slices</li> <li>- Separating the beans from its skin, and blanching them</li> <li>- Arranging the stinky beans into definite order</li> <li>- Placing the baked rice on top of the arranged stinky beans</li> <li>- Wrapping the rice and stinky beans up with plastic wrap, and setting them aside for later use</li> <li>- To plate the <i>Nasi Bakar</i>, steaming the baked rice and removing the wrapping plastic</li> <li>- Placing each two of them into <i>Nasi Bakar</i>'s serving plate</li> </ul>
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			<p><b>b. Papeda</b></p> <ul style="list-style-type: none"> <li>- Cleaning some squids by removing its tentacles, head, backbone, and innards</li> <li>- Peeling the skin off</li> <li>- Slicing the squid into thin ring shape</li> <li>- Sauteing the squid with some aromatics, like lemongrass and lime leaves, and seasoning</li> <li>- Meanwhile, thawing a few of flying fish roe (<i>Tobiko</i>) for later use</li> <li>- When the squid part is done, weighing some cassava starch</li> <li>- Mixing the cassava starch with coconut milk and water</li> <li>- Cooking them until the mixture gets thickened into <i>Papeda</i></li> <li>- Dividing them into 2 parts and placing them into separated piping bags</li> <li>- To plate this dish, spreading a teaspoon of black squid-ink sauce and topping with some <i>Sambal Dabu-Dabu</i></li> <li>- Assembling the cooked squid ring into flower-like shape on top of <i>Sambal Dabu-Dabu</i></li> <li>- Filling each of squid ring with <i>Papeda</i></li> <li>- Decorating with some pickled sliced red onions and green tomatoes</li> </ul>
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			<ul style="list-style-type: none"> <li>- To serve the dish, quick freezing the <i>Tobiko</i> with liquid nitrogen, and sprinkle them the dish</li> </ul>
<p>May 9<sup>th</sup> 2023 – June 5<sup>th</sup> 2023</p>	<p>Cold Kitchen &amp; Pastry Kitchen</p>	<ol style="list-style-type: none"> <li>1) Cireng</li> <li>2) Martabak</li> <li>3) Lebah</li> </ol>	<p>a. Cireng</p> <ul style="list-style-type: none"> <li>- Weighing ingredients for <i>Cireng</i> dough</li> <li>- Mixing and cooking the ingredients of <i>Cireng</i> into sticky dough-like texture</li> <li>- Weighing the <i>Cireng</i> dough into smaller pieces</li> <li>- Arranging peeled sunflower seed (<i>Kuaci</i>) into blooming flower-like shape with a tiny amount of <i>Cireng</i> dough as the center part and Methyl liquid as the glue</li> <li>- Toasting the arranged sunflower seed to set its blooming flower shape</li> <li>- Coating them up with spicy coating mixture individually</li> <li>- Meanwhile, pick some yellow Choy Sum's flower for later use</li> <li>- When the time is close to the serving time, shaping and frying the <i>Cireng</i> dough until its evenly cooked</li> <li>- To plate the dish, pouring some <i>Rujak</i> sauce at the bottom of <i>Cireng</i>'s serving plate</li> </ul>

