

CHAPTER III

INTERNSHIP ACTIVITIES

3.1. Details of internship activities

For trainees, the working hours are divided into two shift, the morning shift and the afternoon shift. The morning shift are from 4:00 to 15:00 WIB and the afternoon shift are from 13:00 to 23:00 WIB.

Morning Shift :

Table 3. 1 Morning Shift

Duration	Activities
4.00-6.00	Set up Buffet : <ul style="list-style-type: none"> - Set up the noodle, teppanyaki, and dimsum station and condiments - Set up the egg station and condiments - Set up all of the condiments (Porridge Condiments, Hainan Chicken condiments, Indonesian's sambal, Jawa Timur Station condiments) - Set up Western foods, Asian foods, Archipelago station (special local dish) Do the test panel
6.00-10.30	Stand by at the live station (noodle station and egg station)
10.30-11.00	Closing : <ul style="list-style-type: none"> - Clear up the noodle, teppanyaki and dimsum station and bring the noodle's trolley to walk in chiller - Clear up all the food waste - Refresh all the condiments

11.00-13.00	Prepare and production of foods for tomorrow's buffet
13.00-13.30	Cleaning the breakfast station
13.30-15.00	Pick up the groceries from receiving

Afternoon Shift :

Table 3. 2 Afternoon Shift

Duration	Activities
13.00-15.00	Check and prepare the Mise en Place of ala carte, produce ala carte
15.00-17.00	Bring the preparation's trolley and noodle's trolley from walk in chiller to kitchen, Prepare for buffet dinner and prepare for tomorrow's buffet
17.00-18.00	Set up buffet dinner
18.00-21.00	Stand by at the live station (Noodle and Teppanyaki station, Steak Station, Pecking Duck Station, Pork Belly Station)
21.00-22.00	Closing : clear up foods and condiment, clear up the noodle station and bring the noodle's trolley to walk in chiller.
22.00-23.00	Clean up the work station and check and change the label date of Mise en Place ala carte, bring the preparation's trolley to walk in chiller

3.2. Details or pictures of products made during internship periode

In western section kitchen, trainees learn how to make and prepare the Mise en Place product and learn how to cook the ala carte menu. There are some Mise en Place product in western section kitchen such as the ala carte condiments, western sauce, western spices, and garnish.



Figure 3. 1 Western Section MEP Product

In western kitchen, trainees cook the ala carte menu order. There are some pictures of western section ala carte :



Figure 3. 2 Combo Sky Platter



Figure 3. 3 Cast Iron Grilled Chicken



Figure 3. 4 Asian Calamary Fritter



Figure 3. 5 Smoke BBQ Chicken Wings



Figure 3. 6 Atlantic Salmon



Figure 3. 7 Steak



Figure 3. 8 Seabass



Figure 3. 9 Spaghetti Chicken Alfredo



Figure 3. 10 Minestrone Soup



Figure 3. 11 Mac n Cheese



Figure 3. 12 Creamy Penne Basil Pesto



Figure 3. 13 Fish and Chips



Figure 3. 14 Cheesy Fries



Figure 3. 15 Truffle Fries



Figure 3. 16 Pork Ribs



Figure 3. 17 Chesy Corn Tortilla



Figure 3. 18 Linguine Top Blade



Figure 3. 19 Spaghetti Bolognese



Figure 3. 20 Hokkaido Scallop Arrabiata



Figure 3. 21 Fish Finger



Figure 3. 22 Lamb Chop



Figure 3. 23 Lemon Pouch Atlantic Salmon

Besides the Western cuisine, the Western section kitchen also prepare and cook several Indonesian fritters.



Figure 3. 24 Pempek Palembang



Figure 3. 25 Singkong Goreng



Figure 3. 26 Tempe Mendoan



Figure 3. 27 Tahu Isi Udang



Figure 3. 28 Black Pepper Chicken Spring Rolls

Same as in western section kitchen, in Asian section kitchen trainees also learn how to make and prepare the Mise en Place product and ala carte menu. There are some Mise en Place product in Asian kitchen such as Indonesian Sambals, Asian food paste, Asian food condiments, Asian spices, and garnish.



Figure 3. 29 Asian Section MEP Products

In Asian section kitchen, trainees also cook the ala carte menu order. There are some pictures of ala carte in Asian section kitchen :



Figure 3. 30 Pho Bo



Figure 3. 31 Sop Buntut



Figure 3. 32 Iga Tangkar



Figure 3. 33 Udang Bakar Jimbaran Sambal Dabu Dabu

Besides the ala carte and Mise en Place products, trainees also prepare for buffet and live station. There is 3 permanent live station (noodle station, teppanyaki station, egg station) and others seasonal live station. Noodle station and teppanyaki station provides 5 types of noodles, 5 types of vegetables, 10 types of protein product and 12 types of condiments. The difference of noodle station and teppanyaki station are in how the food are cook. In noodle station, the food are cook with 3 types of soup and in teppanyaki station, the food will cook with 4 types of sauce in teppanyaki griddle.



