

CHAPTER III

INDUSTRIAL TRAINING ACTIVITIES

3.1 OUTLET

3.1.1 Breakfast

During the training period at breakfast in the Pavilion Restaurant, the author must be present before 06.00 in the morning to prepare traditional Indonesian street food and pick up all the passers-by and seasonings for French toast, and had to make sure that all the items are such as Madura style Sweet Porridge and other Indonesian snacks are prepared and are still in good condition. When in charge of the snacks section, the author must explain the main ingredients of the food and help the guests to take them.

For the live cooking station, the author has to cook French toast, pancakes, waffles and croffles. At the ice cream station, the author has to serve the ice cream the way the customers want and bake the buns to share (this job called “Passing around”) and take going around to offer bread to guests.. After breakfast, the author is responsible for clearing all pastry areas and preparing breakfast products for tomorrow such as making French toast condiment including, French toast batter, fruit sauce and compote, making muffin and pancake batter, also making Belgian waffle dough. The breakfast team is also responsible for cooking black sticky rice, mung beans, and sago pearl for Madura style sweet porridge.

Table 3.1 Breakfast Job Desc

Time	Job Description
05.45-06.00	Set up condiments and traditional snacks
06.00-10.30	Take care of pastry sections at the restaurant
10.30-11.00	Closing and clearing up all pastry sections at the restaurants
11.00-12.00	Clearing up all of the condiments
12.00-13.00	Break
13.00-15.00	Prepare for the next day's breakfast's condiments and products



Figure 3.1 Breakfast Job Desc

3.1.2 Lunch and Dinner

During lunch and dinner shift, the author is responsible for taking care all of the pastry section such as serving ice cream and cake for the guest, clearing up lunch and dinner buffet, setting up dinner buffet, and preparing for dinner's *mise-en-place*. If there's no dinner, the author will have an opportunity to learn how to make outlet's products.

Table 3.2 Lunch and Dinner Job Desc

Time	Job Description
14.00-15.00	Closing and clearing up all of the pastry section
15.00-17.00	Clearing up and refilling all condiments, preparing for dinner
17.00-18.00	Break
18.00-22.00	Take care pastry sections at the restaurant
22.00-23.00	Closing and clearing up all of the pastry section



Figure 3.2 Lunch Job Desc

3.1.3 Executive Lounge

While in charge at executive lounge, the author needs to proof and bake hard roll, soft roll, and loaf freshly, as well as decorating the cake, pannacotta, and pudding. Trainee is also responsible to write the inter kitchen transfer (a paper that should be write if there any ingredients or stuff that come from other kitchen), prepare all condiments, set up, and make order from Executive lounge. At night, the trainee who is in charge of the Executive lounge is responsible to make the order such as cookies, éclair, quiche, etc. However, if there's no order, trainee have an opportunity to help the staff to make products for Pavilion restaurants buffet.

Table 3.3 Executive Lounge Job Desc

Time	Job Description
14.00-17.00	Prepare breads and condiments, decorate cake, and write inter kitchen transfer
17.00-18.00	Break
18.00-21.00	Making Executive Lounge order
21.00-23.00	Making pannacotta and porridge for breakfast



Figure 3.3 Executive Lounge

3.2 BANQUET

3.2.1 Morning Shift

While on duty for banquet morning shift, the author had to make sure that all the products needed for the day are prepared. If the product has not yet been prepared and plated, the morning shift

must prepare it in advance and decorate it. Once all the products are ready, the team can start making products for the next day.

Table 3.4 Banquette Morning Shift Job Desc

Time	Job Description
07.00-09.00	Prepare and set up all cake for events
09.00-12.00	Making product for next day events
12.00-13.00	Break
13.00-16.00	Making product for next day events





Figure 3.4 Banquette Job Desc

3.2.2 Evening Shift

The evening shift usually focus on making and preparing product for next day events. Evening shift also responsible to prepare product for dinner.

