

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Table of Activities

There will be a repetition on the preparation activities in the morning because there are foods that will always prep on every day. And sometimes the preparation will be different depending on the night service. We will check the prep book in the morning and if some of the items are empty, then we have to make it on the morning shift

Table 3. 1 Table of Activities

No	Week	Description of Activities
1.	1 cold morning	In the morning the interns in charge churn every ice cream (Vanilla, Raspberry, and Beetroot.). After that the interns will check the Tartar Condiment, if some of it are low then we have to refill it. (The condiments are Spring Onion, Shallots, Red Onion, Pickle) Learning how to make Fennel Crackers. (The Fennel Crackers is served with the welcome bread.) FIFO the Sourdough delivery in the morning for the welcome bread. Taking care, the goods in the afternoon. Preparing the plates and etc. for the night service
2.	2 cold morning	Churn the ice cream using the ice cream machine. Filling the tartar condiment. FIFO THE Sourdough for the welcome bread. Because the Crème Brule is out of stock the intern has to make it. The intern has to measure all of the ingredients (egg, milk, sugar, whipping cream, vanilla bean). Filling up the Strawberry Stock. Changing the paper towels for the dessert condiment (Raspberry, Financier, Basil, and Strawberry). Taking care, the

		goods in the afternoon. Making the tarragon emulsion and store it in a piping bag in the chiller. Preparing for the night service.
3.	3 cold morning	Churning the Ice Cream. Filling up the Tartar Condiment. FIFO the sourdough bread. Checking the prep list. Checking all of the emulsion stock. Making the Anchovy aioli because the kitchen run out of the stock. The Anchovy Aioli is consisting of: Basic Mayo, Crushed Garlic, Anchovy, Salt Pepper and Lemon for taste. After that the intern will make the Lemon Custard Cream. The Custard is use for the Burnt Meringues Dish. Then the intern will make the Crispy Potato Chips for the Beef Tartar Menu. Taking care, the goods. Preparing For the night service.
4.	4 cold morning	Churning the Ice Cream. Filling up the Tartar Condiment. FIFO the sourdough bread. Checking the prep list. Checking all of the emulsion stock. Making the Brine Liquid for the Salmon to brine overnight. After that the intern would make the Pickle Shallot which is use for the Beef Tartar and Brown Butter Waffles. Interns just need to slice the shallot and put the pickle liquid on the shallot. The pickle liquid is made with Sugar, Vinegar and water. After that make the Crispy Garlic. First, slice the Garlic using a mandolin then cook it in a milk. The kitchen staff cook it in milk to reduce the garlic smell. Then make the Dill and Tarragon emulsion. The emulsion is consisting of Tarragon Oil, Dill Oil and 1 Egg Yolk, salt and pepper, Lemon for taste. Taking care, the goods. Portioning the Dry Waffle Batter. Preparing For the night service.
5.	5 cold morning	Churning the Ice Cream. Filling up the Tartar Condiment. FIFO the sourdough bread. Checking the prep list. Checking all of the emulsion stock. Making the Marshmallow using Sugar, Gelatine, and Egg white. The Marshmallow is use for the Fondant dessert. After that interns would make the Vanilla Ice

