

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Detail of Internship Activities

Table 1. Internship Activities

1.	Week 1-3 Work shift 08.00	Western Kitchen: Preparation and plating for dinner set menu, Sushi live station, Burger live station for DSC event, trusted to clean and cook live Lobsters for cold kitchen, make Potato Gratin, make Fillo Puff, make Ratatouille, Roasted Pork Leg live station, preparation for cocktail dinner.
2.	Week 4-7 Work shift 08.00 Work shift 10.00 Work shift 12.00	Western Kitchen: Pasta live station (wedding event), preparation for food tasting, preparation and set up cocktail dinner (Central Group of Chirathivat), make sauces, Crispy Pork live station, Dim Sum live station, preparation until plating for western dinner set menu, make Fillo Puff Red Sky Kitchen: Preparation dan plating for New Year 2023 dinner set menu at Red Sky Restaurant
3.	Week 8-11 Work shift 08.00 Work shift 09.00 Work shift 10.00	Western Kitchen: Preparation and live station for Coffee Break, preparation and hot station (lunch & dinner) for UOB Bank, hot station for Staff Party dinner, Appetizer live station dinner event for Allianz Ayudhya, preparation western dinner set menu
4.	Week 12-16 Work shift 07.00 Work shift 08.00	Plating for Chinese table dinner set menu, cocktail dinner.

		Pastry Kitchen: Preparation until decoration cake for Club Executive 51 (all day, afternoon tea, and dinner), decoration Zing's cake, making sauce, making cream, making compote, send High Tea order to room service, make Apple Dip, make Banana Dip, Make Churros, Make Soft Cream Catalan, make Hazelnut Cream, make Pistachio Cream, make Compote (Strawberry, Mix Berry) making Almond Long Cookies, make Choco chips Cookies, dessert preparation and plating for Dinner set at Red Sky
5.	Week 17-24 Work shift 07.00	Pastry Kitchen: Preparation until decoration cake for Club Executive 51 (all day, afternoon tea, Thai Dessert, and dinner), decoration Zing's cake, send cake order to Zing, making Banana & Apple Dip, Make Churros, Make Soft Cream Catalan, make Hazelnut Cream, make Pistachio Cream, make Compote (Strawberry, Mix Berry, Orange), make sauces (Mango, Orange, Caramel), make Scone, scale 10 Recipes menu of Italian Pastry Zing's new menu for Executive Chef, Make Red Velvet cookies, set up dessert for Netflix "Hunger" Event,

During the 6 months of internship, the author did an internship for 3 months in a banquet kitchen (BCC) and 3 months in a Pastry Kitchen. During 3 months at BCC Kitchen, the author learned many new things from preparing ingredients, cleaning, cutting, processing, and cooking to arranging dishes on plates beautifully and serving them on time. In this kitchen the author is taught how to process live lobsters, make various kinds of sauces, such as *Bechamel*, tomato sauce, and BBQ sauce, make Asparagus Soup, and make Mushroom Soup. The author also learns to cut ducks, chickens, and various kinds of

vegetables. Apart from that, the author also sometimes has live stations during certain events, where the author has to serve food to customers directly.

Working in the BCC Kitchen does not have certain working hours. The working hours of employees and trainees are based on whether there are events or not, fortunately, Centara Grand Bangkok is never empty of events, even in 1 day it can serve Coffee Breaks, lunches, and dinners, where each event can allow at least 500 customers up to 2000 customers. In 1 day can work from 10 - 14 hours.

On the other hand, when the author has a day off from work, sometimes the author does work that is paid daily (casual). The author also offered herself to the Sous Chef to be able to help work in the kitchen of the Red Sky Restaurant on New Year's Eve 2023, and this is a very good opportunity because the Red Sky restaurant is an A la Carte restaurant where the author learns how to prepare and serve food to order. in a very busy kitchen and work until midnight.

Continuing 3 months in the Pastry Kitchen, the pastry kitchen where the author works is a pastry kitchen for Zing Cafe and Executive Club 51. In this kitchen, the author has regular working hours from 07.00 to 17.00, every day author prepares all day, afternoon tea, and dinner for Club 51 where the menu changes every day but is the same every week and the setup, after all the author have finished decorating Zing's cake, these two activities are routine for every day.

Between the activities above, the author also checks and records any ingredients that are in short supply or have run out, so that they can be ordered to the Storage Office and then also make ingredients used every day so they don't run out when needed. Sometimes the author also helps set up for certain events, also helps Pastry for UNO MAS to make Churros and Catalan Soft Cream every day, and sometimes helps Pastry Red Sky with plating.

3.2 Pictures of Products



Figure 19. Western Lunch Box



Figure 20. Western Set Menu



Figure 21. Cocktail Menu



Figure 22. Banquet Menu



Figure 23. Break Menu



Figure 24. Chinese Table menu



Figure 25. Red Sky New Year Set Menu



Figure 26. Red Sky Dessert For Set Menu and Order



Figure 27. High Tea Room Service



Figure 28. Executive Club 51 Menu



Figure 29. Zing's Cake

3.3 Pictures of Internship Places



Figure 30. BCC Kitchen (Western & Thai)



Figure 31. BCC Chiller 1



Figure 32. BCC Chiller 2



Figure 33. BCC Chiller 3



Figure 34. BCC Cold Kitchen



Figure 35. Pastry Kitchen (Zing, Red Sky, UNO MAS)



Figure 36. Pastry Kitchen Dry Store



Figure 37. Freezer & Chiller Pastry Kitchen



Figure 38. Oven Area Pastry Kitchen



Figure 39. Loading Store B2



Figure 40. Pick Up Store B2



Figure 41. Vegetables Chiller B2



Figure 42. Convention Hall



Figure 43. Executive Club 51



Figure 44. M Room 23



Figure 45. Zing Cafe

3.4 Kitchen Diagram

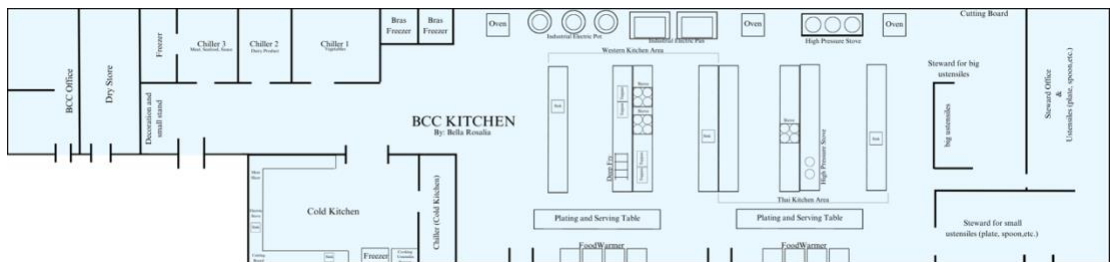


Figure 46. BCC Kitchen Diagram



Figure 47. Pastry Kitchen Diagram

3.5 Events Handled During Internship Period



Figure 48. Staff Party For Allianz Ayudhya



Figure 49. DSC Event



Figure 50. Gathering Event



Figure 51. Netflix “Hunger” Event



Figure 52.Line Man Event



Figure 53. Wedding Event



Figure 54. Coffee Break Event