

CHAPTER 3

INTERNSHIP ACTIVITY

3.1 Placed of Assignment

During 6 months of internship, the author has placed in 3 different outlets in the Pavilion kitchen, such as:

1. Grill and roast section: 11 January – 28 February 2023
2. Local Hot, Soup, bubur ayam section: 2 March – 29 June 2023
3. Noodles and dim sum section: 7 June – 29 June 2023

3.2 Activities Performed

- Grill section:

The author is responsible for the lunch menu which are beef ribs BBQ tamarind sauce which the author prepared marinated beef ribs from the oven to the flattop and serve it with BBQ tamarind sauce. The author also prepared and setup for flattop dish and gantungan dish which are chicken tikka masala, beef martabak and canai, beef kofta, quesadilla fajitas tortilla nachos, kebab, sirloin beef, butter shoyu yakitori, sate lilit, roti John & shanghai burger, chicken wings BBQ, pad Thai, chicken taichan satay, grill honey pineapple Mediterranean grill fish, okonomiyaki & hashimaki (based on the lunch buffet cycle). The author also prepared for grill and flattop dinner which are satay malaka, chicken churrasco, eggplant sauerkraut, Hainan chicken, pecking duck, roast lamb, any kind of sausage with condiments.

- Local hot section:

In the second section, the author is responsible to prepare local soup condiments for breakfast and lunch buffet. In the morning shift is responsible prepare condiment for local soup (such as: Soto ayam, Soto Bandung, laksa and many more local soup) and prepare condiments for local soup for lunch buffet. The author is responsible to heating up 9 types of sambal to use it for lunch buffet. In the afternoon shift, the author is responsible to prepare condiments of local soup gerobak for dinner buffet. The author also responsible to prepare condiments porridge for breakfast (which are: kacang kedele, sambal Soto, egg, spring onion, celery, ikan teri, soy sauce, sweet soy sauce, fried shallot, cakue, tong chai) and the author is responsible to prepare to make 9 types of sambal creation which is based from sambal Soto, sambal terasi and sambal hijau such as (sambal Pete, sambal bawang, sambal terong, sambal kecap, sambal ikan Teri,

sambal Tempe, sambal matah, sambal dabu-dabu, sambal colo-colo, sambal kacang Panjang, sambal jeruk limau, sambal pencit).

- Noodles and dim sum:

In the third section, the author is responsible for making wontons and dumplings. This section only prepares condiments such as tom yum, mie Siam, chicken stock, beef stock, rawon, young tofu, mie kocok, tahu campur, mie Aceh, mie yamin, bakso and etc. In the morning shifts, the author is responsible to prepare breakfast and lunch noodle soup condiments. In the afternoon shifts, the author is responsible to prepare dinner noodle soup condiments. The soup is made by the staff but the trainee is responsible to taste it to ensure the soup taste as standard. The author is responsible to order bakpao by inter kitchen/bar transfer to the tang palace kitchen for pavilion breakfast, lunch and dinner.

3.3 Table Activity of Internship

Table 3. 1 Table of Activity

Month	Activity
1	<ol style="list-style-type: none"> 1. Orientation and introduction to the hotel 2. Prepare condiments for grill and roast section 3. General cleaning in the kitchen (label date ala carte chiller, .) 4. Learn how to greet the guest 5. Become a runner by refilling food, checking food condition, changing plates, refilling milk and cold section, fruits and etc. 6. Label date ingredients in the main chiller and dry store
2	<ol style="list-style-type: none"> 1. Learn how to make pizza during leisure time 2. Learn how to make pasta dough from scratch 3. Learn how to deliver leftover food to the hotshoppes 4. How to make okonomiyaki 5. How to make sirloin tamarind 6. How to make beef ribs bbq sauce 7. How to make pecking duck roll 8. How to make Beef quesadilla 9. How to make eggplant sauerkraut 10. How to make crispy chicken

