

CHAPTER 3

INTERNSHIP ACTIVITIES

3.1 ASSIGNED SECTIONS

Throughout the 6-month program, the author is positioned in 2 departments, namely BCC Kitchen (Banquet Convention Centre Kitchen) and Pastry Kitchen. In the BCC kitchen, writers get a morning shift that starts at 08:00 and finishes work at 18:00, and it is possible to leave late if you have a big event on that day. For the first 3 months the writer was positioned in the Thai Kitchen section with the main task of preparing all the ingredients to be used, as well as handling the making of soup, curry, Thai Salad and Hainanese rice. In addition, in the banquet kitchen, the author also has to maintain a food stand, if it has large events such as weddings, gatherings, and meetings. In those 3 months sometimes the writer also helped work in the cold kitchen department. There the author helps make salads, sandwiches, mini burgers.

After the first 3 months at BCC, the author switched to the pastry kitchen in this kitchen divided into 3 parts, namely bakery, chocolate, and pastry. In the pastry kitchen, writers get the morning shift which starts earlier than before, at 07:00 and will finish at 17:00. In the first 1.5 months the author was positioned in the bakery. In the bakery section, the writer is always responsible for running breakfast every day and producing bread every day. For example Parmesan Bread, White Bread, Brown Bread, Whole Wheat Bread, Multigrain Bread, Fruit Raisin Bread etc. After that, the next 1.5 months the author switched to the pastry field. In the pastry kitchen, the writer is fully responsible for the lounge on the 51st floor. The author must make all desserts that will be served starting from pastry products such as pistachio choux, opera cake, panacotta, chocolate mousse, orange verine etc. In addition, the author is also

responsible for dessert menus that will be sold at Zing Café with the main task of decorating all cakes and making components when the stock runs out.

3.2 JOB DESCRIPTION

Here below is the general job description of the author under 2 different sections , during the 6-month internship program

Table 3.1 Job Description

Section/Department	Job Description
BCC Kitchen (Thai Section)	<ul style="list-style-type: none"> - Prepare the materials needed for the event the next day - Maintain a stand when the event is held - Responsible for the creation of curries, soups and Hainanese rice - Incharge of plating main course in thai set menu
BCC Kitchen (Cold Kitchen)	<ul style="list-style-type: none"> - Help prepare ingredients for sandwiches, mini burgers. - Make sandwiches, mini burgers or salads to be served - Take care of coffee breaks station

<p style="text-align: center;">Bakery & Pastry Kitchen</p>	<ul style="list-style-type: none"> - Maintain a breakfast stand every morning - Make and refill food that will be served at breakfast (French toast, Patonggo, Pancakes, Waffles, Croissants, Bread) - Making bread that will be distributed to various hotel restaurants (white bread, brown bread, whole wheat bread, parmesan bread, escargot) - Making maedeline dough, muffins, churros, sponge cake, mousse, pannacotta, Pistachio & Hazelnut Cream - Decorate cake for ZING Café - Responsible for all desserts on the 51st floor
--	--

The author started an internship in the BCC (Bangkok Convention Centre Kitchen) department in the Thai kitchen. This section is responsible for the preparation of ingredients as well as several types of food such as soup, Hainan chicken rice and several types of Thai Curry. If the kitchen has a large event, all ingredients will be prepared the day before the event begins. This preparation includes cutting the ingredients to be cooked, processing / cooking food ingredients to make the next day easier and faster. The author is also responsible for maintaining the food station if it has a big event such as a wedding, gathering, meeting.



Figure 3.1 BCC Event

In the BCC department, I learned many things, such as making authentic Thai specialties, learning to serve guests, learning new cultures and so on. In this kitchen, the author makes various Thai dishes such as, tomyum goong, keng kiaw wan (green curry), Hainan chicken rice, massaman curry, Thai grill pork neck salad, Nam took moo, curry raisin fried rice and many more. If you have a big event, the author will help prepare ingredients such as cutting ingredients, making spice paste for several dishes such as tomyum, curry. BCC kitchen has 2 types of concepts, the first buffet concept is that the BCC kitchen will provide several food stations that will be enjoyed by invited guests. Second is the thai set, where this food has been arranged from appetizers to desserts.



