

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Activities Performed

Table 3. 1 Activities

Duration	Station	Activity
9 January 2023 – 9 February 2023	Cold Kitchen	14:00 – 16:30 <ul style="list-style-type: none"> • Check and sort all the goods and throw when it can't be use • Cutting apple and celery for the appetizer (crab) • Cutting radish. • Preparing all the ingredient for pickle and aperitif such as garlic, shallot, etc. • Restocking crab when it almost ran out 17.30- 23.00 <ul style="list-style-type: none"> • Service time • Preparing all condiment • Plating • Clean up the station, scrub and mop the floor
10 February 2023 – 9 March 2023	Pastry	14:00 – 16:30 <ul style="list-style-type: none"> • Shaping butter • Towing ice cream, then churn the ice cream • Checking all the goods

		<ul style="list-style-type: none"> • Restocking condiment for dessert and mignardise • Checking bread dipping 17.30 – 23.00 • Preparing bread dipping • Cutting bread • Plating dessert and mignasdise • Clean up the station • Scrub and mop the floor
10 March 2023 – 9 April 2023	Bar	<p>14:00 – 16:30</p> <ul style="list-style-type: none"> • Check and sort all the goods and throw when it can't be use • Preparing all the condiment for the drink such as making kolak <p>16:30 – 17:30</p> <ul style="list-style-type: none"> • Greetings guest • Making welcome drink • Making all beverage pairing • Explain the drink to the guest
10 April 2023 – 23 May 2023	Hot kitchen	14:00 – 16.30

		<ul style="list-style-type: none"> • Check and restock all sauces • Towing sauces that will be needed • Towing and portioning sawara fish • Checking all the protein • Cleaning octopus, duck, lobster until it ready to use while service • Smoke duck • Fillet sawara fish <p>17.30-23.00</p> <ul style="list-style-type: none"> • Move all the sauce to sauce pot • Season all the sauce • Making black garlic • Making sayur asem stock • Fillet duck • Cook all the protein • Vacuum stock.
23 may- 9 July	Entrée	Renovation
11 july- 14 july	Event	<ul style="list-style-type: none"> • Sorting glass • Clean all glasses • Make klapertart and choux • Mise en place

3.2 Products Made During Internship

1. Cold Kitchen

- Kimchi long beans made from boiled long beans mix with gochujang sauce. Inspired by Korean traditional food which kimchi but Chinese cabbage substitute into long beans
- Pickled Chinese cabbage made from cured Chinese cabbage then mix with pickled liquid
- Urap that consist of boiled fern leaf and bean sprouts mix with red paste, and fried shallots.
- Toast baguette with aubergines puree that consist of baguette tha has been cut into rectangle and toast with butter, eggplant and mushroom puree on top of it
- Corn fritters is same like bakwan jagung



Figure 3. 1 Pickle Aperitif

- Blue swimmers crab that consist of dice apple, celery, crab and cream mix with mayonnaise. Pickled radish used to cover the mixture of crab. Garnish with ice plant, kenikir leaves, dill and edible flowers



Figure 3. 2 Blue swimmers crab

- Asinan that consist of seasonal fruits such as snake fruit, pineapple, starfruit, and apple. Serve with asinan sauce and garnish with pea shoot and edible flowers.



Figure 3. 3 Asinan

- Papinyo consist of kyuri, apple and serve with sauce that made from kyuri



Figure 3. 4 Papinyo

2. Pastry

- Gethuk 5.0 is like deconstructed gethuk. Same as getug in general, this getug also made from cassava but then we mix it with butter, cream, and caster sugar. Served with raspberry gel, mango gel, kenari biscuit, kenari crumble, kinca sauce, and coconut ice cream.



Figure 3. 5 Gethuk 5.0

- Deconstructed cendol. It contain coconut cream, kinca and pandan caviar, coconut cream foam, agu pearls and roast coconut ice cream.



