

CHAPTER III

INTERNSHIP ACTIVITIES

3.1. Internship Activities

When the author was a trainee at KONG Bali, the Head Chef put the author on every station where each station has 2 months of training time, ensuring the author learns everything. The first 2 months, the author was put in the pass section, the second 2 months, the author was put in hot section, and the last one week in cold & pastry section.

There are 3 shifts in KONG Bali, the first one starts at 9 AM until 6 PM WITA, and the second shift starts at 12 PM until 9 PM WITA, and the third starts at 3 PM until 12 AM WITA. The first one month of training, all the trainees got the first shift, to make sure they understand how to do preparation properly and get to know the ingredients and placement of utensil. After the trainee settled in, they start to do the third section, which is the service time. The author learns how to do service time properly. So, for the first shift, the author came to KONG around 08.50 WITA, settling a little bit in the staff room until the shift starts. At 09.00 WITA, the author enters the kitchen, checks the preparation list, do mise en place, and prepare ingredients needed according to the preparation list. At 11.00 WITA, usually the supplier comes, and all the trainees are responsible for taking care of the items. Then come back to the kitchen to continue the preparation. At 12.00 WITA, the second shift come and help. At 15.00 WITA is the break time for the first shift team, and the third shift team continues the preparations of what the first shift team left. At 16.00 WITA, the first shift team came back from break, and continued the preparation if still needed, or set up the items needed for service time. At 18.00 WITA, the first shift ends.

Table 3.1. Internship Activities

DATE	PLACE	ACTIVITIES
26 th December 2022 – 26 th February 2023	Pass Section 9 AM – 6 PM 3 PM – 12 AM	<ul style="list-style-type: none"> - Stock Fresh and Dry Garnishes. - Learn to Make the Crudities. - Learn to Make the Condiment for Hot Sections such as Piri-Piri, Hummus, Salsa Verde, Crispy Guancile, Apple Compote, Whipped Goat Cheese, Piquillo Marmalade, Egg Bottarga, Tar-tar Sauce, etc. - Learn to Make Emulsions such as Crustacean Emulsion, Asparagus Emulsion, etc. - Learn How to Precook and Cook risotto. - Learn How to Cut and Plating Cheese & Charcuterie Board. - Learn How to Make House Smoked Salmon. - Learn How to Make Salmon, Caesar, and Garden Salad. - Learn to Plate Every Dish. - Check Garnishes, Crudites, Emulsions, Lettuces, Oil Topping, Charcuterie & Cheese, Condiments. - Learn How to Clean the Station. - Learn How to Prepare All the Condiments for Pass Menu. - Learn to Confit Garlic.

		<ul style="list-style-type: none"> - Learn How to Get Ready In-Service Time. - Learn How to Process Lobster and Plating for Lobster Spoon. - Learn How to Slice Salmon. - Learn How to Make Oil Toppings such as Asparagus Oil, Chives Oil, Dill Oil, etc. - Learn How to Make Asparagus Stock. - Learn How to Make Pickled Red Onion. - Learn to Make Dressing such as Caesar Dressing and Orange Dressing. - Learn How to Do Service when the Night Shift.
<p>27th February 2023 – 23rd April 2023</p>	<p>Hot Section 9 AM – 6 PM 3 PM – 12 AM</p>	<ul style="list-style-type: none"> - Learn How to Make Pasta Dough. - Learn to Roll, Shaping, and Cook Pasta such as Spaghetti and Ravioli. - Learn to Make Spaghetti Paste and Filling Ravioli. - Learn to Cut and Blanch Vegetables. - Learn to Make Mashed Potato (Pomme Puree). - Learn to Cut, Portioning, Cook the French Fries. - Learn to Handle, Marinade, Portioning, Storing Meat, Poultry, and Seafood. - Learn to Make Puree such as Carrot and Corn Puree. - Learn to Make Sauce such as Bearnaise, Hollandaise, and Romesco.

		<ul style="list-style-type: none"> - Learn to Make Cauliflower Cream. - Learn to Cook Barramundi for Fish Bun. - Learn to Make Ju such as Squid Ju, Chicken Ju, Pepper Ju, etc. - Learn to Make the Condiment of Burger such as Onion Jam, Mustard Aioli, Slice Onion, and Tomato. - Learn to Clean the Station. - Learn How to Get Ready In-Service Time. - Learn How to Plate Dish in Hot Section. - Learn How to Do Service when Night Shift.
24 th April 2023 – 28 th April 2023	Cold & Pastry Section 9 AM – 6 PM 1 PM – 10 PM 3 PM – 12 AM	<ul style="list-style-type: none"> - Learn How to Churn Ice Cream such as Vanilla, Raspberry, and Beetroot. - Learn to Make Welcome Bread. - Learn to Make Meringue and Marshmallow. - Learn How to Make Dill Oil and Tarragon Oil. - Learn How to Make Dill Emulsion and Tarragon Emulsion. - Learn How to Process Chilled Prawn. - Learn How to Make Cake, such as Financier and Chocolate Cake. - Learn to Make Pickled Shallot. - Learn How to Plate Dish in Pastry Section. - Learn How to Make Brown Butter.