Figure 3.2 Making Nam Took Moo



Figure 3.3 Company Meeting

The buffet concept is usually used in many types of events such as weddings, gatherings, meetings, coffee breaks and others. The station buffet will usually have a main meal and support meals that will be placed at the station. This food station usually consists of soup, noodles, sushi, dessert, thai salad and many more. If you have a big event, everything will be prepared one day before the event. Often writers also experience delays in returning home because of the task of being on standby at the food station.



Figure 3.4 Thai Set Food

Next is Thai Set Food, the concept is that we will provide complete food, starting from appetizers, soups, main dishes and desserts.

Where each food will be prepared behind the event and set the serving time. Usually the food that will be served before already contains meat or vegetables, so when serving we only provide sauces and components to beautify the dish. In the morning the writer and the entire staff prepare the ingredients to be cooked and will be processed when all the ingredients are ready. After everything is ready, the writer and staff do the initial plating such as arranging side dishes, and some vegetables used. When finished, the food will be stored on the plate rack and will be wrapped and then stored in the refrigerator. When the event starts, the staff will warm up all the food that has been prepared in a conventional oven. After warming, the food will be laid out on the table and prepared for the final plating such as the application of sauces and components to beautify the dish.



Figure 3.5 Prepare Fot Thai Set

In addition to working in Thai kitchens, writers are sometimes assigned to help cold kitchens. In this kitchen we will prepare salads, sandwiches, mini burgers, canapés and others. Cold kitchen has several events that will join the entire kitchen department Thailand & Western Kitchen. But the cold kitchen also has its own events such as coffee breaks. At the coffee break event, the cold kitchen team must provide salads, canapes, sandwiches, burgers, and much more. The writer is usually assigned to make sandwiches, mini burgers that will be served at

coffee breaks and buffets. Starting from preparing sauces, slice meats, cheese, bread, and vegetables. After everything is ready, work can begin such as arranging mini burgers, sandwiches and providing decorations to beautify.



Figure 3.6 Making Sandwich



Figure 3.7 Plating Salad For Cold Kitchen

After 3 months in the BCC kitchen, the author continued his internship in the pastry kitchen for 3 months. In the first 1.5 months the author was positioned in the bakery kitchen and subsequently switched to the pastry kitchen. In the bakery kitchen, the writer is responsible for breakfast which starts at 06:00-10:30 and located on Ventisi Restaurant

24 floor. The writer must also be responsible for making some bread, sauces, bread fillings that will be used. The writer starts working at 07:00, the first thing to do is to go to the breakfast station and always refill bread products that have run out. Bread products served for breakfast are various types of croissants, soft bread, hard bread, gluten free bread, toast bread, and french bread. The writer is responsible for making french toast, waffles, pancakes, and patonggo (chinese fried dough) when breakfast start.



Figure 3.8 Prepare For Breakfast

After finishing guarding the breakfast station, the writer returned to the kitchen to prepare lunch for the day. Every day the bread that will be served in lunch will be the same, namely parmesan roll, mini baguette, parmesan bread, fruit raisin bread, multigrain bread, sourdough, ciabatta, baguette, olive twist, butter dough. After the lunch set up is finished,

proceed to prepare breakfast the next day. Starting from preparing several sauces such as chocolate, caramel, pandan and whipped cream to make pancake batter, patonggo and cut bread that will be used at breakfast. After finishing preparing everything, the author helps in making bakery products such as puff pastry, toast bread, croissant products, french bread and others. Every day the bakery kitchen must set up bread for breakfast and club lounge located on the 51st floor. Club Lounge is a special facility provided by the hotel-to-hotel guests who book a special room type. Every day the bakery must provide breakfast and provide for dinner. For breakfast, the actual product served is the same as breakfast located in the Ventisi restaurant. As for dinner every day has one to two different menus. Products served include multi grain bread, olive twist, parmesan bread, pain d epi, and 2 special menus (sausage brood, banana oatmeal muffin, mushroom quiche, beef quiche, chicken puff, etc.).