Figure 3. 6 Cendol

- Mignardise is 4 types of finger dessert; kueku lemon, kueku cherry, sambiki and lapis legit



Figure 3. 7 Mignardise

3. Bar

- Welcome drink. There are mocktail and cocktail, for the mocktail called el capo, based on kyuri and coriander mix with
- coconut water. For the cocktail, based on infused arak bali top with tonic water



Figure 3. 8 Welcome drink (cocktail)

- Asinan pairing based on passion fruit, lemongrass, and tequila
- Hail Marry for the first cocktail pairing based on tomato, London dry gin and peach liquor.
- Duck pairing based on beetroot and strawberry, blanco tequila and star anis absent.
- Lamb pairing is most strong cocktail among all those because it based on bourbon, ferretet branca and antica formula
- Dessert pairing inspired by kolak. It based on banana and jackfruit, irish whiskey and coconut liquor.



Figure 3. 9 Kolak

- Tuna pairing called elatior based on pineapple, platantion rum and Campari
- Octopus pairing is like mocktail welcome drink but coconut water substitute with tequila reposado
- Margarita based on tequila, Cointreau, and agave syrup
- Spice gin fizz based on spices, egg white, gin and soda water

4. Hot Kitchen

- Aubergine puree made from eggplant and mushroom with cream and coconut cream
- Black garlic made from clams, shimeji mushroom, chives with cream and coconut cream serve with tomato consommé. The Autor make the mixture of clams and mushroom also make the tomato consommé



Figure 3. 10 Black Garlic

- Pan seared sawara serve with dashi stock. The Author prepared the sawara and dashi stock



Figure 3. 11 Sawara

- Dry aged smoked duck served with beetroot sauce. The Author prepared smoked duck, beetroot sauce, beetroot chunk and pineapple.



Figure 3. 12 Smoked duck

- Lamb rack serve with aubergine puree and miso sauce. The Author prepared the lamb, miso sauce and aubergine puree.



Figure 3. 13 Lamb chop

- Aged wagyu serve with mased potato and semur sauce. The Author make the beef and mashed potato.



Figure 3. 14 Dry aged wagyu

- Tomato sayur asam that consist chayote, tofu, and beef tomato



Figure 3. 15 Sayur asem

- Bedugul farm red beet consist of beetroot and jicama with beetroot sauce



Figure 3. 16 Bedugul farm red beet

- Grilled aubergine is look like ravioli but the skin isa made from carrot and aubergine for the filling. The Author make the grilled aubergine.



Figure 3. 17 grilled aubergine

- Mushroom melanger consist 4 types of mushroom such as shimeji, king oyster, enoki and portabelo mushroom. The Author making mushroom sauce.



Figure 3. 18 Mushroom melanger

- Grilled tuna belly served with bonito sauce, sambal matah emulsion and lawar. The Author make the grilled tuna and bonito sauce



Figure 3. 19 Tuna belly

- Smoked octopus serve with taliwang sauce and sambal dabu dabu. The Author make smoked octopus and taliwang sauce.



Figure 3. 20 Smoked octopus

- Jimbaran bay rock lobster made of butter pouched lobster served with curry foam and green peas puree. The Author make the butter pouch lobster, green peas puree and curry foam.



Figure 3. 21 Lobster

5. Entrée

- This is the last section The Author should be in charge but due of renovation, The Author doesn't have the chance to in charge in this section. Although never officially in charge of this section, The Author sometimes helping entrée to plating all of those dish.

3.3 Working Place



Figure 3. 22 kitchen



Figure 3. 23 Dining area



Figure 3. 24 Bar

3.4 Events Handled During Internship

Blanco par Mandif sometimes have events like special guest coming for lunch. Team have to prepare few new menus and plating, it can be brought back the old dishes that has been removed from the menu by request from the guest. Teams also help Chef Mandif preparing his event like Hemingway chefs cook off by doing 200 plates tuna tartare. And the last event The Author handled is a private birthday dinner at villa for 45 pax. The event coordinator can request any dish that fits their wants and budget even though it is totally different from the regular menu. The Author prepare klappertart, choux and ice cream for the dessert.



Figure 3. 25 Event 45 pax



Figure 3. 26 Special guest