

CHAPTER 3
INTERNSHIP ACTIVITIES

3.1 Place of Assignment

Table 3.3. Internship Activities

No	Duration	Time	Activities
1.	8 th January – 31 st March 2023 (Cold Kitchen)	12.00 PM – 22.00 PM	<ul style="list-style-type: none"> – Preapare the condiments, dressing, garnish also check and make sure all items in good condition – Preparation for events or afternoon tea – Labeling product – Check and refresh mix salad – Boiled egg for salad – Make Crispy Chicken Skin, Crispy Nori, Parmesan Tuile, Red Bell Pepper Confit,, Truffle Mayo, etc. – Baked tomato cherry – Chop rucola, shallot, spring onion, parsley, etc. – Gratted cheese for fondue – Crumb brie cheese – Check and list the mise en place for the next day – Clean work station
2.	1 st April – 8 th July 2023 (Pastry Kitchen)	07.00 AM – 16.00 PM 13.00 AM – 22.00 PM	<p>a. Morning Shift</p> <ul style="list-style-type: none"> – Prepare and refill cake display – Preapare whole cake order or afternoon tea – Labeling product – Wash and pack strawberry

			<ul style="list-style-type: none"> - Practice piping - Make Vanilla Ganache Monte, Kahlua Creameux, Basil Creameux, Praline Cream, Strawberry jelly, Crumble, Dacquoise, , Madeline Mix, Brioche, Buttercream, Orange biscuit , Tiramisu, Scones, etc. <p>b. Afternoon Shift</p> <ul style="list-style-type: none"> - Continue the job from morning shift - Check all product for A la Carte and make sure all items are in good condition - Prepare and bake base - Make Soufflé Base, Cheese Stick, Mille Puff, Quiche, Coffee syrup, Peanut Praline etc. - Check and Pre-scoop ice cream and sorbet - Bake and chop nuts - Grind pistachio nuts - Preapare and line tart for the next day - Check and refill the cake display make sure ready for dinner time - Pack and vacuum product - Closing pastry kitchen and keep the cake display - Prepare bake base for the next morning - Check and list the mise en place for the next day
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3.2 Product of Internship

3.2.1 Kitchen

1. Caesar Salad

Romain, sliced kyuri, parmesan cheese, chicken skin, parmesan tuile, croutons with cured egg, and served with caesar dressing. The author had the opportunity to make Caesar dressing, parmesan tuile, crispy chicken skin, and prepared romain.



Figure 3.6. Caesar Salad

2. Nicoise Salad

Mix salad, baby bean, paprika, fennel, tomato, black olive, potato chips, grilled tuna, a half boiled egg, and served with lemon dressing. The author had the opportunity to make lemon dressing, boiled egg, and prepared the mix salad.



Figure 3.7. Nicoise Salad

3. Brie Cheese Salad

Mix salad, grape, feta cheese, fried baby potato, brie cheese, served with honey mustard dressing. The author had opportunity to make Brie Cheese Salad from honey mustard dressing, breaded brie cheese, refresh mix salad, and prepare the mix salad.



Figure 3.8. Brie Cheese Salad

4. Baked Calamari Filled with Iberico Chorizo

Potato yuzu, red bell pepper smoked confit, and served with chardonnay wine sauce. The author had opportunity to make Baked Calamari from red bell pepper confit for the filling before baked, and potato yuzu.



Figure 3.9. Baked Calamari

5. Beef Tartare

Grain fed tenderloin, cured egg, crispy bread croutons. The author had opportunity to make the cured egg, crispy bread croutons, and fried capers.



Figure 3.10. Beef Tartare

6. Tuna Ceviche

Crispy nori, truffle mayo, chopped rucola, fried onion, sliced tuna, chop black truffle, avocado puree. The author had opportunity to make truffle mayo, crispy nori, and avocado puree.



Figure 3.11. Tuna Ceviche

7. Burrata

Ratatouille, basil pesto, burrata cheese. The author had opportunity to make basil pesto and mix salad.



Figure 3.12. Burrata

8. French Duck Foie Gras
Pan seared foie gras, lychee filled with smoked duck breast, toasted brioche, served with citrus sauce. The author had opportunity to make citrus sauce.



Figure 3.13. Duck Foie Gras

9. Duck leg confit
Duck leg confit, black currant condiment, baked potato and onion with smoked duck breast, served with salad. The author had opportunity to make mix salad and honey mustard dressing



Figure 3.14. Duck Leg

10. Tasmanian Salmon Fillet

Pan seared salmon fillet, crispy salmon skin, cherry tomato balsamic, grilled baby carrot, whipped potato, coriander salsa, served with beurre blanc saffron sauce. The author had opportunity to make coriander salsa and crispy nori.



Figure 3.15. Salmon Fillet

11. Beef Wellington

Beef tenderloin, chicken mushroom mousses, black truffle, served with duck foie gras sauce. The author had opportunity to make mix salad, and prepared the chicken mousses.



Figure 3.16. Beef Wellington

12. Angel Hair Aglio Olio

Dried tomato, fresh basil, pine nuts, basil pesto, served with grill tiger prawn. The author had opportunity to make basil pesto.



