

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Internship Routine

1. Fire Dinner

Shift 14.00-01.00

Table 3. 1 Fire Activity

Time	Activity	Duration	Description
14.00	Preparation (prep kitchen)	3 Hours	Preparing for the dinner service
17.00	Break	1 Hour	Break
18.00	Setup(front kitchen)	1 Hour	Setting up for dinner service
19.00	Dinner service	4 Hours	Dinner Service (Making welcome bread, amuse bouche, assisting with kitchen needs)
23.00	Closing	1 Hour	Wrapping and storing items, cleaning stations, throwing away waste).
24.00	Preparation	1-3 Hours	Preparing for the next dinner service (checking items' stock, preparing overnight items, labeling)

2. WooBar

Shift 09.00-18.00

Table 3. 2 WooBar Activity

Time	Activity	Duration	Description
09.00	Preparation (prep kitchen)	1 Hours	Preparing for service (Setup, checking items' stock, preparation)
10.00	Service	5 Hours	Service
15.00	Break	1 Hour	Break
16.00	Production and preparation	2 Hours	Item production

3. StarfishBloo

Shift 06.00-15.00

Table 3. 3 Starfish Activity

Time	Activity	Duration	Description
06.00	Setup	1 Hour	Setup for the breakfast buffet
07.00	Breakfast Service	4 Hours	Breakfast buffet service (job depends on station assigned to -fruit: cuts, serves, and refills fruit -noodle: serves noodle based on customers' orders -pancake: making pancakes and waffles based on orders -runner: refilling empty items on the buffet
11.00	Closing	1 Hour	Closing and cleaning up buffet
12.00	Preparation	2 Hours	Preparing for tomorrow's buffet
14.00	Break	1 Hour	Break

4. Butcher

Shift 09.00-18.00

Table 3. 4 Butcher Activity

Time	Activity	Duration	Description
09.00	Setup	1 Hour	Setting up cutting board, items, etc.
10.00	Preparation	5 Hours	Preparing items as ordered from other outlets
15.00	Break	1 Hour	Break
16.00	Preparation	1 Hour	Preparing items as ordered from other outlets
17.00	Closing	1 Hour	Wrapping and storing items, cleaning stations, throwing away waste).

5. Cold Kitchen

Shift 07.00-16.00

Table 3. 5 Cold Kitchen Activity

Time	Activity	Duration	Description
07.00	Setting up Fruit Station in Fire Breakfast	1 Hour	Setting up cutting boards, knives, cutting fruits for buffet, etc.
08.00	Fruit Station in Fire Breakfast	3 Hours	cuts, serves, and refills fruit
11.00	Closing	1 Hour	Cleaning up items, utensils, cutting boards and taking them back to cold kitchen, throwing away wastes
12.00	Preparation	3 Hours	Preparing cold cuts, cheeses, and salads for tomorrow's breakfast
15.00	Closing	1 Hour	Wrapping and storing items, cleaning stations, throwing away waste).

6. Bakery and Pastry

Shift 05.00-15.00

Table 3. 6 Bakery and Pastry Activity

Time	Activity	Duration	Description
05.00	Preparation and setup	2 Hours	Making and setting up fresh donuts, pastries, breads, and desserts for breakfasts
07.00	Production	4 Hours	Making pancake batter, jams, compotes, muffin batter, etc.
11.00	Closing breakfast	1 Hour	Closing and cleaning up donuts, pastries, breads, and desserts, and taking leftovers back to the bakery and pastry
12.00	Leftover sorting	1 Hour	Sorting out leftovers into three types 1. Items still usable for the next days 2. Waste items 3. Items collected by SOS, an organization that collects food leftovers
13.00	Production	2 Hours	Making pancake batter, jams, compotes, muffin batter, etc.