Figure 3.9 Lunch Set Up

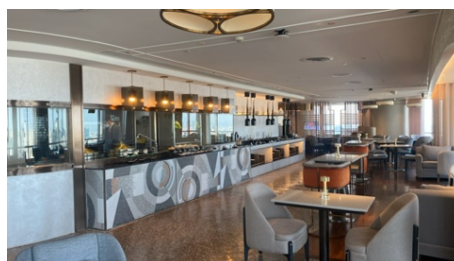


Figure 3.10 Club Lounge

After 1.5 months end, the author switches to the pastry field whose focus will be responsible for ZING Café, Club Lounge. The working hours with the bakery are at 07:00. In the morning after arriving at the kitchen, the author must prepare pastry products starting from all day, afternoon tea and dinner which will be served in the club lounge. Each day the club lounge has a different menu and per day will have 17 menus. Starting from loaf cake, thai dessert, fruit dip, dessert in jar, pastry, scones, cake, pudding, tart, macarons, chocolate truffles. Starting from all day, it has 5 menus that will be served loaf cake, thai dessert, fruit dip, dessert in jar, and pastry menu (such as torta, paris brest, eclair, st honore, cheesecake, cake variations). The all-day menu will be served from 10:30-21:00. Furthermore, afternoon tea, for afternoon tea will have 10 menus per day. The menu served such as scones, mascarpone cream, cake, macarons, jelly, pudding, pannacotta, two types of thai dessert, fruit tart. Daily afternoon tea starts at 15:00-16:30. Finally, the writer must prepare for dinner, which is only two menus, namely chocolate truffles, tarts. This dinner menu will be served from 17:30-19:00.



Figure 3.11 Club Lounge Menu

In addition to the menu in the club lounge, the author must prepare cakes or desserts that will be sold at ZING café. The author will check all the stocks of cake, sauce, filling that will be used to make the cake.

The author must make and decorate the cake menu every day. Among others strawberry tart, black sticky rice cake, blueberry cheesecake, blackforest cake, orange trifle cake, gianduja hazelnut cake, strawberry pannacotta, japanese cheesecake, fig cheesecake, new york cheesecake, tiramisu, torta capres, zepole choux, limoncello canoli, sfogliatella riccia. This cake will be distributed to ZING café in the morning.






Figure 3.12 Decoration Cake For Zing Cafe

3.3 PRODUCTS

Here are some products made by the author.

Table 3.2 Products

	<p>Thai Fish Red Curry</p> <ul style="list-style-type: none">- Red Curry Sauce- White Fish- Coconut Milk- Fresh Lime Leaf- Fresh Chili
	<p>Laab Moo</p> <ul style="list-style-type: none">- Ground Pork- Thai Red Chili- Fish Sauce- Lime Juice- Lime Leaf- Ground Rice- Thai Fried Garlic

	<p>Thai Pork Neck Salad</p> <ul style="list-style-type: none"> - Grill Pork Neck - Onion - Tomato - Spring Onion - Nam Jim Jaew (Thai Dipping Sauce) - Cilantro
	<p>Pad Thai</p> <ul style="list-style-type: none"> - Rice Noodle - Pad Thai Sauce - Shrimp - Tofu - Beansprout - Egg
	<p>Thai Green Curry Chicken</p> <ul style="list-style-type: none"> - Green curry paste - Coconut milk - Chili - Lime leaf - Chicken



Thai Platter

- Thai Chicken Wings
- Mooping (Pork Satay)
- Thai Fish Cake
- Chicken Pandan



Patonggo (Chinese Style Doughnut)

- Flour
- Yeast
- Oil
- Salt
- Sugar
- Water



Toast Bread

- White Bread
- Whole Wheat
- Brown Bread



Croissant

- Flour
- Butter Sheet
- Butter
- Milk
- Salt
- Sugar
- Yeast



- Ciabatta
- Butter Dough
- Focaccia
- Sourdough
- Parmesan Bread
- Multigrain bread
- Fruit and Raisin Bread
- Mini Baguette
- Grissini Stick
- Olive Twist
- Baguette
- Escargot Bread
- Parmesan Rolls



