

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Job Description

Morning shift 7AM – 4PM	<ol style="list-style-type: none">1. Preparation for whole day sale,2. Making sauce such as (peri-peri, Russian dressing, garlic aioli dan tuna mayo sauce3. Vegetable preparation, washing cos lettuce, cutting apple, cutting cabbage, cutting red and white onion4. Making bread : focaccia, shokupan, potato bun5. Making sure all time for sandwich is ready for the whole day service
Afternoon shift 12PM – 8PM	<ol style="list-style-type: none">1. Top up that need to be top up2. Making starter dough3. Station cleaning : stove, grease trap, oven, all table, fridge shelves4. Stock counting5. Cutting protein: white snapper, chicken, pastrami beef, steam tuna.6. Making list of things to prep for tomorrow,

3.2 Product made



Figure 3. 1 Shokupan bread

This is one of the bread the writer made a Japanese style white bread, that is used for sando sandwiches, such as egg sando, mushroom sando, and cheese toasty or grill cheese sandwich.



Figure 3. 2 Potato bun

Potato bun is used for spicy schnitzel. It has a texture similar to a regular burger bun, but has a more soft texture and is a great pair with the spicy and crispy fried chicken with a cos lettuce.



Figure 3. 3 Focaccia bread

This is the main bread that the writer made it has a chewy, salted and bit oily taste that when toasted gives a great crunch outer texture with a wonderful variant filling.



Figure 3. 4 Making arancini

Arancini is basically a deep fried rice ball with stuffing, here there are 2 type our famous truffle that is filled with mozzarella cheese and 2 type of mushroom enoki and king oyster, the other type is the Bolognese arancini with ground beef and fresh Italian basil. Both serve with small lemon wedge, a topping of parmesan cheese and finely chop parsley



Figure 3. 5 Garlic aioli

This is one of the sauces that the writer makes, garlic aioli is a sauce that the writers use for the fish sandwich, it has a tangy sour and salted flavor profile that pair well with the deep fried fish, toasted focaccia bread, apple and cos lettuce.



Figure 3. 6 Tuna Melt

Tuna melt is made from toasted focaccia bread with torch red cheddar, tuna mayo and pickled red onion as the filling



Figure 3. 7 spicy Schitzzel

Spicy schnitzel is made using toasted potato bun with deep fried chicken schnitzel with spicy peri-peri sauce and cos lettuce as the filling



Figure 3. 8 Pasrami Reuben

The best seller pastrami reuben, toasted focaccia bread with Russian dressing, pastrami beef, sauerkraut and caramelize onion.



Figure 3. 9 Fish Fillet

Fish fillet use toasted focaccia bread with deep fried fish, cos lettuce garlic aioli sauce and apple slice.

3.3 Three Mates Layout

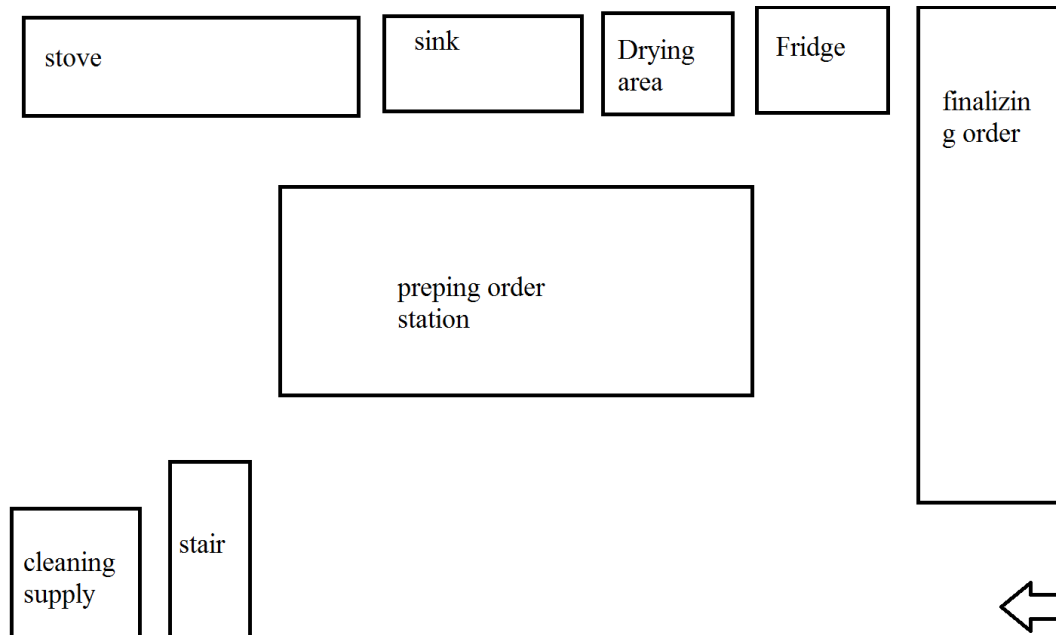


Figure 3. 10 kitchen

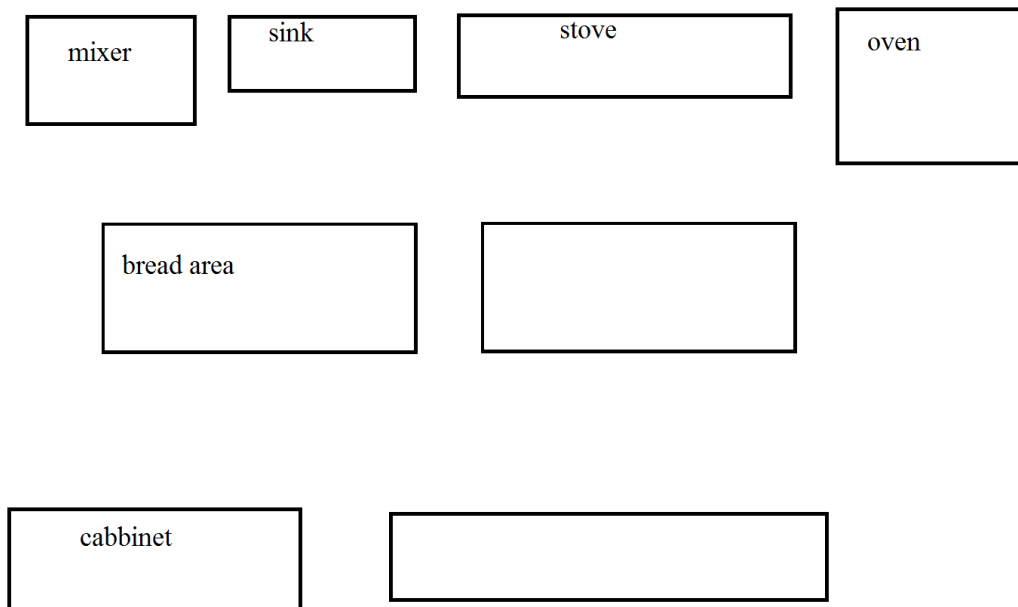


Figure 3. 11 Bread Making Area



Figure 3. 12 Store front



Figure 3. 13 Dining room and front house

Here we have the front house there is a total of 18 seat, that consist of 2 table for 4 people, 2 table for 2, 3 single seat and 3 extra back up seat. Then there is a coffee machine, cold showcase for drinks and cold desert and our warm showcase for our pastry

3.4 Event Handled

- Kepo market, bazar event held by galaxy mall Surabaya on 7-9 April 2023. Where Thee Mates Deli open a stand. We prepare 252 focaccia

bread and 4 loaf of shokupan bread. start set up at location at 7am and finish clear up at 22.00