Figure 3.17. Aglio Olio

3.2.2 Pastry

1. Strawberry Kemangi

Orange and lime biscuit base, basil cream, strawberry jelly, fresh strawberry and raspberry, and roasted chopped pistachio. The author had opportunity to make from the base, kemangi creameux, strawberry jelly, and pistachio ground.



Figure 3.18. Strawberry Kemangi

2. Tarte Fondant Chocolate

Dark cocoa sweet base, molten dark chocolate cake, kahlua creameux, miso salted caramel, caramelized walnuts. The author had opportunity to make cocoa tart, choco fondant mix, caramelized walnuts, and Kahlua cream.



Figure 3.19. Fondant Chocolate

3. Tarte Aux Fraises

Sweet tart base, strawberry almond frangipane, pastry cream, strawberry jelly, vanilla white chocolate whipped ganache, and fresh strawberry. The author had opportunity for make sweet tart, strawberry frangipane, vanilla ganache monte, and strawberry jelly.



Figure 3.20. Tart Aux Fraises

4. Coffee Dulcey

Chocolate crumble base, coffee ganache monte, hazelnut tender biscuit. The author had opportunity to make coffee ganache monte, coffee supreme, coffee dulcey, and choco crumble.



Figure 3.21. Coffee Dulcey

5. Cashew Tart

Sweet tart base, caramelized banana, exotic caramel, lemon jelly, cashew cream, cashew mousse. The author had opportunity to make cashew cream, caramelized banana, sweet tart, and lemon jelly.



Figure 3.22. Cashew Tart

6. Pistachio Cherry Éclair

Pistachio ganache monte, cherry confit, choux pastry, pistachio praline. The author had opportunity to make pistachio ganache monte and pistachio praline.



Figure 3.23. Pistachio Éclair

7. Hazelnut Éclair

Choux pastry with Hazelnut praline fondant, and praline diplomat cream. The author had opportunity for praline fondant, and hazelnut chop.



Figure 3.24. Hazelnut Éclair

8. St. Honore

Puff pastry, strawberry creameux, chantily cream, strawberry gel.
The author had opportunity to make strawberry cream, strawberry insert, strawberry jelly, and chantily cream.



Figure 3.25. St. Honore

9. Tiramisu

Lady finger biscuit soaked with Kahlua, baileys irish cream, mascarpone cream, coffee syrup, cocoa crumble. The author had opportunity to make lady finger, cocoa crumble, and infusion.



Figure 3.26. Tiramisu

10. Raspberry Pistachio

Pistachio dacquoise, raspberry, pistachio mousseline, raspberry gel, pistachio crumble. The author had opportunity to make pistachio dacquoise, crumble, raspberry jelly and pistachio mousseline.



Figure 3.27. Raspberry Pistachio

11. Folie Pavlova

Red berries confit, Chantilly and vanilla bean pastry cream, strawberry sorbet. The author had opportunity to make red berries confit, pastry cream, mix berries compoted, and meringue.



Figure 3.28. Pavlova

12. Le Profiterole

Crispy choux pastry, vanilla and hazelnut ice cream, chantilly and chocolate sauce. The author had opportunity to make choco sauce, choux, chantilly cream and chop hazelnut.



Figure 3.29. Le Profitrole

13. Souffle

Caraibe chocolate, choco nibs, served with mandarin sorbet. The author had opportunity to make soufflé base and pre-scoop mandarin sorbet.



Figure 3.30. Souffle

14. Madeline

The author had opportunity to make madeline mix.



Figure 3.31. Madeline

15. Afternoon tea

Available in exclusive and everyday include 6 curated tea selection and delicious assortment of sweet and savoury options. For exclusive afternoon tea added with 1 small choux/cookies/madeline, 1 mousse in glass, 1 pate de fruit, 2 petit gateau, 1 quiche. The author had opportunity to make scones, mix berries jam, chicken sandwich, and quiche.



Figure 3.32. Exclusive Afternoon Tea

3.3 General Kitchen Map



Figure 3.33. Kitchen Layout

3.4 Picture of Place Visited During The Internship



Figure 3.34. Folie Hot Kitchen



Figure 3.35. Folie Pastry Kitchen



Figure 3.36. Kitchen Dry Storage



Figure 3.37. Chiller and Freezer



Figure 3.38. Steward



Figure 3.39. Cake Display

3.5 Event Handled During The Internship

3.5.1 Birthday Dinner

This experience occurred when the author was still in the cold kitchen section on that day there was a reservation of 20 pax for a birthday dinner. The guest had previously ordered the set menu, and the author prepared an appetizer a Caesar salad, and also a condiment salad for the main course that is duck leg. This experience is quite memorable because the author at that time learned preparation and also plating orders in large quantities and the workflow had to be fast because orders from guests who walked in also came in at the same time.



Figure 3.40. Duck Leg

3.5.2 Bridal Shower

There is a reservation for 8 pax exclusive afternoon tea for the bridal shower. The items served are Cashew Choux, Strawberry Cream Mousse, Mini Pavlova, Madeline, Vanilla Peanut Financier, Hazelnut Passion Fruit Financier, Yuzu Pate de Fruit, Almond Cookies, and Scones with mixed berries jam and cream. The moment of preparing this order was quite impressive because that day at pastry only two people were charge, so during the mise en place it had to go well so when the reservation guests arrived the items were complete, ready for finishing, and plating.



Figure 3.41. Exclusive Afternoon Tea