

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 INTERNSHIP ACTIVITIES DETAILS

Table 2. Internship Activities Details

No.	Duration	Station	Activities
1.	Week 1 - 8	Pastry and Japanese Section	<ul style="list-style-type: none">- Knowing the placement of the ingredients and the placement of all the condiments.- Learning all the plate for all the dish from dessert until western.- Learning all the small condiment for the dish- Helping Sous chef do all the plating- Handle Wagyu Cheek Bone Marrow and Escargot orders- Learning how to make Durian Cream Caramel from zero.- Learning how to make all the ice cream for all the dessert, start from Truffle Ice Cream, Corn Ice Cream, Black Sesame Ice Cream,

			<p>Coconut Ice Cream, Doger Ice Cream, Jackfruit Ice Cream.</p> <ul style="list-style-type: none"> - Learning how to make Markisa Curd and Financier - Learning how to make the authentic Burnt Cheesecake from Mil's Kitchen - Learning all new seasonal dessert - Learning how to make Foccacia Bread - Checking and refilling all the pastry condiment - Making and preparing all the pastry product after 1 week of learning all the product - Making new desserts for Takjil every day in Ramadhan season - Making Nastar, Peanut Cookies and Chocochip Cookie for Mil's Kitchen <p>Ramadhan Hampers PO</p>
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			<ul style="list-style-type: none"> - Making all the sushi order - Making Avocado salad and Caesar salad - Preparing all Japanese condiment and refilling all the condiment - Making teriyaki sauce - Making mentai sauce, spicy mayo sauce - Making sushi rice and sushi rice liquid
2.	Week 9-16	Asian Section	<ul style="list-style-type: none"> - Learning all the Asian's Dish - Memorize all the condiment for each dish - Learning how to make Iga Bakar Product, Buntut Product for Sop buntut and Soto Betawi bang jail - Learning how to make all the sambals. From sambal ijo, sambal kacang, sambal terasi, sambal matah, sambal dabu-dabu, sambal kecombrang, sambal soto, sambal gohu,

			<p>bumbu taliwang and sambal balado</p> <ul style="list-style-type: none"> - Learning how to make Authentic Mil's Kitchen Fried rice, wagyu fried rice and kambing pete fried rice in WOK. - Learning how to make Bebek Product for Bebek pinggir sawah - Learning how to make kremesan - Preparing mise en place for Asian section - Frying Gendar for Gohu gendar dish and Emping - Learning how to make semur, Chicken satay, and gado gado for Mil's Rijsttafel
3.	Week 17-25	Western and Side Dish Section	<ul style="list-style-type: none"> - Learning about all the dish condiment, the storage and what we have to do daily - Preparing Hasselback potatoes, boiled carrot, boiled egg, cutting Julienne potatoes, making 2-3kg mashed

			<p>potatoes depends on the reservations</p> <ul style="list-style-type: none"> - Changing wet batter for fish n chips, ubi cilembu, etc - In charge of the deepfrying when closing time - Washing and drying the vegetables for salad. - Helps western chef in preparing orders - Making basil mayo dressing, BBQ Sauce, Mushroom Sauce, Mushroom Puree, Wafu Dressing, Creamy sauce, Cajun Sauce, Woku sauce, Liquid for Pickles - Learning how to make Mil's Escargot - Learning how to make duck and chicken confit - Helping chef to make Brisket Rubs, Roasted Chicken Rubs, Seasoning chips and seasoning Steak
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			<ul style="list-style-type: none"> - Learning how to smoke a top blade, Wagyu pastrami and brisket - Making carbonara pasta, aglio e olio, and meatball marinara pasta - In charge of preparing the side dish when theres an order - Packing French fries, Potato Wedges, Nachos - Filleting Baramundi and salmon
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In the pastry section and Japanese section every morning the author checks under counter what needs to be refilled and whether it is still suitable for use. in the pastry section almost every day the author makes tuille, cheesecake, durian cream caramel, wasabi pie, and three times a week makes coconut mousse and also triple chocolate cake. it all depends on the stock at night, usually those who get the night shift will write down the remaining dessert stock and if it's less than 10 pcs it will be made again in the next day. the author also makes foccacia bread twice a week and burger buns 2 to 3 times a week. for the japanese section usually the author prepares sushi rice, kyuri refills and crab sticks. make inari and also prepare dressing for salad.



Figure 3. 1 Checking Chiller for Pastry Stock



Figure 3. 2 Making Durian Cream Caramel



Figure 3. 3 Making Cheesecake



Figure 3. 4 Making Chocolate Wasabi Pie

in the asian section the author prepares pickled pineapple, portions of mackerel, packing of ribs and oxtail products. the author also cuts banana leaves for use on plates, makes gohu chili sauce, shrimp paste chili sauce and many more. the asian section is easier than the other sections, every order that comes in the author only needs to take the portioning of each condiment and heat it then plating it.