		<ul style="list-style-type: none"> - Learn How to Make Brown Butter Waffle. - Learn How to Cut Beef Tartare. - Learn How to Get Ready In-Service Time. - Learn How to Do Service when Night Shift. - Learn How to Process the Oyster. - Learn to Make Baked Camembert. - Learn to Clean the Station.
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3.2. Product of Internship



Figures 3.1. House Smoked Salmon

Tasmanian Salmon Smoked in-house, served together with Horseradish Cream, Herbs, Lemon, and Crunchy Multigrain Sourdough. The author slices Salmon and bake Sourdough, makes Horseradish Cream, and plating.



Figures 3.2. Smoked Salmon Salad

Housemade Cold Smoked Salmon with a Fresh Crunchy Crudities, Plaga Fam Baby Romain tossed in Orange Mustard Dressing, Pickled Radish and Fennel Crackers.

In the pass section, the author slice Salmon, and makes the Crudities such as Baby Red Radish, Baby Zucchini, and Baby Carrot. The author also makes Orange Dressing, wash Romaine, and plating. In the cold & pastry section, the author makes Fennel Crackers.



Figures 3.3. Any Kind of Sauce

In the pass section, the author makes any kind of sauce such as Mayo, Orange Dressing, Chili Garlic Dip, Hummus, Salsa Verde, Marmalade, Whipped Goat Cheese and makes emulsions such as Crustacean Emulsion and Asparagus Emulsion.



Figures 3.4. Salt Baked Beetroot

Organic Beetroot and Arugula Lettuce tossed with Balsamic Dressing, Stracciatella and Hazelnut Granola. In the cold & pastry section, the author bakes Beetroot, makes Balsamic Dressing and Beetroot Sorbet.



Figures 3. 5. Lobster Spoon

Individual tasting spoons of Bamboo Lobster poached in butter, topped with Lobster Emulsion and Mushroom Truffle Duxelle.

In the pass section, the author cleans and poaches the Lobster, makes the Emulsion and plating. In the cold & pastry section, the author makes Brown Butter and Pickled Shallot.



Figures 3.6. Prime Rib Wagyu Burger

150 gr Wagyu Patty on a Buttery Brioche Bun with Whole Grain Mustard Aioli, Caramelized Onion, Tomato & Emmental Cheese, served with House Fries.

In the pass section, the author plating and makes Chili Garlic Dip. In the hot kitchen, the author portions and cooks the Patty, cuts the Bun, makes Mustard Aioli and Caramelized Onion. Then the author also slices Cheese & Tomato. The author cut, portion, fry the Fries.



Figures 3.7. Brown Butter Waffles

Perfect for sharing Brown Butter Waffles served with Homemade Smoked Salmon and a Dill Emulsion, topped with Pickled Onion. In the cold & pastry section, the author makes Brown Butter, Waffle, Dill Emulsion, Pickled Shallot. The author also smokes Salmon and plating.



Figures 3.8. Burnt Berries Meringue

Fresh Strawberry and Basil Tartar, Almond Cake with Lemon Verbena Cream topped with Fresh Raspberry & Raspberry Sorbet. In the cold & pastry kitchen, the author cuts the Strawberry and Raspberry, bakes the Financier, makes Lemon Cream, Meringue & Raspberry Sorbet.



Figures 3.9. Piri-Piri Prawn

Farmed Tiger Prawns cooked in Chili and Garlic Sauce, topped with Fresh Herbs and served with Toasted Sourdough Bread. Starter. In the pass section, the author makes Piri-Piri Sauce and toast the Sourdough. In the hot section, the author cleans, portion, and cooks the Prawn.



Figures 3.10. Chocolate Fondant

A Soft Chocolate Cake served with Vanilla Ice Cream, Passion Fruit Jam, Almond Soil & Toarched Marshmallow. In the cold & pastry section, the author makes Chocolate Cake, Vanilla Ice Cream and Marshmallow.



Figures 3.11. Prawn Spaghetti

Fresh Homemade Pasta tossed in Chili Prawn Bisque with Tiger Prawn, topped with Lemon Gremolata and Crustacean Oil. In the hot section, the author makes the Pasta, Spaghetti Paste and cooks the Pasta.



Figures 3.12. BBQ Squid Starter

Whole Squid grilled over charcoal served with Chickpeas Crème, Salsa Verde and topped with Crispy Guanciale. In the pass section, the author makes Crème, Salsa, and Guanciale. Also, the author plating. In the hot kitchen, the author cleans, marinades, and grills the Squid.



Figures 3.13. Grilled Asparagus

Local Asparagus served with Whipped Goat Cheese, Piquillo Marmalade, and Crispy Garlic all topped with Fresh Herbs & Egg Bottarga.