3.2 Products



Figure 3. 1 Fire's Steak

A selection of grilled steak from sirloin, striploin, tomahawk and ribeye, cooked on top of flame grill



Figure 3. 2 WooBar's Pizza

WooBar has a selection of pizza from classic margherita, burrata, buffalo chicken, etc., cooked using a gas stone pizza oven



Figure 3. 3 StarfishBloo's Pancakes and Waffles

Pancakes and Waffles from Starfish's breakfast



Figure 3. 4 StarfishBloo's Sushi and Dumplings

Sushis(sashimi, gunkan, etc.) and dumplings from Starfish's breakfast



Figure 3. 5 Cold Kitchen's Tuna Caesar Salad

Grilled tuna with greens and caesar dressing



Figure 3. 6 Breads



Figure 3. 7 Pastries

Breads (sourdough loaves, baguettes, bagels) and Pastries (croissants, pain au chocolat, etc.) in Starfish's breakfast



Figure 3. 8 Cakes and Desserts



Figure 3. 9 W's Donut Wall

Cakes and desserts (lemon tart, red velvet cake, crème brulee, etc.) and donuts from Starfish's breakfast

3.3 Kitchens



Figure 3. 10 Fire's Front Kitchen



Figure 3. 11 WooBar's Main Kitchen



Figure 3. 12 Woobar's Pizza Kitchen



Figure 3. 13 StarfishBloo's Kitchen



Figure 3. 14 Butcher Meat



Figure 3. 15 Butcher Fish



Figure 3. 16 Cold Kitchen

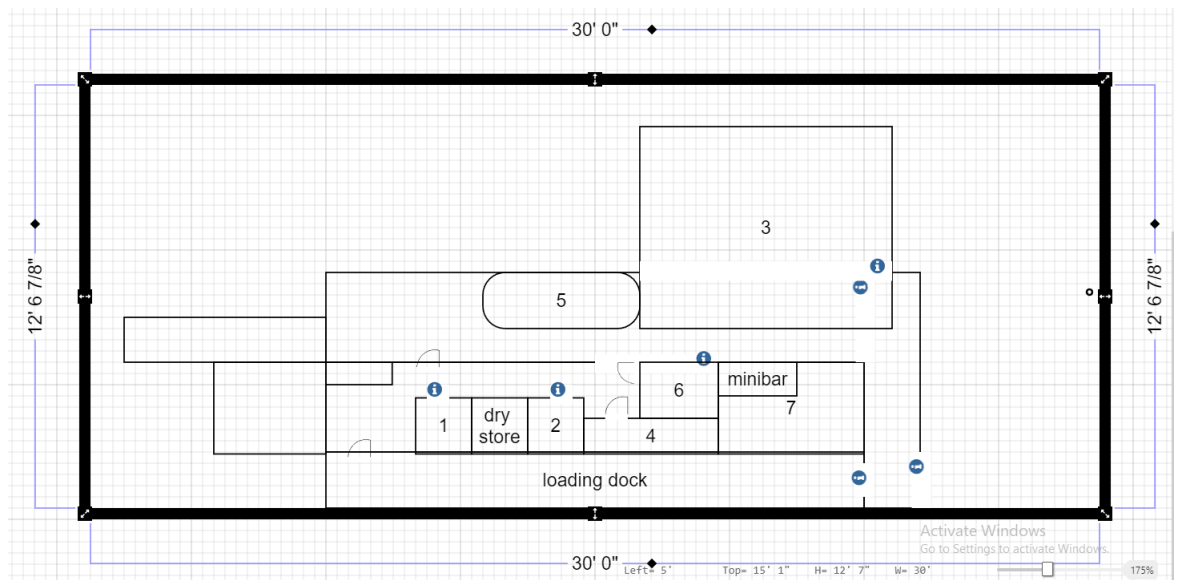


Figure 3. 17 Pastry Kitchen



Figure 3. 18 Bakery

3.4 Kitchen Map



1. Butcher Meat
2. Butcher Fish
3. Fire Restaurant
4. Preparation Kitchen
5. In Room Dining/Banquet Kitchen
6. Cold Kitchen
7. Bakery and Pastry