Blueberry Mango Cheese
Cream Cone

- Burnt Cheese Cake
- Mango
- Blueberry Jam
- Blueberry
- Pasty Cream
- Non Dairy Whipped cream
- Mango Sauce



- Black Sticky Rice Mousse Cake
- Gianduja Hazelnut Cake
- Strawberry Tart
- Blackforest Cake
- Orange Cake
- Blueberry Cheese cake



- Lemon Macarons
- Scones
- Mix Fruit Tart
- Opera Cake
- Pistachio Choux

3.4 PICTURE OF PLACE DURING INTERNSHIP

The author did an internship in two departments, namely BCC kitchen and Pastry Kitchen. Inside BCC kitchen is divided into 3 kitchens namely Thai Kitchen, Western Kitchen and Cold Kitchen. While in pastry it is divided into 3 as well, namely bakery, chocolate, and pastry.



Figure 3.13 Bcc Kitchen



Figure 3.14 Baker Kitchen



Figure 3.15 Club Lounge



Figure 3.16 Receiving Place



Figure 3.17 Walk In Chiller



Figure 3.18 Ventisi Restaurant

3.5 KITCHEN BLUEPRINT

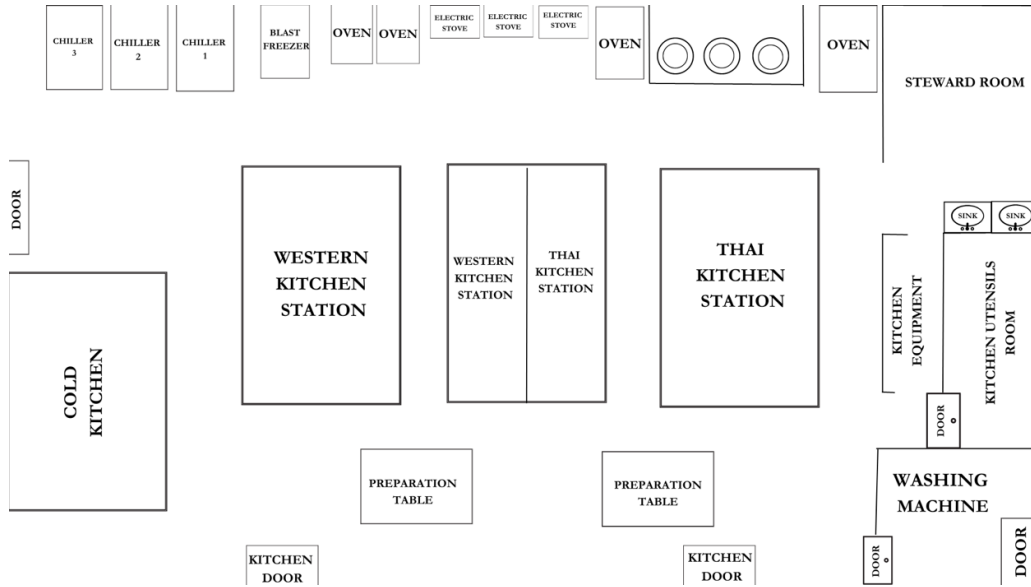


Figure 3.19 Bcc Kitchen

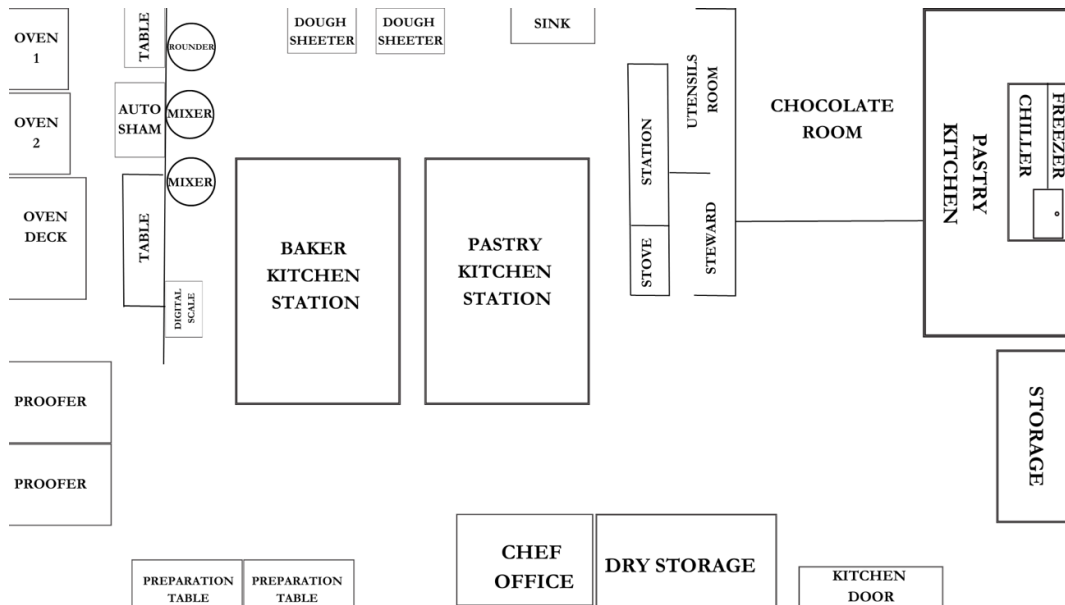


Figure 3.20 Pastry Kitchen

3.6 EVENTS

Centara Grand Bangkok Hotel is a hotel that has a strategic location. The hotel is in the heart of Bangkok and close to shopping malls. This makes many people choose Centara as a venue for events such as weddings. Gathering, meeting, birthday and so on. The following are some examples:



Figure 3.21 Dsc Bangkok 2022

The first event that the author participated in was DSC Bangkok 2022. The event was attended by many guests from all over the world and local Thai citizens. For the first time the author was given the task of guarding the Thai salad station. Here serves Thai salad consisting of grilled eggplant, egg, shrimp and special Thai sauce.



Figure 3.22 New Year Dinner At Red Sky