		<p>Cream base which is consist of: Egg Yolk, Sugar, Milk, Whipping Cream, Vanilla Bean and Salt. The Vanilla Ice Cream is used as a Condiment in the Fondant Dessert. Cutting the Beef for the Beef Tartar. The Beef is cut in a small Brunoise shape. And interns also have to FIFO the Beef. Then make the base for the Raspberry Sorbet. The ingredients are only, Raspberry Puree, Sugar, Gelatine, Glucose, and lemon juice. Taking care, the goods. Portioning the Dry Waffle Batter. Preparing For the night service</p>
6.	6 cold morning and night	<p>Churning the Ice Cream. Filling up the Tartar Condiment. FIFO the sourdough bread. Checking the prep list. Checking all of the emulsion stock. Putting the Sour Cream in a pipping bag for the Emulsion Stock. Picking the Mint Leaf for the Watermelon Salad. Portioning the Fondant Base. The weigh for each of the base is 90gr. After that make the base of the fondant. The Fondant Base are made of: Chocolate, Butter, Sugar, Egg, and Flour. Then put the base in a pipping bag and store it in the chiller. Then smoke the Salmon. Put the salmon in a tray and at the second layer of the tray put the ice. At the third layer put the coconut husk and burn it until it releases a smoke then smoke it for 5 hours. After the smoking process finish, clean the salmon with a paper towel and cut it into a small brunoised and store it in the chiller. For the night shift, usually all of the preparation are already finished. So, Interns would only prep the plates and changing the water and putting ice for all the garnish. For the night service I'm usually in charge for making the order for: waffles, fondant, and crème Brule. And after the last order the cold kitchen staff will start closing. Store all of the remaining prep in the chiller, and cleaning the station with soap water.</p>

7.	7 cold Sunday brunch	So, for the Sunday brunch there's nothing much of a different in the daily routine. Intern would just do the usual work such as: Churning the Ice Cream. Filling up the Tartar Condiment. FIFO the sourdough bread. Checking the prep list. Checking all of the emulsion stock. Putting the Sour Cream in a piping bag for the Emulsion Stock. The only difference is there is a set menu that is only available on the Sunday brunch.
8.	8 cold night	For the night service Interns don't have much to prepare because Most of them is already been prep in the morning. So, for the night service Interns usually just wait for any customers and do most of the orders. But if the restaurant has any event like the Valentine's Day Dinner, the restaurant would Be full booked so it is very hectic. For event like the Valentine's Day Dinner, Interns would be in charge for making the dessert. The dessert that the restaurant serve at the Valentine's Day is a Toffee Pudding with honey and nuts.
9.	9 hot morning	In the morning Interns usually will look at all of remaining stock and also checking the to do list book. But there are some preparations that are must to do in the morning prep. Kitchen Staff will prep all of the vegetables such as: Asparagus, Bok Choy, Green Beans, Baby Radish, and Potato. The potato is use for Pome Puree or Mashed Potato. For the other vegetables the kitchen staff would only blanch it and clean it. After that Intern will check the spaghetti and if the stock is low then the interns will make some more. For the pasta the restaurant makes about 14 portions for 2 dough and for the Ravioli I make about 100++ for 4 dough. The filling of the Ravioli is Ricotta Cheese, Lemon zest, lemon water, Cilantro, Parmesan Cheese, White Pepper, and salt. And for the pasta the restaurant first sauté shallot, and the spaghetti paste which is consist of, Garlic, Shallot, Fish

		<p>Sauce, Chilli powder, and sugar that have been blended. After that put the shrimp and cooking wine, a little bit of pasta water and butter to emulsify the pasta. After that Intern will put the crispy pork that have been portion in a vacuum bag and store it. And even though Interns has station rotation the interns still store all of the fresh produce and ingredients in the dry store.</p>
10.	10 hot morning	<p>Interns will prep all of the vegetables such as: Asparagus, Bok Choy, Green Beans, Baby Radish, and Potato. The restaurant uses the potato to make Mashed Potato. For the other vegetables interns would only blanch it and clean it. After that Interns will check the spaghetti and if the stock is low then Interns will make some more. For the Carrot puree the restaurant only use Carrot, Brown sugar, Salt, and Cream. First, cut the carrot into a smaller piece so it will cook thoroughly. Then cook it until caramelized. When the carrot has started to caramelized, can put the brown sugar then the cream. After that blend it using the thermo mix. For the Corn Puree use 4 corn and don't use the cob. Cut it and boil it with the cob. But the cob is only used in the boiling process after that blend the corn with some sourdough for some texture, and don't forget to add the cream, and salt. Interns have to prep the ingredients for the night service, the kitchen staff called it "Set Up" that means interns have to heat up all of the components that will be used in the food at night service. Such as: Carrot Puree, Onion Jam, Hollandaise, Ravioli sauce. And Pome Puree.</p>
11.	11 hot morning	<p>Intern will prep all of the vegetables such as: Asparagus, Bok Choy, Green Beans, Baby Radish, and Potato. The restaurant use the potato to make Mashed Potato. For the other vegetables the kitchen staff would only blanch it and clean it. After that Intern will check the spaghetti and if the stock is low then Intern will</p>