	<ul style="list-style-type: none"> 11. How to make mushroom sauce, rosemary sauce, black pepper sauce, ginger paste, garlic paste, chimichurri sauce 12. How to make chicken taichan 13. Taking ingredients in the purchasing store and put the ingredients to the dry store and chiller pavilion by FIFO method 14. Learn how to setup grill & flattop, pasta 15. How to make chicken tikka masala 16. How to make Mediterranean grill fish
3	<ul style="list-style-type: none"> 1. Move to Local hot, soup, bubur ayam section 2. Prepare local soup condiments for lunch and dinner 3. Prepare 12 condiment for chicken porridge 4. Understanding how to prepare plant based station 5. Learn to read BEO events (Banquet Event Order) 6. Make 12 different kinds of sambals 7. Learn and helping in charge in noodle section 8. Prepare Angkringan for breakfast
4	<ul style="list-style-type: none"> 1. Move to Noodles and dim sum section 2. Ramadan events “Jelajah Rasa Kota 9 Wali” promotions 3. Prepare condiments for local hot section for dinner 4. Making Dim sum and wontons for bakso gepeng 5. Learn how to inter kitchen/ bar transfer bakpao to the tang palace kitchen 6. Making bakso gepeng, tahu campur, sop balungan and etc. 7. Set up local hot soup and condiments during Ramadan events
5	<ul style="list-style-type: none"> 1. Ramadan buffet event is over and back to normal buffet 2. Learn how to do wok attraction making fried rice 3. Learn how to make sushi during leisure time 4. Prepare plant based section including setup 5. Making avocado sunshine 6. Making caramelized onion, mushroom ragout, tomato chutney and completing other plant based condiments 7. Prepare Japanese Oden for lunch and dinner

6	<ol style="list-style-type: none">1. Move to noodle and dimsum section2. Making dim sum everyday3. Inter kitchen Bakpao to Tang Palace kitchen4. Prepare vegetables for noodle section5. Prepare and refilling noodle condiments6. Prepare new plant based section (red bean patty) start from making patty from scratch7. Prepping Aji Verde sauce, beet root sauce, mix lettuce and beet root burger.8. Prepare vegetable burrito condiments9. Helping friend to make pizza dough from scratch
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3.4 Product of Internship

During 6 months of training, the author has been given the responsibility to create products under the supervision of the staff, such as:

1. Grill and Roast Section:



Figure 3. 1 Pecking Duck roll (Personal Documentation,2023)

For the production, first we prepare crepes cut into 4 pieces, we put shredded duck, cucumber julienne cut, spring onion slice, hoisin sauce, chilli julienne cut, iceberg lettuce and the we roll the crepe with the filling until its completely rolled up



Figure 3. 2 Chicken taichan and chicken satay (Personal Documentation,2023)

For the production, first we marinade the chicken taichan with garlic, lemon juice, soy sauce, seasoning garlic pepper for 3 hours. Then we grill it until it's cooked inside.



Picture 3. 3 Roasted chicken with rosemary sauce (Personal Documentation,2023)

For the production, we marinade roast chicken with chop garlic, chop coriander, Cajun powder and oil inside and outside the chicken for 1 day. Then we oven it 250° F for 40 minutes until it's golden brown



Figure 3. 4 BBQ Beef Ribs Tamarind sauce (Personal Documentation,2023)

For the production, we marinade the beef ribs with BBQ tamarind sauce and put it in the chiller for 1 day. Then we put it in the oven for 250° F for 40 minutes.



Figure 3. 5 Okonomiyaki and Hashimaki (Personal Documentation,2023)

For the production, we make the okonomiyaki batter first, we put flour, water, egg, and seasoning. We mix it together to form okonomiyaki batter. Then we put the batter onto the flattop, give topping either chicken slice, beef slice, seafood, then put the mayonnaise, tomato sauce and katsuobushi ontop okonomiyaki and hashimaki.