Figure 3. 5 Making Pickled kyuri and pineapple



Figure 3. 6 Portioning Tengiri

In Side Dish and cold kitchen section, the first thing to do is to check everything on the chiller to make sure the ingredients is still good. Checking on all condiments, vegetables, and sauces. If it goes bad, it must replace with the new ones before lunch service. Then, open the logbook and see what is needed to be done, which is written the night before. Before making the products, the author must make sure that ingredients are all prepared. If not, the author must do the things that can be done first because the storage place opens at 8 am in the morning. In the western section the author often makes various kinds of sauces. Sauce making is usually done once or twice a week because it depends on the crowd of the restaurant. after making the product the author also packed everything in plastic and some was vacuumed.



Figure 3. 7 Topblade in the Making



Figure 3. 8 Packing beef brisket



Figure 3. 9 Packing Cajun Sauce



Figure 3. 10 Stand by in Deep Frying Area

3.2 PRODUCTS MADE

3.2.1 Details of the product made during the internship in Pastry Section



Figure 3. 11 Jasuke

Jasuke are Burnt Cheese Cake, Corn Ice Cream, Dulce de Leche, Corn Sous Vide, Salted Caramel and Maple Tuille.



Figure 3. 12 Durian Creme Caramel

Durian Creme Caramel This durian consists of the Durian Crème Caramel itself, Almond Crumble, Vanilla Ice Cream, Sliced Strawberry and Leaf Tuille



Figure 3. 13 Chocolate Wasabi Pie

Chocolate Wasabi Pie, Raspberry Ice Cream, Almond Crumble and Maple
tuille



Figure 3. 14 The Boom

The Boom is White Chocolate Truffle Ice Cream, Raspberry, Bluberry,
Almond Crumble and Balsamico



Figure 3. 15 Pisang Bakar

This dessert are Banana Brulee, Banana Cake, Salted Caramel, Vanilla Ice Cream and almond Crumble



Figure 3. 16 Markisa Kelapa

Markisa Kelapa Consist of Passion Fruit Curd, Coconut Financier, Black sesame Ice Cream, and almond Crumble with Raspberry and Bluberry

3.2.2 Details of the product made during the internship in Asian Section



Figure 3. 17 Half Roasted Chicken

Half Roasted Organic Chicken with Fried Potatoes, Charred Long Bean,
Glazed Carrot, Asiatic BBQ Sauce



Figure 3. 18 Bebek Pinggir Sawah

Crispy Duck with Kremesan, Lalapan, Terancam Vegetables, Garlic Rice, and
Sambal Matah



Figure 3. 19 Kungpao Chicken

Chicken Roulade with baby potatoes, Cashew Nuts, Fried Tomatoes and Leeks
with Kungpao Sauce



Figure 3. 20 Mil's Rijstafle

Semoer Daging, Gado-Gado, Crispy Egg Balado, Chicken Satay, Sambal
Matah and Relish



Figure 3. 21 Wagyu Beef Satay

Wagyu Beef Satay with Salad, Fried Jadah, Shallot Rellish and Bumbu kacang



Figure 3. 22 Sanur Fish Soup

Fried Tenggiri, Jasmine Rice, Sambal Terasi, Lalapan and Tahu Tempe. Served with Authentic Fish Broth



Figure 3. 23 Baramundi Kecombrang

Seared Baramundi, Jasmine Rice, Kecombrang Relish, Spinach and Labu siam topped with Sambal Terasi



Figure 3. 24 Wagyu Beef Fried Rice

Green XO Paste Fried Rice served with Beef Brisket, Fried Egg, Emping and Acar

3.2.3 Details of the product made during the internship in Western Section and Side Dish



Figure 3. 25 Octopus Taliwang

Smoked Octopus, Black Gendar, Aioli, Dabu – Dabu, Taliwang Sauce, and Katsuobushi



Figure 3. 26 Smoked Duck Breast

Smoked Duck Breast, Glazed Carrot, Sliced Beet Root, Fried Ubee Ball, Fried Enoki Mushroom, Green Oil



Figure 3. 27 Salmon Croquette

Salmon and Shrimp Paste form into Croquette and Fried in breadcrumb and charcoal, served with Aioli and Shallot Pickle



Figure 3. 28 Panseared Baramundi

Pan Seared Baramundi served with charred asparagus, Fried julienne potatoes, and Prawn Bisque



Figure 3. 29 Pan Seared Salmon

Pan Seared Salmon served with Creamy Sauce, Hasselback Potato, and Kyuri
Wakame



Figure 3. 30 48 Hours Top Blade

48 Hours Smoked Top Blade served with Cajun Sauce, Fried Cassava, Fried
Cabbage and Pickle



Figure 3. 31 Grilled Chicken Breast

Grilled Chicken Brest Served with Mashed Potato, Glazed Carrot, Charred Red Cabbage, and Mushroom Sauce



Figure 3. 32 Wagyu Cheek Bone Marrow

Crusted Bone Marrow, Wagyu Cheek, Coffee Miso Emulsion, Tomato Relish, Chimicuri, and Shallot Pickle



Figure 3. 33 Crispy Ubi Cilembu

Fried Ubi Cilembu with Tempura batter and Tossed In Secret Seasoning and Peanut Aioli



Figure 3. 34 Crispy Salmon Skin

Crispy Salmon Skin served with Spicy Salmon, Wakame, Aioli, Onion Pickled.

above are some of the dishes that the author made, there are many more dishes that are made daily and studied in mil's kitchen. the author also often helps busy sections. the author and staff make all the ingredients and condiments from scratch, almost everything is prepared by the author and staff because the restaurant is busy every day.