Next event the author got a chance to help at Red Sky Restaurant. Red Sky is a restaurant with a European food concept located on the 55th floor. At that time, Red Sky had a special new year dinner held on December 31, 2022. Here the author helps in preparation, plating, cooking and serving to guests. This dinner starts at 19:00, with a varied menu including caviar, appetizer, truffle pasta, fish dishes, foiegras, lobster, steak and dessert. Here the author was also given the opportunity by Chef Christian to enjoy the fireworks from the red sky bar. Of course this will be a memory that cannot be forgotten by the author.



Figure 3.23 Wedding Event

In addition, there is also a wedding event attended by 500 guests. Here the writer's kitchen has to prepare a 7-type buffet and prepare other food stalls for snacks. In addition to meals and snacks, there are also appetizer/salad and dessert stands.



Figure 3.24 UOB Dinner Event

In addition to weddings, Christmas events also have gatherings from UOB Thailand (United Overseas Bank). This event is the event with the largest capacity during the writer's internship. Here the BCC kitchen has to prepare a buffet menu and several food stations for 2000 pax. This event starts at 18:00-22:00, in this event the writer is assigned to guard the buffet food station whose duty is to serve and refill food that has run out.



Figure 3.25 190 Bucket Bread

After switching to the pastry kitchen, the author also contributed to the set food event which will be served for 190 bucket. Here the writer and staff of the bakery kitchen must serve bread consisting of 2 mini baguettes, 2 multigrain bread, 2 parmesan rolls.



Figure 3.26Dinner For Allianz Ayudhya

Furthermore, the author also handled the party of Allianz Ayudhya staff. This event was attended by 1000 people, this event had 5 buffet food stations and several additional stations. There are several food offerings ranging from heavy meals to desserts. The event starts at 18:00 and ends at 22:00.