			<ul style="list-style-type: none"> <li>- Sticking the coated sunflower seed on the fried <i>Cireng</i>, placing them right on the sauce in its serving plate</li> <li>- Before serving the dish, put the yellow Choy Sun's flower on top</li> </ul> <p>b. <i>Martabak</i></p> <ul style="list-style-type: none"> <li>- Weighing in ingredients for Caramel sauce</li> <li>- Cooking them into thick consistency for Caramel sauce</li> <li>- Cutting the store-bought <i>Martabak</i> into chicken-thigh like shape</li> <li>- Sprinkling some chocolate sprinkles on cut <i>Martabak</i> and stacking one more on top</li> <li>- Keeping the <i>Martabak</i> sandwich in vacuumed plastic and into freezer</li> <li>- When it is evenly frozen, trim the edges to make it look as similar as chicken thigh</li> <li>- To plate the dish, frying the chicken-thigh shaped <i>Martabak</i></li> <li>- Squeezing some Caramel sauce on <i>Martabak</i>'s serving plate</li> <li>- Complementing with chili-shaped peanut butter, garlic-shaped cheese, and edible leaves from sugar</li> <li>- Fried <i>Martabak</i> will be served separately from its condiments</li> </ul>
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			<p>c. Lebah</p> <ul style="list-style-type: none"> <li>- Cooking a dough for <i>Lebah's</i> head</li> <li>- Cooking a <i>Dodol Pisang</i> batter for <i>Lebah's</i> tail</li> <li>- Parting the <i>Dodol Pisang</i> batter into 2 parts for different colours, which was yellow and black</li> <li>- Putting them separately into piping bag</li> <li>- Piping them individually into different sizes of dots on mica sheets and keeping them in a refrigerator</li> <li>- When the dots are completely set, removing them from the mica sheets and attaching them by specific order</li> <li>- Weighing in the dough for <i>Lebah's</i> body into smaller pieces and rolling them into ball-like shape</li> <li>- Coating the <i>Lebah's</i> body with egg and toasted breadcrumbs and steaming them for several minutes</li> <li>- Meanwhile, mixing ingredients for Cream Cheese and spreading it on honeycomb-shaped mold</li> <li>- Mixing some isomalt with black charcoal powder for <i>Lebah's</i> legs</li> <li>- Melting the isomalt mixture and shaping it into <i>Lebah's</i> legs</li> </ul>
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			<ul style="list-style-type: none"> <li>- Assembling the <i>Lebah</i> by sticking each part of it, which were head, body, legs, and tail on <i>Lebah</i>'s serving plate</li> <li>- Place the cut honeycomb-shaped Cream Cheese in front of the <i>Lebah</i></li> <li>- Squeezing some honey on top of the Cream Cheese</li> <li>- Lastly, stick 2 pieces of <i>Lebah</i>'s wings on the back of its body</li> </ul>
<p>June 6<sup>th</sup> 2023 – July 3<sup>rd</sup> 2023</p>	<p>Pastry Kitchen</p>	<ol style="list-style-type: none"> <li>1) Kue Jongkong</li> <li>2) Manisan Buah</li> <li>3) Meringue</li> <li>4) Es Podeng</li> <li>5) Special Occasion dish</li> </ol>	<p>a. Kue Jongkong</p> <ul style="list-style-type: none"> <li>- Mixing fresh coconut milk with jelly powder and some sugar, cooking to boil, and straining them</li> <li>- Cooking the <i>Bubur Jongkong</i> by pouring the juice of Suji leaves to a toasted rice flour until it get thickened</li> <li>- Placing it into piping bag, and piping in into hemispherical-shape mold</li> <li>- Keeping it into the refrigerator for later use</li> <li>- Into a blender, blending some sweet jackfruit, water and sugar until smooth, and straining them</li> <li>- Weighing some brown sugar, water, and Pandan leaves in a pan, cooking and reducing them to thick consistency for Brown Sugar sauce</li> </ul>