Figure 3. 34 Noodle and Teppanyaki Station

Eggs Station provides many types of freshly made egg dishes such as customized omelet, sunny side up, over easy, scramble egg, boiled egg, fried egg and egg benedict. Guests can choose 9 types condiments for the omelet's filling. The Westin Surabaya also has the signature egg dish namely Crab Meat Omelet.



Figure 3. 35 Eggs Station

There is also another seasonal live station. The seasonal live stations will change according to the theme of the events.



Figure 3. 36 Beef Carving Station

This station is serve medium cooked of US Grain feed Sirloin Beef. When the guests ask for the beef, the beef will freshly slice and serve with 6 types of chef's made western sauces and others bottled sauces.



Figure 3. 37 Pecking Duck and Roasted Chicken Station

This station is serve pecking duck and roasted chicken. It will freshly cut when the guests ask. There is also provides 5 types of sauce such as hoisin sauce, plum sauce, chili sauce, sweet thai chili sauce, and tomato ketchup.



Figure 3. 38 Pork Belly Station

This station is serve Chinese style crispy pork belly. It will freshly cut when the guests ask. There are some condiments and sauce that can be chose by guest. This is the most favorite station in Chinese new year event.

Besides the live stations, there is also another foods that serve in buffet. There is some pictures of Magnolia buffet food :



Figure 3. 39 Assorted Indonesian Sambals



Figure 3. 40 Archipelago Corner

Archipelago corner is serve the thematical Indonesian dishes. Archipelago Corner provides Indonesian-themed food where rice and its side dishes complement each other. The theme is change every day. The example of the food that serve in archipelago corner is nasi kuning with nasi kuning's side dishes such as tempe orek, tahu balado, ayam kecap, and tumis buncis. The another example is "Nasi Madura" it will serve nasi daun jeruk, cumi hitam, telur kecap, paru goreng, and ayam goreng.



Figure 3. 41 Bubur Ayam Corner



Figure 3. 42 Jawa Timur Corner

Jawa Timur Corner provides the Jawa Timur's soup and its condiments that change every day. The example of Jawa Timur's Soup is Rawon Surabaya, Lontong Kikil, Soto Daging Madura, Soto Ayam Lamongan, Tahu Campur. Jawa Timur corner also provides the Jawa Timur's salad such as Pecel Madiun, Rujak Cingur, Gado Gado.



Figure 3. 43 Western Foods



Figure 3. 44 Asian Foods

3.3. Pictures of places visited during internship period

The Magnolia kitchen are separate to 3 section kitchen. First kitchen is GDM Kitchen. GDM kitchen or Cold kitchen produces kinds of salad, sushi, fruits, muesli and many more. The second kitchen is Western Section Kitchen. Western Kitchen produces kinds of pasta, steak, soup, sauce and many more. And the third kitchen is Asian section kitchen. This kitchen is produces kinds of Asian dishes and kinds of Indonesian sambals.



Figure 3. 45 GDM Section Kitchen



Figure 3. 46 Western Section Kitchen



Figure 3. 47 Asian Section Kitchen



Figure 3. 48 Dining Area



Figure 3. 49 Chiller and Freezer Corridor

There is 2 chiller and 2 freezer in this corridor. Chiller number 1 is for vegetables and fresh ingredients. Chiller number 2 is for cooked foods, dairy products, eggs and for thawing the frozen products. Freezer number 1 is for frozen packed products such as dimsum, packed noodles, and others. Freezer number 2 is for cooked foods such as pecking duck, sambals, paste, sauces and many more. The storage of products in chiller and freezer should follow the FIFO (First In First Out) system. This means that the oldest items should be used first to ensure freshness and avoid wastage. Absolutely, all produced food should be labeled with a date. The label should include the product name, production date, open date (for bottled or canned packaging), expiry date, and the name of the chef who labeled the product. The storage period in the chiller is 3 days, while the storage period in the freezer is 1 month,



Figure 3. 50 Dry Store

The dry store is used to store dry products such as cereals, spices, rice, and others. Once a packaged product is opened, it should be labeled with a label date and have a storage period of 1 month.



Figure 3. 51 Walk In Chiller

Walk in chiller is located on M1 Floor. If the chiller in corridor is full, the groceries or food ingredients will be stored here.



Figure 3. 52 Receiving Room

All of the food ingredients and groceries from the supplier will be placed here. Receiving room is located on B1 Floor.