Picture 3. 6 Beef Quesadilla (Personal Documentation,2023)

For the production, we make the filling first, we cut bell pepper, and onion (julienne method), after that we sautéed the onion and bell pepper. Put the chicken or beef slice (blanched) give tomato sauce, and Cajun seasoning onto the onion and bell pepper. Cook until it's reduced and give it a stir and finish. Then we put the filling and iceberg lettuce onto the tortilla wrap and then roll and put it to the flattop until golden brown



Figure 3. 7 Roast chicken and Pecking duck with condiments hoisin sauce, garam ngohiong, mushroom sauce (Personal Documentation,2023)

For the production we marinate the pecking duck with salt, pepper, ngohiong powder, sugar. Then we put the vegetable (garlic, shallot, leek, ginger, hoisin, star anise, soy sauce)

into the duck stomach, we sew up the duck belly then we blanch it with rice vinegar, baking soda, pun chun red vinegar. We hang up the duck until it's dry, finally oven 250° F for 1 hour.



Figure 3. 8 Sirloin beef with mushroom sauce, rosemary sauce, and chimichurri sauce (Personal Documentation,2023)

For the production, we marinated the sirloin beef with garlic sauce. To make the garlic sauce, we fry the garlic until it's brown, wait until the garlic is cool and blender the garlic with oil and seasoning. Finally oven the sirloin beef with garlic sauce 250° F 40 minutes until cooked. For the mushroom sauce, first slice the mushroom, and chop the onion then sautee until it's fragrant. After that put the demi-glace sauce to the mushroom and wait until reduced. For the rosemary sauce, first chop the onion, rosemary chop and sautee it until it's fragrant then put the demi-glace sauce and add seasoning. For the chimichurri sauce, chop the garlic, basil, spring onion, parsley, and coriander until it's finely chopped. Lastly put the olive oil and blend it until it's done.



Figure 3. 9 Roast Lamb with Rosemary sauce (Personal Documentation,2023)

For the roast lamb, we marinated the lamb with chop garlic, rosemary, Cajun powder and oil for 1 day. Then we put it in the oven for 250° F for 40 minutes. For the rosemary sauce, first chop the onion, rosemary chop and sautee it until it's fragrant then put the demi-glace sauce and add seasoning



Figure 3. 10 Sirloin beef with garlic paste (Personal Documentation,2023)

For the production, we marinated the sirloin beef with garlic sauce. To make the garlic sauce, we fry the garlic until it's brown, wait until the garlic is cool and blender the garlic with oil and seasoning. Finally oven the sirloin beef with garlic sauce 250° F 40 minutes until cooked. For the garlic paste, first garlic and potato must be boiled until cooked and then blender the garlic and seasoning as usual.



Figure 3. 11 Eggplant Sauerkraut with tomato salsa and citrus salsa (Personal Documentation,2023)

For the production, we prepare the French bread, eggplant, sauerkraut (cabbage, vinegar, sugar, salt combined) tomato salsa, and citrus salsa. For the assemble, put the baguette, eggplant and finally the sauerkraut (already seasoning). For the tomato salsa, we prepared

diced tomato, lemon juice, coriander chop, shallot diced, onion diced, bird eye chili chop and finally we combine become a tomato salsa. For the citrus salsa is the same production of tomato salsa which is different tomato instead of orange.



Figure 3. 12 Fish plant based with concasse sauce (Personal Documentation,2023)

Fish plant based is a food that do not contain animal protein in it. It smells like cooked mushroom processed become a fish plant based. In this picture, the fish plant based is covered in tomato concasse and decorated with quinoa and mix lettuce.



Figure 3. 13 Avocado Sunshine (avocado toast) (Personal Documentation,2023)

Avocado sunshine is a sandwich that is based avocado with any kinds of topping such as avocado, mixed nuts (cashew, almond), freesie lettuce, capers, parmesan cheese, feta

cheese, mozzarella cheese, black olives, green olives, gherkins, caramelized onion, tomato chutney, and mushroom ragout. Guest can choose the topping of their choice.