			<ul style="list-style-type: none"> <li>- When it is close to service time, taking out the <i>Bubur Jongkong</i> from its mold, placing them into plastic compartment for later use</li> <li>- To plate the dish, putting the coconut milk-layered coconut shell into its husk</li> <li>- Placing the hemispherical jackfruit ice upside down in the middle</li> <li>- Putting the <i>Bubur Jongkong</i> in the jackfruit ice</li> <li>- Pouring some of Brown Sugar sauce</li> </ul> <p><b>b. Manisan Buah</b></p> <ul style="list-style-type: none"> <li>- Cutting and Slicing unripe Papaya into thin slices</li> <li>- Slicing both red and black Grapes into thin slices</li> <li>- Making the pickling liquid by bringing to boil the mixture of sugar, water, and some star anises</li> <li>- Cut the sliced unripe Papaya into triangle Pizza-like shape, drenching them in its pickling liquid, and storing in the refrigerator for later use</li> <li>- Making an Apple sphere by dripping little by little of apple juice into algin water to build a jelly-like texture of apple juice in tiny ball shapes</li> </ul>
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			<ul style="list-style-type: none"> <li>- To plate the dish, placing the pickled unripe Papaya on a tray, wiping the excess pickling water with tissue</li> <li>- Spreading some mint gel over the surface of unripe Papaya</li> <li>- Putting the sliced red and black Grapes on top with random order</li> <li>- Placing Apple sphere and white edible flowers and decoration</li> <li>- Placing the Manisan Buah on its serving plate which was a high plate with built-in lamp</li> <li>- To serve the dish, adding some cryogenized green Grape caviar and turning on the lamp</li> </ul> <p>c. Meringue</p> <ul style="list-style-type: none"> <li>- Separating the egg white from its yolk</li> <li>- Adding a spoonful of lemon juice</li> <li>- Mixing the egg white with lemon juice until fluffy and airy</li> <li>- Piping it into hemispherical shape mold</li> <li>- Dehydrating them for several minutes until they are cooked</li> </ul> <p>d. Es Podeng</p> <ul style="list-style-type: none"> <li>- Cooking some fresh milk with some sugar and Pandan leaves until it is boiling, straining, and setting aside to cool down</li> </ul>
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		<ul style="list-style-type: none"> <li>- Making the no-bake Cheese cake, by mixing Cream cheese, icing sugar, and some milk powder until smooth</li> <li>- Adding some gelatine and mixing to blend until no more lumps appeared</li> <li>- Whipping some whipping cream until it is reaching medium-peak whipped cream</li> <li>- Mixing the whipped cream into Cream cheese mixture by folding it in, and storing it in the refrigerator to set</li> <li>- Meanwhile, blending Bubur Ketan Hitam and some milk and sugar, straining them to make Ketan Hitam sauce</li> <li>- Blending ripe avocado, some milk, and sugar, straining them to make Avocado sauce</li> <li>- When the Cheese cake is all set, weighing in for about 40 g each and roll into cylindrical shape within a wrapping plastic, keeping it in the freezer</li> <li>- On the other hand, mix ready-to-use coconut milk with gelatine and xanthan gum as it will be used to decorate the Cheese cake</li> <li>- If the Cheese cake is frozen, decorating it with mixture of coconut milk into rope-like appearance</li> </ul>
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			<ul style="list-style-type: none"> <li>- Last condiment to prepare for Es Podeng is mixing some whipping cream, milk, Nutella spread, and liquid fructose</li> <li>- Pouring the mixture into a Whipping Siphon, shaking, and portioning by immersing it in the liquid nitrogen</li> <li>- To plate the dish, squeezing the sauce under the specific order, placing the Cheese cake on top of the sauce in Es Podeng's serving plate</li> <li>- While it has been served to the guests, pouring some milk over the plate</li> <li>- Placing the portioned whipped Nutella mixture for explosion effect</li> </ul> <p>e. Special Occasion dish</p> <ul style="list-style-type: none"> <li>- Melting some white chocolate compound and butter on double boiler</li> <li>- Spreading the melted chocolate on mica sheet, keeping in refrigerator to set</li> <li>- Printing some emojis Figure on the chocolate, and cutting each one of them</li> <li>- Baking a sponge cake, adding some milk to the sponge cake and blending until smooth</li> </ul>
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			<ul style="list-style-type: none"><li>- Bringing to boil the mixture of Cherry juice, sweet condensed milk, milk powder, corn syrup, water and gelatine to make a coating mixture</li><li>- Wrap a Cherry with the sponge cake and coating it with the coating mixture</li><li>- Keeping it in the refrigerator to set completely</li><li>- To plate the dish, placing a phone with special text regarding the special occasion under the transparent serving plate</li><li>- Placing the white chocolate emojis at the left-side bottom and coated Cherry at the right-side top</li></ul>
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### 3.2. Details of Products Made during Internship Period

There were about 12 dishes that were made during Internship period. They were *Lilin*, *Gudeg*, *Nasi Bakar*, *Papeda*, *Cireng*, *Martabak*, *Lebah*, *Kue Jongkong*, *Manisan Buah*, *Meringue*, *Es Podeng*, and Special Occasion dish. Details of each product will be described below.

#### 3.2.1. Lilin

*Lilin* is one of appetizers and the very first appetizer dish to serve to the guests. It is the opening dish which every guest who has been seated will be served with. It is called ‘Lilin’ since it has the shape of candle and it can be lit while being served. *Lilin* itself is actually *Kentang Balado*, which consists of *Sambal Balado*, mashed potato, sous-vided egg, and fine-julienned pecan nut.