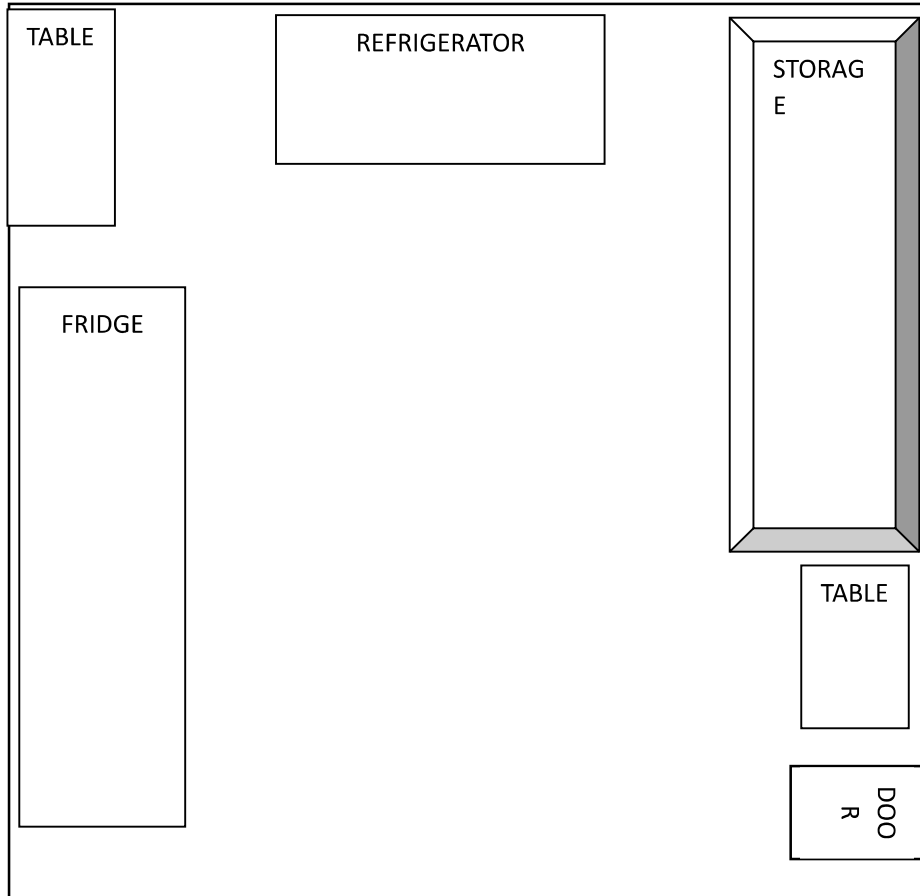
		<p>make some more. Intern is also in charge for cleaning the shrimp that the restaurant uses in their menu Piri-Piri Prawns. Intern usually clean about 1kg of shrimp. For the Piri-Piri prawn the prawns must be clean very thoroughly. The restaurant don't use any of the skin or head. The left over skins and heads will be cook for the crustacean oil that is use in many of our menu. After the prawns are clean, interns will portion it. 1 portion consist of 5 prawns. Then Interns will portion the short ribs and weigh the sauce one by one to the vacuum bag with the ribs.</p>
12.	12 hot morning	<p>Interns will prep all of the vegetables such as: Asparagus, Bok Choy, Green Beans, Baby Radish, and Potato. The restaurant use the potato to make Mashed Potato. For the other vegetables the kitchen staff would only blanch it and clean it. After that Interns will check the spaghetti and if the stock is low then Interns will make some more. For the cauliflower puree, cut the cauliflower into smaller pieces and boil it with milk. After that blend the cauliflower only with cream and nutmeg and some seasoning. For the onion jam it is very similar with caramelized onion but the different is that we use balsamic vinegar in our recipe</p>
13.	13 hot morning	<p>Interns will prep all of the vegetables such as: Asparagus, Bok Choy, Green Beans, Baby Radish, and Potato. The restaurant use the potato to make Mashed Potato. For the other vegetables the kitchen staff would only blanch it and clean it. After that Interns will check the spaghetti and if the stock is low then Interns will make some more. And for the restaurant's French Fries this is how to prepare it. First, cut the potato with the potato cutter and keep the skins in the fries. After that wash all of the potato that already been cut with cold water until all of the starch is wash through and the water become clear. Then drained the water and fried the potato in batch for 1 minute 30 seconds. After that put</p>