Figure 3. 14 Plant based set up (Personal Documentation,2023)

This is plant based setup for avocado sunshine which are: avocado, mixed nuts (cashew, almond), freesie lettuce, capers, parmesan cheese, feta cheese, mozzarella cheese, black olives, green olives, gherkins, caramelized onion, tomato chutney, and mushroom ragout. To make caramelized onion, we prepare onion slice, bayleaf, peppercorn, and butter. First we sautee slice onion with butter, bay leaf and peppercorn, then sautéed until brown and reduced. To make tomato chutney, we prepare tomato diced without seed, bay leaf, cinnamon stick. First we make caramel from sugar, after that put the tomato and mix quickly put the cinnamon stick and bay leaf, cook until reduced. To make mushroom ragout, we prepare onion chop, garlic chop, thyme chop, bay leaf and mushroom slice. First we sautéed the onion and garlic, thyme until fragrant, then put the mushroom and sautéed until fragrant and dry. Pour the demi-glace sauce, mix it and wait until reduced.



Figure 3. 15 Red bean patty with aji verde and beet root sauce, with mix lettuce (Personal Documentation,2023)

For the production, first we make red bean patty from scratch. We prepare red bean (already boiled), flour, bread crumbs, onion, and seasoning. First we make caramelized onion, onion slice, bayleaf, peppercorn, and butter. First we sautee slice onion with butter, bay leaf and peppercorn, then sautéed until brown and reduced. Then grind the red bean until combined, put the caramelized onion, bread crumbs, flour, seasoning. After that grind it again until combined. Finally, shape the patty to 50 gram per piece. Then pan fry it tomorrow and put it on the beet root burger together with mix lettuce, aji verde and beet root sauce.

2. Local Hot, Soup, Bubur Ayam Section



Figure 3. 16 10 kinds of sambals creation (Personal Documentation,2023)

There are 10 kinds of sambal creation which is based of sambal soto, sambal hijau, and sambal terasi which are: sambal soto, sambal tempe, sambal terong, sambal hijau, sambal jeruk limau, sambal kecap, sambal bawang, sambal dabu, sambal kacang panjang, sambal pencit. Sambal kecap is made of sweet soy sauce, shallot, bird eye chilli, lime leaves.



Figure 3. 17 12 kinds of condiment porridge (Personal Documentation,2023)

There are 12 kinds of porridge condiment which are: shredded chicken, egg, tong chai, cakue, soybeans, spring onion, celery, anchovy, sweet soy sauce, soy sauce, sambal soto, fried shallot



Figure 3. 18 Local Hot "Sayur Asem" and condiments setup (Personal Documentation,2023)

There are condiments for sayur asem which are: anchovy (4 kinds), sayur asem soup, sambal kecap, sambal pencit, sambal hijau, sambal terasi, sambal terong, sambal kacang panjang



Figure 3. 19 Local Soup "Soto Ayam" and condiments (Personal Documentation,2023)

There are 9 condiments for local soup soto ayam which are: sambal soto, spring onion, potato chips, koya, egg, fried shallot, cabbage (fine julienne), shredded chicken, celery

3. Noodles and Dim sum Section:



Figure 3. 20 Young tofu (Personal Documentation,2023)

Young tofu has condiment inside which are: fish ball, seafood, sawi hijau, noodle, sawi putih which presented with chicken broth



Figure 3. 21 Mie Kocok (Personal Documentation,2023)

For mie kocok has condiment which are: noodles, meatball, kikil sapi, which presented in beef broth



Figure 3. 22 Mie Yamin Bakso (Personal Documentation,2023)

Mie yamin bakso has condiment which are: noodles, meatball, minced chicken (ayam yamin), sawi hijau

3.5 Picture of places visited during internship



Figure 3. 23 Pavilion preparation chamber (Personal Documentation,2023)



Figure 3. 24 Pavilion dining area (Personal Documentation,2023)



Figure 3. 25 Pavilion chiller (Personal Documentation,2023)

For the chiller pavilion, after we cook the preparation we cool the food with ice bath (where we soaked the gastronome with ice cube in the bigger gastronome until it's warm) and then we plastic wrap the food, put the label date which contain (name, name of food, date today, and best before date) put it in the chiller pavilion. Then we tidy up the food in the

chiller until it's neat and remove the label date when it is expired and plastic wrap and put new label date on that food that is expired. We clean the chiller until it's shine and clean during audits with the GM (General Manager). For the milk, we implemented FIFO principles, where we prioritize old item and put the new item in the back, and for the fruits it's must be fresh where the fruits is no more than 250 grams and when the fruits is rotten, we throw away the rotten fruit and change it with the new one as a standard of the hotel.