To assemble *Lilin*, mashed potato is first squeezed into *Sambal Balado* shell, top with sous-vided egg, and stick the pecan nut as its match stick. Next, while being served to the guests, the waiter will light the *Lilin* first and the guests can blow and eat afterwards. The guests is recommended to eat the *Lilin* by hands, since it is a one-bite sized appetizer.



Figure 3.1. Lilin

#### 3.2.2. Gudeg

*Gudeg* is coming right after *Lilin*. This is the second appetizer to serve to the guests. Similar to ordinary *Gudeg*, it consists of *Gudeg* (stewed jackfruit) itself, *Opor Ayam*, and *Sambal Krecek*. However, the

*Gudeg* is served along with dehydrated sliced *Opor Ayam*-flavoured bread and sous-vided chicken breast, instead of rice.

The *Gudeg* and its condiments are firstly arranged into multicolour striped slice with certain order. Then, to plate the *Gudeg*, place the dehydrated sliced bread at the bottom, sous-vided chicken breast, and lastly the multicolour striped slice of *Gudeg* condiments on top. Since the *Gudeg* condiments have been added by gelatine, the *Gudeg* will be toasted once again to melt the gelatine before serving to the guests.



**Figure 3.2.** Gudeg

### 3.2.3. Nasi Bakar

*Nasi Bakar* remains considered as an appetizer, as well. This one consists of baked rice, *Sambal Hijau*, fried salted *Peda* fish, and sliced stinky beans (*Pete*). The components are simply like ordinary baked rice with *sambal*, but it has quite unique shape and plating appearance.

First thing first, cooked rice is combined with *Sambal Hijau*, filled with fried salted *Peda* fish and baked for about 8 minutes at 250°C. While waiting, the stinky beans are sliced into very thin slices and blanched. The stinky beans are then arranged into specific shape and order. The baked rice is then placed upside down on top of the arranged stinky beans. Next, they are wrapped together and shaped into an egg-like oval shape with the stinky beans are lining up on top.

To serve to the guests, the wrapping plastic must be removed in advance. Afterward, the baked rice is brushed with some oil and placed

on its plating plate that has been covered with stinky bean's leaves. The appearance of *Nasi Bakar* will be like a turtle shell lying on grass.



**Figure 3.3.** Nasi

Bakar

#### 3.2.4. Papeda

Next appetizer is *Papeda*. At Namaaz Dining, *Papeda* is made of tapioca starch and water, which then is cooked until it has white thick sticky texture. The *Papeda* is served along with sauteed ring-cut squid, *Sambal Dabu-Dabu*, black squid-ink sauce, and pickled green tomato and red onion.

On the plate, a teaspoon of black squid-ink sauce is spread to round shape and add some *Sambal Dabu-Dabu* on top. The squid is place on top of *Sambal Dabu-Dabu* and arranged into flower-like pattern. The *Papeda* is squeezed into the squid hole. Next, both pickled green tomato and red onion are randomly put on top of the squid.

The exceptional thing about this *Papeda* dish is when it is served to the guests. When the plate has already been on the guests' table, the waiter will sprinkle some of cryogenized flying fish roe (Tobiko), which will give some smoke-like effect. Afterwards, the guests have to mix everything on their plate before enjoying *Papeda* dish.





**Figure 3.4.** Papeda

### 3.2.5. Cireng

*Cireng* is the last appetizer product that was made during Internship period. At Namaaz Dining, the word ‘Cireng’ has 2 definitions, which are ‘Kuaci Goreng’ and ‘Aci Goreng’. Therefore, both definitions are applied to the dish *Cireng*. *Cireng* consists of fried sunflower seed (*Kuaci*) and fried tapioca starch (*Aci*), which are served with *Rujak* sauce.

Firstly, the fried sunflower seed is pile up into blooming flower-like shape with particular number of sunflower seed at each layer. Then, the sunflower seed is coated with chili coating mixture. Next, the sunflower seed is put on top of the fried tapioca starch, and placed into its individual plating plate that has been poured with *Rujak* sauce. Lastly, a piece of edible flower is put on top of the sunflower seed.

The appearance will look like a blooming flower, of which to eat this one is like picking up a flower. The guests are provided with a tweezer to pick the *Cireng*. The *Rujak* sauce can be the condiment while eating the *Cireng*, and drunk if there is any remained.



