

## CHAPTER III

### INTERNSHIP ACTIVITIES

#### 3.1 Internship activities in each shift experienced

**Table 3.1** Internship Activities

Month / Outlet	Time	Activities
12 DEC – 31 JAN / REVO	06.00 am – 06.00 pm 10.30 am – 10.30 pm	<p><b>06 am – 7.30 am</b> : Preparation( set up &amp; make dish )</p> <p><b>7.30 am – 11 pm</b> : Breakfast Operational</p> <p><b>11 pm – 01 pm</b> : break &amp; Pick up items</p> <p><b>01 pm – 06 pm</b> : mise and place</p> <p><b>10.30 am – 11 am</b> : pick up and preparation</p> <p><b>11 am – 10.30 pm</b> : Operational times and mise and place ( different kitchen )</p>
1 FEB – 1 MAR / CRESENDO	03.00 am – 15.30 pm 12.00 am – 11.45 pm	<p><b>03 am – 05.30 am</b> : preparation breakfast( set up &amp; make dish )</p> <p><b>05.30 am – 11 am</b> : operational time ( mise and place )</p> <p><b>11 am – 12 am</b> : pick up &amp; break</p> <p><b>12 am – 15.30 pm</b> : mise and place</p> <p><b>12 am – 11.45</b> : operational time &amp; mise and place</p>
2 MAR – 1 MEI / BUSHMAN	*split shift everyday 08.00 am – 01.00 pm / 06.00 pm – 10.00 pm	<p><b>08 am – 11 am</b> : Support Breakfast at crescendo ( omelet station )</p> <p><b>11 am – 01 pm</b> : pick up items and peel potato</p> <p><b>06 pm – 10 pm</b> : operational Time ( Cold and hot kitchen )</p>

2 MEI – 31 MEI / MEKONG	08.00 am – 05.00 pm 01.00 pm – 10.00 pm	<b>08 am – 11 am</b> : Support breakfast atcrescendo ( omelet station ) <b>11 am – 13 pm</b> : break and Pick up items <b>13 pm – 05 pm</b> : mise and place  <b>01 pm – 05 pm</b> : mise and place <b>05 pm – 06 pm</b> : break <b>06 pm – 10 pm</b> : operational time ( starter )
1 JUN – 12 JUN / BUTCHERY	10.00 am – 07.00 pm	<b>10 am – 01 pm</b> : making outlet order <b>01 pm – 02 pm</b> : break <b>02 pm – 04 pm</b> : making outlet order <b>04 pm – 04.30 pm</b> : tea time <b>04.30 pm – 07 pm</b> : making outlet order

### 3.2 Details or pictures of product



**Figure 3. 1** Baked Mussels

Baked mussels are warm appetizers originating from the country of thailand which is classified as seafood appetizers. the ingridents in it are garlic, lemon butter and chili coriander. this food iscooked at the Mekong outlet.



**Figure 3. 2** Wagyu Beef Carpaccio

Wagyu beef Carpaccio is a starters from Australia served at Bushman outlet. This starter has components of olive and cornichon emulsion, liliput capers, citrus creme fraiche, and grana padano and served with rocket lettuce.



**Figure 3. 3** Louise Cake

Louise Cake served by the Bushman outlet comes from Australia and has components of Vanilla short bread, raspberry jam, coconut meringue, and

raspberry ice cream.



**Figure 3. 4** Standing Fruit

The Standing Fruit served by Revo Cafe is also one of Revo Cafe's starters, which includes kiwi, melon, watermelon, pineapple, strawberry, blueberry, passion fruit, and plump.

### **3.3 Details or pictures of places**



**Figure 3. 5** Revo Cafe Live Kitchen



**Figure 3. 6** Revo Cafe IRD Kitchen



**Figure 3. 7** Cresendo back side Kitchen



**Figure 3. 8** Cresendo Live Kitchen



**Figure 3. 9** Cresendo Omelete Station



**Figure 3. 10** Mekong Brunch outlet

### **3.4 Event handled during Internship period**

Anantara doesn't have special menus on certain events such as Christmas, Eid, and New Year's but Anantara still celebrates these big events by decorating each outlet with the feel or theme of the current event. Anantara has a special menu only in the pastry section but The author do not have a schedule in the pastry section during major events.