		it in a tray with paper towel so all of excess oil is absorb and portion it for 75g for 1 portion of fries.
14.	14 hot night	For the night service interns do not have much to prepare most of them are already in the morning. So, for the night service the kitchen staff usually just wait for any customers and do most of the orders. I usually prep the components for the hamburger such as making the salad for the burger, cutting the tomato, grill the burger.
15.	15 hot night	For the night service interns do not have much to prepare most of them are already in the morning. So, for the night service the kitchen staff usually just wait for any customers and do most of the orders. For the ravioli the restaurant has a sauce that we put at the top of the ravioli and I'm in charge of making the sauce. This is how I make the sauce: first take 3 spoons of the hollandaise base, add 1tsp of shallot, a pinch tarragon, and chopped hazelnut for some texture.
16.	16 hot night	For the night service interns do not have much to prepare most of them are already in the morning. So, for the night service the kitchen staff usually just wait for any customers and do most of the orders. I also prep the Piri-Piri prawns. First, we wash the prawns after that assemble the prawns in a circle and put the sauce on top and grill it in the salamander for 3 minutes and cook it again for a minute in the stove

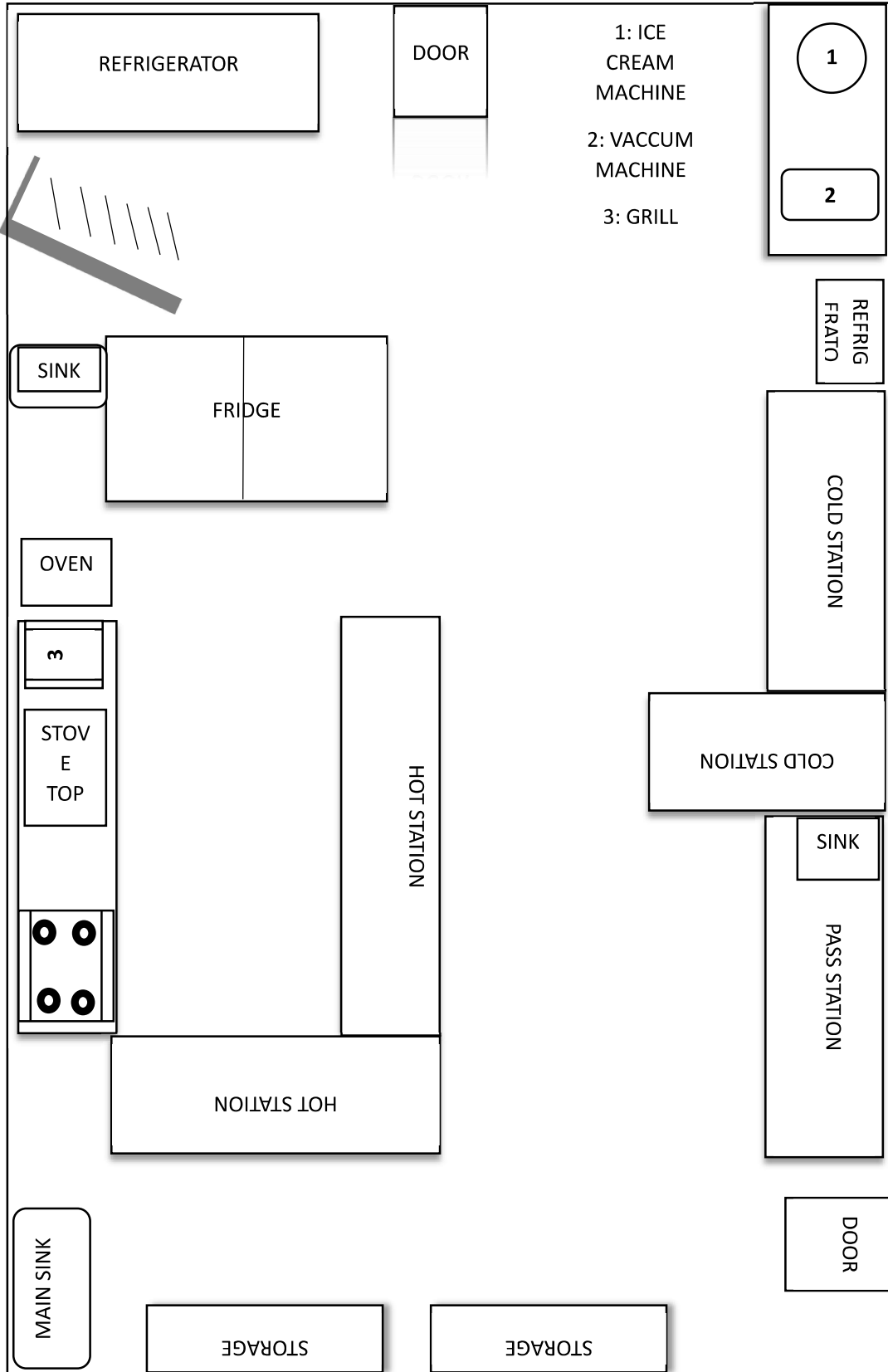
Table 3. 2 Table of Ottimmo Activities

NO	DATE	DESCRIPTION OF ACTIVITY
1.	MAY 17	Table Manner. Going to Shangri la to give a session material to all of the participator. After that the Ottimmo crew move to the Grahadi building to give a test to all of the participator.
2.	JUNE 1	Participated in a moms and Kids Dessert Decoration Competition at Pakuwon Mall.
3.	JUNE 13	The Ottimmo crew go to Dr. Soetomo Hospital to give some food to all of the Tuberculosis patient as a part of charity.
4.	JUNE 14	Help preparing the food for the Soup Kitchen Charity event.
5.	JUNE 19	Help preparing Bento Boxes for the Cooperative Department

3.2 Dry Store Layout



3.3 Kitchen Layout



3.4 Pictures of the Food at KONG



Figure 3. 1 Fondant Cake

- Picture 1: Fondant cake. Served with vanilla ice cream, chocolate soil, and passion fruit jam



Figure 3. 2 Burnt Berries

- Picture 2: Burnt Berries. With Meringue Financier served with raspberry sorbet, chopped strawberry, starwberry coulis, basil, and mini meringues



Figure 3. 3 Barramundi and clams

- Picture 3: Baramundi and clams. Baramundi served with clams zucchini, and green tomato sauce



Figure 3. 4 Prawns Spaghetti

- Picture 4: Prawns Spaghetti. Spaghetti cooked in a crustacean oil, spsghetti paste, prawns, chopped shallot and garlic, white wine, and butter.