**Figure 3.5.** Cireng

### 3.2.6. Martabak

Martabak in Namaaz Dining is the sweet one version. Similar to usual Martabak, it is served with chocolate sprinkle, peanuts, and cheese. However, Namaaz Dining puts some effort to make the Martabak have a new look.

Martabak dish consists of store-bought plain Martabak, chocolate sprinkle, peanuts, cheese, Caramel sauce, and sugar-based edible leaf. Plain Martabak is cut into chicken-thigh shape and stacked into sandwich-like form. In the middle, it is chocolate sprinkle. The Martabak sandwich is then vacuumed, frozen, and trimmed to enhance its chicken-thigh look. Then, this Martabak sandwich is served along its condiments on small brown plate.

The condiments also appear in distinguished form, which are the peanuts are shaped into chili-like shape and the cheese is moulded into garlic-like shape. Therefore, when Martabak is served in front of the guests, they might be confused of getting fried chicken as their dessert. The real Martabak will be revealed after the waiter explains and cuts the Martabak right before the guests' eyes.



**Figure 3.6.** Martabak

### 3.2.7. Lebah

This is one of desserts every guest would be gazed while looking at it. Since the appearance of the dish is disguising its main ingredient, no guests are able to fine out what it actually is until either the waiter explains or they taste the dish. This dish is called ‘Lebah’ and has an appearance of a bee standing next to its honeycomb.

*Lebah* dish consists of *Lebah* itself, honeycomb, and honey sauce. Moreover, dissecting the *Lebah*, it has many components, which are cookies, steamed banana, *Dodol Pisang*, and edible wings. The cookies are for *Lebah*’s head and feet, steamed banana is for *Lebah*’s body, and *Dodol Pisang* is for its rear part. The honeycomb is made of cream cheese.

To plate this one, all parts of the *Lebah* have to be assemble first and put on its plating plate. Next, the honeycomb is placed right next to *Lebah*, and the honey sauce is poured over the honeycomb.



**Figure 3.7.** Lebah

### 3.2.8. Kue Jongkong

Next one is a traditional dessert from Bangka Belitung province, which is *Kue Jongkong*. *Kue Jongkong* at Namaaz Dining consists of coconut milk, jackfruit, brown sugar sauce, and sweet rice porridge.

*Kue Jongkong* is plated in a coconut husk. There is a coconut shell being placed in its husk, and the coconut shell has been poured with coconut milk to make a thin layer inside of it. Then, the jackfruit is turned to be dome-shape hard ice filled with brown sugar sauce and hemisphere-shape sweet rice porridge.

To enjoy *Kue Jongkong*, the guests must hit the jackfruit ice with the spoon, and mix with other components. This way, the guests gain a new experience while eating *Kue Jongkong*.



**Figure 3.8.** Kue Jongkong

### 3.2.9. Manisan Buah

*Manisan Buah* is quite versatile dish, it can either be a dessert or palate cleanser, of which it depends on when this dish is being served. *Manisan Buah* consists of pickled unripe Papaya, mint gel, sliced both red and black Grapes, Apple sphere, cryogenized green Appel juice, and edible flower. *Manisan Buah* appears in a form of like a fruit pizza, where the unripe Papaya is cut into triangle, and other complements are arranged on top.

To heighten the dish, *Manisan Buah* is plated on a petri disc that is placed on top of a lamp-pinned plate. Another thing is that *Manisan Buah* has to be served to all guests at the same time, since the lamp switch is controlled by one device for all of them. The lamp will be turned on whenever all the plates have been delivered to all the guests and all restaurant's sources of light is dimmed.



**Figure 3.9.** Manisan Buah



**Figure 3.10.** Lamp-pinned Plate for Manisan Buah

### 3.2.10. Meringue

Meringue is actually one of components of an appetizer named Tuna Gohu, but the Tuna is cooked by staffs from Cold Kitchen department, while the Meringue is made by staffs from Pastry Kitchen. Meringue itself is made by mixing the egg white with some lemon juice in high speed until it becomes light and foamy. Next, the Meringue is dehydrated for about 30 minutes to dry it out and make it firmer.