Figure 3. 26 Ingredients in the store (Personal Documentation,2023)

For the ingredients in the store, we implemented FIFO Principles, whereas prioritize old items instead of new items in the chiller and freezer. We take the ingredients in the store every day at 14:30 and the store closed every Sunday and Public Holiday.



Figure 3. 27 Freezer MK71 west side (Personal Documentation,2023)

For the ingredients in the freezer, we keep warm cooked food in the freezer without label date because it is hot, when it is cold we plastic wrap it and put label date which contain (name, name of food, date today, and best before date) put it in the chiller mk 66. This is where we store raw dimsum and dimsum skin to make dimsum for noodle to be freeze it and then steam the dimsum. For the required temperature is -18 c



Figure 3. 28 Pavilion Chiller MK66 east side (Personal Documentation,2023)

For the ingredients in the chiller, after we receive vegetable, we implemented FIFO Principles where we prioritize old item and put the new item in the back to avoid rotten and wilted vegetables. We put the container and then put the vegetables using FIFO principles then put the label date on the vegetables. The chiller has required temperature which is 5 c.



Figure 3. 29 Pavilion chiller MK66 south side (Personal Documentation,2023)

For the fruits, the Pavilion has standard where the fruits must be fresh, and the weight must be 250 gram, not too big, not too small. When we receive the fruit we do FIFO principles to prioritize old fruit for production where the new fruit stay in the chiller. There are watermelons, melon, pineapple, papaya, apple, lemons, oranges, dragon fruits, avocado, grapes, rambutan and many more. When it is rotten we throw it away and change it to the new one.



Figure 3. 30 Pavilion dry store MK72 (Personal Documentation,2023)

For the dry store, we implemented FIFO principles, where we prioritize old items instead of new items. In the dry store, after we receive ingredients, we start to apply FIFO principles to put the old ingredients first and put the new ingredients beside the old ingredients. Then we label date the dry ingredients, when it is expired we change it and put new label date on the ingredients and so on. Then we tidy up the dry ingredients until it is neat and tidy and ready for another audits with the GM (General Manager)

3.6 Kitchen Blueprint Pavilion Kitchen Layout

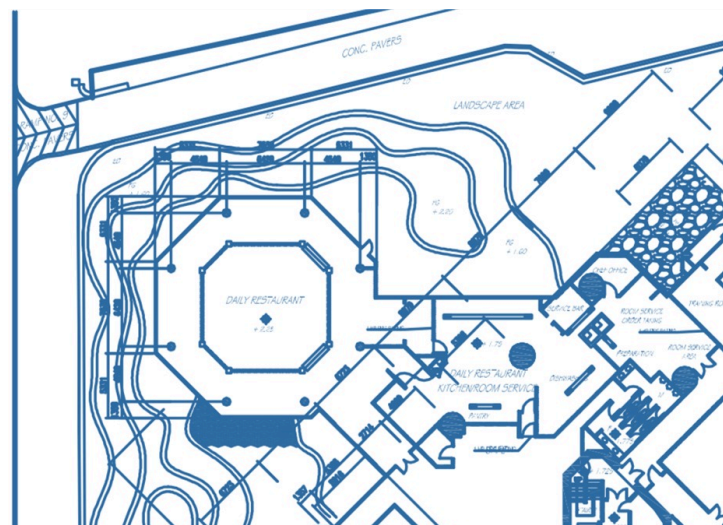


Figure 3. 31 Kitchen Blueprint Pavilion (Personal Documentation,2023)

3.7 Events Handled:

- Birthdays Events: (Pecking Duck, Beef Ribs, Roasted Chicken, Pizza, Pasta, Japanese Oden)
- Engagement Event & Wedding Event: (Roasted Duck, Pizza, Pasta, Beef Ribs, Sirloin, Japanese Oden)
- Ramadhan Kareem Event (Gerobak, Noodles and dimsum, Heating Lamp, 6x Mie with topping seafood, beef, chicken, bakso)