3.4.Kitchen Diagrams

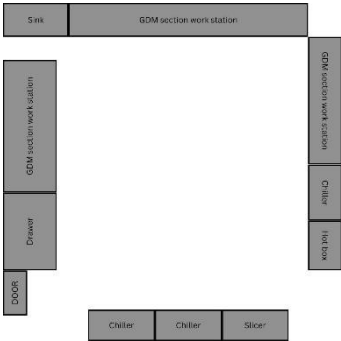


Figure 3. 53 GDM Section Kitchen Diagram

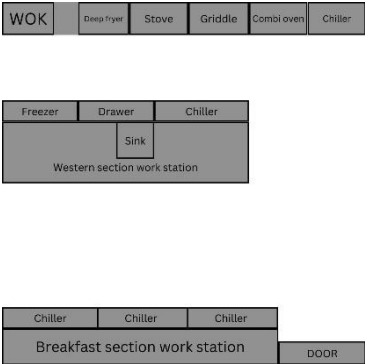


Figure 3. 54 Western Section Kitchen Diagram

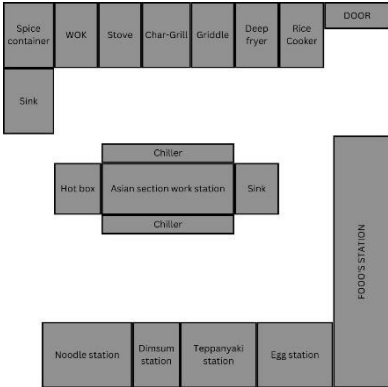


Figure 3. 55 Asian Section Kitchen Diagram

3.5. Events handled during internship period

The buffet dinner at Magnolia Restaurant features a unique theme that changes every month. In January, the buffet dinner at Magnolia Restaurant themed “A Night In Shanghai”. This theme is created because there is the Chinese New Year on 22nd January 2023. During the “A Night In Shanghai” theme, the buffet dinner at Magnolia Restaurant serves Chinese food with its special dish : Crispy Pork Belly. Magnolia Restaurant also provides Barongsai performances every day. The Barongsai will go around the guest tables, performing a dance accompanied by the traditional Barongsai music. The guests can give “angpao” (red envelopes with money) and take photos together with the Barongsai.

In February, the theme for the buffet dinner at Magnolia Restaurant is “Lost In Tokyo”. During the “Lost In Tokyo” theme, Magnolia Restaurant serves a variety of Japanese dishes. The typical Japanese dishes served include various types of tempura, gyudon, sushi, and other Japanese cuisine. During this theme, one of the soup options at the noodle station is replaced with dashi stock (Japanese Fish Broth). In February, there is also a special event called “Love In Tokyo” which is exclusively held on 14th February, Valentine’s Day. The entire room at Magnolia Restaurant is decorated with a Valentine’s theme, and the food served is a special menu designed for couples celebrating Valentine’s Day with their loved ones.

In March until April, Magnolia Restaurant’s buffet dinner features the theme “Around The World”. During the “Around The World” theme, Magnolia Restaurant serves food from all around the world, with 70% of the dishes being specialties from the Middle Eastern region. The special dish served during this theme is Briyani Rice with Roasted Lamb, and they also have an added Shawarma live station. The event takes place during the month of Ramadhan, a significant period for the Muslim community when they observe the fasting ritual. The buffet dinner with the “Around The World” theme at Magnolia Restaurant offers a special opportunity for the people to

break their fast (iftar). The buffet dinner this month also opens earlier at 17:00 WIB. This earlier opening time allows the guests to break their fast promptly at the designated time of iftar. In addition to Middle Eastern specialties, Magnolia Restaurant also offers local traditional snacks (takjil) such as tempe mendoan, tahu isi, bakwan goreng, and others. These snacks are commonly enjoyed by the local community during the month of Ramadhan to break their fast.

In May, the buffet dinner theme at magnolia Restaurant is “Taste Of Asia”. During this theme, the restaurant serves dishes that represent the culinary diversity of various Asian countries. The special dish offered is Pork Belly, a popular and flavorful dish found in many Asian cuisine. Additionally, Magnolia Restaurant adds a live station featuring Bahn Mi, a Vietnamese specialty sandwich.

In addition to special themed dinner buffets, buffet brunch also offers several special events. In April, The Westin Surabaya is hosting an event featuring afternoon tea, meet and greet, and Sunday Brunch with the animated characters from Trolls, namely Poppy and Branch. During this event, there will be exciting activities for children such as coloring, decorating cookies, and having a Sunday Brunch together with the Trolls animation mascot. Mascots of Poppy and Branch will be going around, inviting children to take photos with them. In May, The Westin Surabaya is hosting a similar event with the theme of the animated movie Kung Fu Panda. The mascots featured in this event are characters Po and Mei Mei from the Kung Fu Panda animation. The event is likely to offer afternoon tea, meet and greet, and Sunday Brunch along with these two characters. Just like in the previous event, children will have opportunity to enjoy exciting activities such as coloring and decorating Kung Fu Panda-themed cookies. Mascots Po and Mei Mei will also be going around, interacting with children, and inviting them to take photos together.