The guests will first receive the incomplete Tuna Gohu and are required to wait for a moment. Next, there will be a waiter coming to their table to give the Meringue on top of the Tuna Gohu. The Meringue is immersed in liquid nitrogen for a minute in advance while the waiter is explaining the dish. Therefore, when the Meringue is put on top of the Tuna Gohu, it creates a smoky effect. Also, when the guests are feasting upon the Tuna Gohu with the Meringue, they can even breath the smoke out.

### 3.2.11. Es Podeng

*Es Podeng* becomes the very last dish to serve to the guests. It becomes the last attraction for the guests before finishing their meal at Namaaz Dining. *Es Podeng* dish consists of Cheese cake, chocolate sauce, avocado sauce, black glutinous rice-porridge sauce, pandan-infused milk, and frozen Nutella cream.

All sauces are plated at the beginning with particular order that they will create colourful swirl on the plate. Next, the Cheese cake is placed



on top of the sauce. At this time, the waiter is first handing the guests a raincoat to wear. Then, they will deliver the plates to the guests. Once again, the guests are asked to wait for a minute, because the waiter next will bring and pour some pandan-infused milk on their *Es Podeng* plate. Last but not least, as the main attraction also, the waiter will bring the frozen Nutella cream that has been submerged in liquid nitrogen and put some on the guests' plate.

The frozen Nutella cream meets the room-temperature milk and sauces of *Es Podeng*, they produce an explosion due to an immense range of temperature. This mostly become the most fun and captivating experience for the guests while enjoying *Es Podeng*, as well as the whole dining experience at Namaaz Dining.



**Figure 3.11.** Es Podeng



**Figure 3.12.** Guests Wearing a Raincoat for Es Podeng

### 3.2.12. Special Occasion Dish

Regarding to its name, the dish is only prepared for guests who specify their special occasion during reservation for dining at Namaaz Dining. By special occasion, it means it can be birthday celebration, wedding anniversary, proposal engagement, graduation greetings, and many more. The guests will receive one extra dish due to their special occasion.

This special occasion dish consists of coated red cherry and printed white chocolate that are served on top of a transparent rectangular plate with a phone at the bottom. There will be some texts shown on the phone screen in relation to what special occasion the guests are having. The guests may request the texts that will be showing on the phone.



**Figure 3.13.** Special Occasion Dish

### 3.3. Places Visited during Internship Period

There were several working places while doing the internship training at Namaaz Dining. Those places were dining area, open kitchen and service area, kitchen area, dishwashing area, dry store area, changing room and locker area. Each area has their own functions and will be further described below.

#### 3.3.1. Dining Area

While entering Namaaz Dining, the first area is the dining area. Dining area is usually used for lunch and coffee break for the staffs before the restaurant opens, and dinner for the guests when the restaurant opens. There will be chairs and tables piled up in this area,



which will be rearranged by the service staffs whenever it is close to restaurant opening time.



**Figure 3.14.** Dining Area

### 3.3.2. Open Kitchen and Service Area

Right next to Dining Area, there was Open Kitchen and Service Area. This area was where both kitchen and service staffs were working while serving dinner to the guests. Some cooking steps and plating were done in this area, as well as at which the service staffs are picking the plated dishes for the guests.

There were 3 working tables in Open Kitchen and Service Area that kitchen staffs could place the plating plates on while waiting the service staffs to pick them up. Underneath those working tables, there was a refrigerator attached to each of it. This is for both the kitchen and service staffs to store some things without getting tired of running back and forth to the kitchen.

### 3.3.3. Kitchen Area

Kitchen area is the main area for the kitchen staffs to work. The entrance to the kitchen is by going down the stairs at the back of Open Kitchen and Service Area. The kitchen might seem not that big, but it could fit many equipment and cooking tools, as well as both kitchen staffs and stewards.

After taking down the stairs, the kitchen could be seen straightforwardly at front, and there was a praying room next to the staircase at the left side. In the kitchen, there was large working table where all kitchen staffs are working at. There is also one more working

table at the rear part of the kitchen, and could be used to work on, too. Those working tables were surrounded by many other things, such as stoves, refrigerators, and freezers.

There were shelves both on and under the working tables. The shelves are functioned to place large equipment; such as rice cooker, hand blender, blender, vacuum packaging machine, dehydrator, sous-vide device, and food processor; and several cooking tools.