Table 3.5 Banquette Evening Shift Job Desc

Time	Job Description
12.00-18.00	Making product for next day events
18.00-19.00	Break
19.00-21.00	Making product and prepare for next day events

3.3 SURABAYA BAKING COMPANY

3.3.1 Morning Shift

While on duty for Surabaya Baking Company's morning shift, the author had to help the staff in charge for decorating and assembling the French pastries. If any of the fillings are not ready (such as choux filling), it needs to be immediately prepared. Apart from that, the ice cream needed to be decorated and install in the display freezer at the Surabaya Baking Company as well. If there is a cake made to order, the author helps to decorate it. When all products are displayed, and have been recorded, the making of the products to sell the next day can start.

Table 3.6 SBCo Morning Shift Job Desc

Time	Job Description
06,00-09,00	Preparing for the day's sale
09.00-12.00	Making product
12.00-13.00	Break
13.00-15.00	Making product

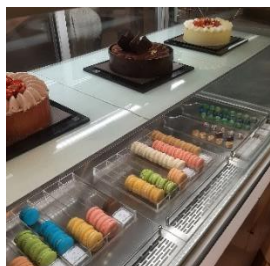


Figure 3.5 SBCo Set Up

3.3.2 Evening Shift

Evening shift at Surabaya Baking Company take responsibility in making products on the to do list that one in charge of the morning shift wrote. Besides that, evening shift should clear up, take all of the product at SBCo, and write a report about the sales that day.

Table 3.6 SBCo Evening Shift Job Desc

Time	Job Description
14.00-18.00	Preparing for the day's sale
18.00-17.00	Making product
17.00-22.00	Break
22.00-23.00	Making product

3.4. SPECIAL EVENTS

3.4.1 Chinese New Year



Figure 3.7 Chinese New Year

Chinese New Year was the first event that the author experienced as a new trainee. There, the author learnt new things like how to explain

the cake in the crowd and at that time the author was also able to encounter different kind of guests.

3.4.2 Valentine Day



Figure 3.8 Valentine Day

Valentine Day was the second big event that the author got during training at pastry kitchen-outlet JW Marriott Hotel Surabaya. At this event, the author has learnt more about how to be patience and how to keep smiling in front of the guests.

3.4.3 Ramadhan



Figure 3.9 Ramadhan

Ramadhan was the biggest event at Pavilion Restaurant that the author has experienced by far. Ramadhan event was a special unforgettable event where the author was expected to work faster and efficiently. Even though the Ramadhan is one of the busiest events, it is in fact one of the author's most favorite moment.

3.5 PRODUCTS

3.6.1 Pannacotta



Figure 3.10 Pannacotta

Ingredients:	100ml Milk
Fruit Coullis:	4pcs Gelatin
500gr Fruit Puree	Fruit Jelly:
75gr Sugar	500gr Fruit Puree
4gr Agar-agar	80gr Sugar
Pannacotta:	4pcs Gelatin
500ml Cream	
100gr Sugar	

3.6.2 Meringue Cookies



Figure 3.11 Meringue Cookies

Ingredients:	
500gr Egg White	
1kg Sugar	

3.6.3 Lemon Filling



Figure 3.12 Lemon Filling

Ingredients:

500gr Lemon Juice

500gr Sugar

100gr Butter

10pcs Egg

4pcs Egg Yolk

3.6.4 Irish Coffee



Figure 3.13 Irish Coffee

White Mousse:

150ml Whisky

150gr Sugar

1500gr Whipped Cream

16pcs Gelatin Leaves

Coffee Mousse:

300ml Fresh Milk

60gr Coffee Powder

16pcs Gelatin Leaves

120gr Egg Yolk

240gr Sugar

1500gr Whipped Cream

3.6.5 Lapis Surabaya



Figure 3.14 Lapis Surabaya

Ingredients:

75pcs Egg

5pcs Whole Egg

700gr Sugar

25gr Corn Starch

50gr Milk Powder

250gr Cake Flour

700gr Margarine

50gr Condensed Milk

3.6.6 Fondant Character



Figure 3.15 Fondant Character