In Pastry Section and Cold Section the author made the dessert one by one and stock them for at least two days until the author made the new one. For example for the Durian Crème Caramel, the author made the caramel first, put it in the mold and prepare 25pcs egg yolk combine with cream and shimmer durian and milk mixture. After that combine the egg yolk mixture and the durian mixture and pour it in to the caramel then bake it for around 45 minutes to 1 hour. For the sushi and salad the author made it fresh based on the order.

In Asian section the author help the staff making all the soup, sambal, sauce and the meat product and portioning it one by one. So when there is an order we just need to reheat in and for the fried element like fried tofu and tempe, fried tenggiri is prepared by the side dish section.

Lastly in Side Dish Section And Western Section. The author fry all the condiments that needs to be fried, and prepare all the condiments who needs to be grilled. For example like Fish n Chips and Chicken Schnitzel, the author fried the fish, the chicken, and the French fries. When there's a 48 hours Topblade order than the authors gonna fry the cassava and the cabbage. For protein in every order the author only needs to take from the under counter chiller and give it to the staff to pan fry then add additional seasoning.

3.3 WORKING PLACE



Figure 3. 35 Finishing plating table



Figure 3. 36 Side Dish Section Area



Figure 3. 37 Asian Section Area

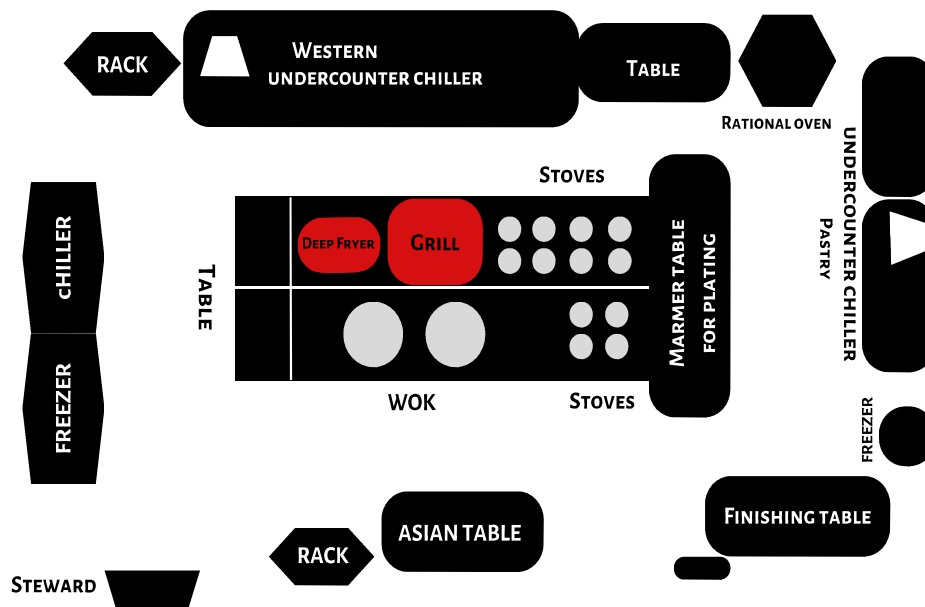


Figure 3. 38 Pastry Area



Figure 3. 39 Western section Area

3.4 KITCHEN DIAGRAM



3.5 EVENTS HELD DURING INTERNSHIP



Figure 3. 40 Fine Dining Events for PT. Pertamina

We prepare almost 40 portion fine dining set menu.



Figure 3. 41 Savour the Flavour

Making a one day special menu that is Roasting a special lamb rack with caponata lasagna, pear berries, butternut squash puree, mintchimicuri, balsamic vinegar and lamb jus. In that night theres a live acoustic and special décor on mil's kitchen



Figure 3. 42 Special Event and Menu on Ramadhan

On Ramadhan mil's kitchen made a several special menu, set hampers and the author made takjil everyday for 30 days of Ramadhan.



Figure 3. 43 Summer Symphony

Summer Symphony is an event where Mil's Kitchen making a several new menu only for June to present the blossoming flavors of june



Figure 3. 44 A Festive Feast for All

December's Special menu for welcoming a christmast and high season of long holiday.



Figure 3. 45 Epicure x Mil's Kitchen

This event is held for a special guests from Epicure Magazine where they enshroud and taste food at mils kitchen and will write about it in their newest magazine.