**Figure 3.15.** Kitchen Area

#### 3.3.4. Dishwashing Area

Still in the same Kitchen Area and next to the working table, there was a dishwashing area. This area was equipped with immense deep sinks to wash and drain both cooking equipment and tools that were dirty and had been used by the kitchen staffs.

The stewards were the ones who were in charge in this area. They would collect all greasy equipment and tools at one place, and started to wash and clean all of them. Afterward, they would place them on the drying rack and put them back to its original place.



**Figure 3.16.** Dishwashing Area

#### 3.3.5. Dry Store Area

Whenever the kitchen staffs were about to keep and store dry ingredients, they would go to the Dry Store Area which is located right next to the Dishwashing Area. Dry Store Area is a closed small room where dry ingredients are meant to be kept there. There were high shelves and many containers in the Dry Store Area, that eased the staffs while looking for desired ingredients.

Shelves and containers in Dry Store Area are designated to store the dry ingredients by categories. Flour and powdery ingredients were kept in the same closed container. While herbs and spices must be sealed individually before being stored in this area. Dry products that had already had their individual packaging, e.g., bottled honey and syrup, food additives, food-grade chemical, were placed on the shelves without container.



**Figure 3.17.** Dry Store Area

#### 3.3.6. Changing Room and Locker Area

At the very end of Kitchen Area, there was Changing Room and Locker Area. Both kitchen and service staffs were obligated to keep all their belongings in this area during working hour. There were lined clothe and shoe racks in this area, of which every staff could put their clothes and shoes on. Since this area was only appointed for changing and storing garments and with both clothe and shoe racks, this area is quite narrow. Moreover, at the tail of this area, there was a restroom for the staffs.