In the pass section, the author whips the Goat Cheese, makes the Marmalade and Egg Bottarga. Also plating. In the hot section, the author grills the Asparagus. In the cold & pastry section, the author makes Crispy Garlic.

3.3. Picture of Places Visited During the Internship



Figures 3.14. KONG Kitchen Pass Section



Figures 3.15. KONG Kitchen Cold & Pastry Section



Figures 3.16. KONG Kitchen Hot Section

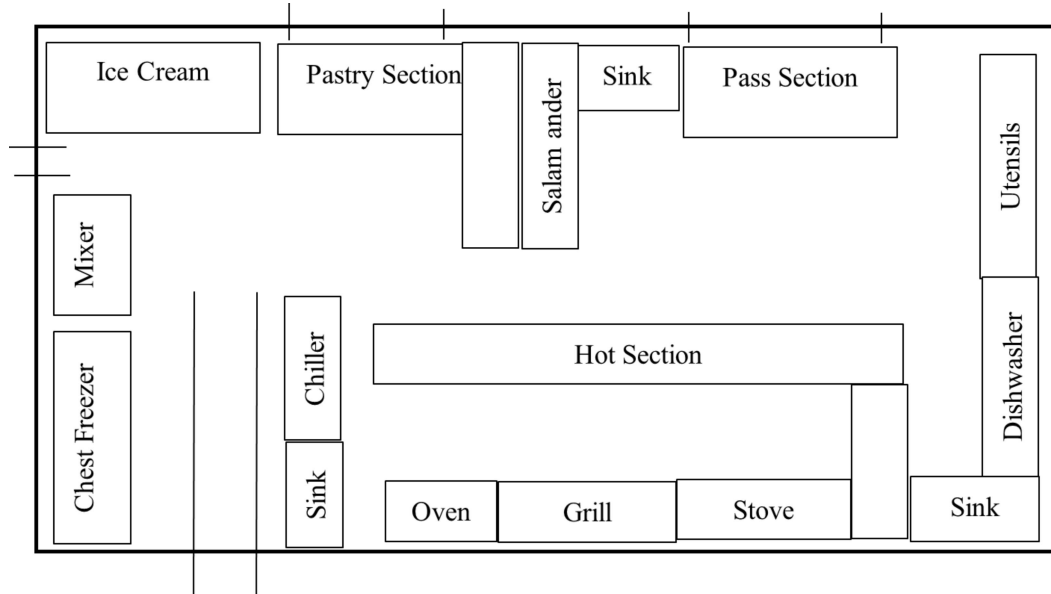


Figures 3.17. KONG Kitchen



Figures 3.18. KONG Storage Area

3.4. Kitchen Installation



Figures 3.19. KONG Kitchen Installation

3.5. Event Handled During Internship Period

- KONG Signature Sunday Brunch

This event is held every Sunday. KONG offers a starting package from IDR 590.000++ per pax which includes assorted bread, a bountiful selection of chilled seafood platter, a combination of premium local and imported seafood, best seller main courses such as Piri-Piri Prawn and Caviar Spaghetti, and desserts.



Figures 3.20. KONG Signature Sunday Brunch

The Seafood Platter includes Oyster Escabeche lightly baked and topped with Apple and Elderflower, Sashimi Grade Tuna served with Lime Vinaigrette and Burnt Orange, Herbs Poached Prawn dressed with Marie Rose Sauce on a Baby Romaine with Salmon Roe, Hokkaido Scallop served with Romesco, Salmon Roe and Pickled Jalapeno, Thinly Sliced Smoked Salmon served with Horseradish Crème, Dill, and Pickled Onions.

The author handles preparation and plating. Preparation such as opens and cooks Oyster, makes Escabeche, Romesco, Pickled Jalapeno, Horseradish Creme, and sliced Salmon.

- **Prosperity Dinner at KONG**

To celebrate Chinese Lunar New Year's Day on 21-22 January 2023. KONG offers a dinner which includes a starter such as Salad with Hokkaido Scallop Sashimi, Red Caviar, and Julienne Organic Vegetables served with Burnt Orange Dressing, Duck Spring Roll and Caviar Foie Gras Custard. Main Courses such as Crispy Pork Belly, Roasted Tasmanian Salmon, and Lapin a La Moutarde. The dessert is Cream Caramel made from Organic Duck Egg served with Preserved Prunes and Vanilla Cream.



Figures 3.21. KONG Prosperity Dinner

The author handles preparation such as cutting the vegetables and makes the dressing.

- **Valentines Dinner at KONG**

To celebrate Valentine's Day on 14 February 2023, KONG offers dinner includes caviar starters such as Beef Tartare, Lobster Ravioli, Crab & Foie Gras Custard. Main Course such as Stockyard Gold Tenderloin and Tasmanian Salmon. The dessert was Chocolate Bomb. The author helps in making Lobster Stock.