### 3.4.Kitchen Diagram

Below is presented the kitchen diagram at Namaaz Dining

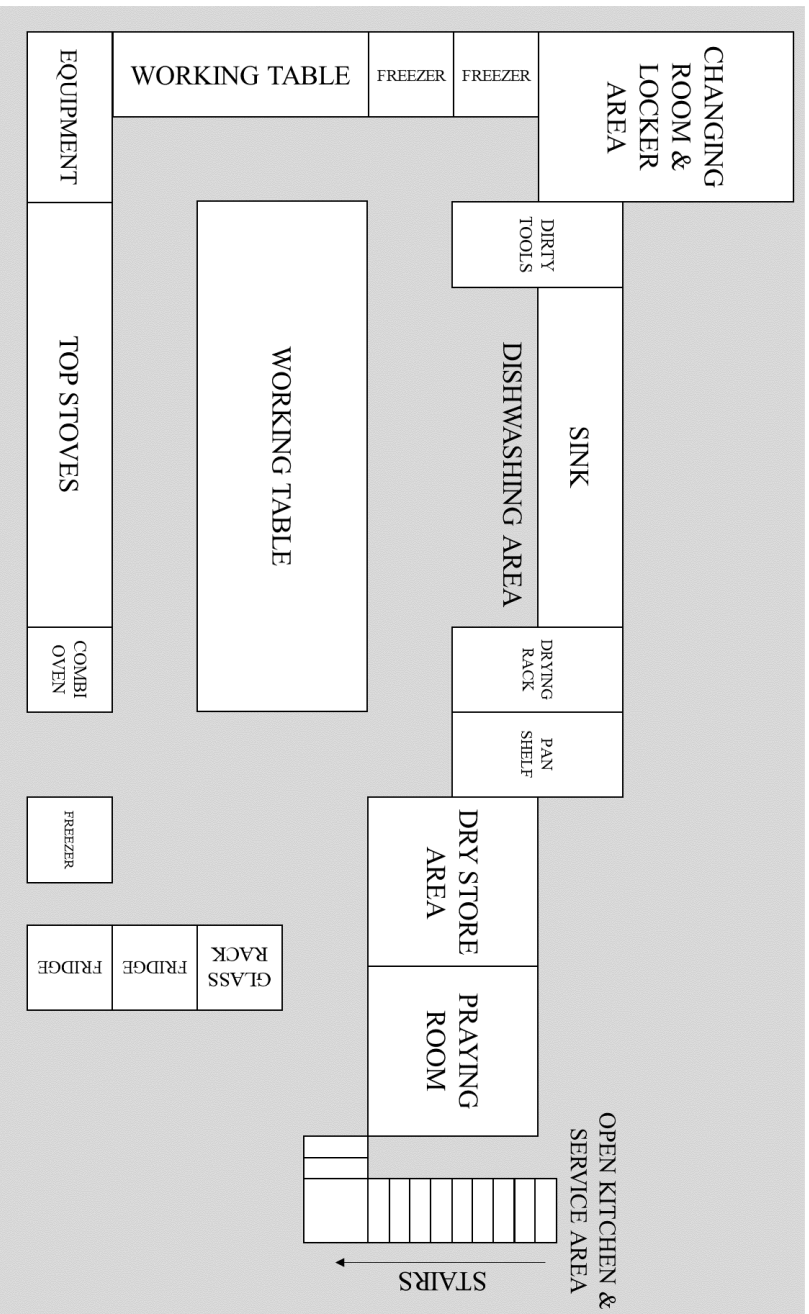


Figure 3.18. Kitchen Diagram

### 3.5.Events Handled during Internship Period

There were several events within January to July 2023. They were appreciation dinner, company gathering, company award event, bank client award event, smartphone launching event, Namaaz Dining at Home, and an on-site Seminar. Most of the time when handling an event, the experience was not only from the kitchen, but also by getting an opportunity to be the Master of Ceremony during the event. Master of Ceremony was assigned to explain, guide, and inform to all guests regarding the dishes and how to savour them.

**Table 3.2.** Events Handled during Internship Period

DATE	NAME OF EVENT	LOCATION	KITCHEN DEPARTMENT	MENU	ACTIVITIES
January 18 <sup>th</sup> 2023	Appreciation Dinner by Mrs. Shanty Leksono	Namaaz Dining	Cold Kitchen	Lilin Gudeg	- Preparing <i>Lilin</i> - Preparing <i>Gudeg</i> - Master of Ceremony
February 17 <sup>th</sup> 2023	Office Gathering	Namaaz Dining	Cold Kitchen	Nasi Bakar Papeda	- Preparing <i>Nasi Bakar</i> - Preparing <i>Papeda</i> - Master of Ceremony
May 5 <sup>th</sup> 2023	Company Award Event by Astraland	Namaaz Dining	Cold Kitchen	Nasi Bakar Papeda	- Preparing <i>Nasi Bakar</i> - Preparing <i>Papeda</i> - Master of Ceremony

May 10 <sup>th</sup> and 11 <sup>th</sup> 2023	Bank Client Award Event by BNP Paribas	Namaaz Dinning	Cold Kitchen	Cireng Martabak	<ul style="list-style-type: none"> <li>- Preparing <i>Cireng</i></li> <li>- Preparing <i>Martabak</i></li> <li>- Master of Ceremony</li> </ul>
May 16 <sup>th</sup> 2023	Smartphone Launching Event by VIVO	Namaaz Dinning	Cold Kitchen	Cireng Martabak	<ul style="list-style-type: none"> <li>- Preparing <i>Cireng</i></li> <li>- Preparing <i>Martabak</i></li> <li>- Master of Ceremony</li> </ul>
May 20 <sup>th</sup> 2023	Namaaz Dinning at Home (Private Dinner)	Customer's home	Cold Kitchen	Cireng Papeda Asinan Betawi Semur Jengkol Garang Asem Es Teh Panas Manisan Buah Meringue	<ul style="list-style-type: none"> <li>- Preparing <i>Cireng</i></li> <li>- Plating <i>Papeda</i>, <i>Semur Jengkol</i>, <i>Manisan Buah</i>, and <i>Meringue</i></li> <li>- Guest service</li> </ul>
June 9 <sup>th</sup> 2023	On-site Seminar by Marine Stewardship Council (MSC)	Sari Pacific Hotel	Pastry Kitchen	Tuna Semangka Tuna Gohu Paha Ikan Meringue	<ul style="list-style-type: none"> <li>- Preparing <i>Sambal Gohu</i></li> <li>- Preparing and packing equipment &amp; tools</li> <li>- Plating <i>Tuna Semangka</i></li> <li>- Plating <i>Paha Ikan</i></li> </ul>

							- Plating <i>Tuna Gohu</i>
							- Guest service