

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Place of Duty

When started the internship, the writer was placed in pastry and bakery section for 6 months with the job task helped pastry and bakery production process.

3.2 Activities Performed and Job Description

Mier Dessert and Patisserie working hours are divided into 2 shifts, as for the morning shift : 07.00 – 15.00 and the afternoon shift : 12.00 – 21.00. In the first month of internship, The writer was given a morning shift. In the following month, the writer scheduled has changed to an afternoon shift and sometimes morning shift. The writer day off is on Sunday.

During internship period, the writer got a responsibility to production different kinds of cake, dessert, a la carte products such as pizza and salad . The writer was given a duty to prepare the a la carte croissant and sandwich topping in the morning shift Mier Dessert and Patisserie opening. In the night when closing is cleaning the kitchen area with wash the table, and also washing the cloths, after used.

Table 3.1 Daily Activities & Job Description

No.	Duration	Time and Date	Activities
1	16 Januari – 16 february 2023	Monday – Saturday (Morning Shift)	<ol style="list-style-type: none"> 1. Came to work at 07.00 AM 2. Prepare with taking out ala carte condiments from the chiller. 3. Prepare sandwich topping such as omelet, saute onion, pan seared beef slice and boiled shrimp. 4. Prepare salad ingredients such as lettuce, purple cabbage, spinach, onion and salad dressing. 5. Prepare Ala Carte ingredients such as pasta, potato, prawn, squid, cocktail sauce, concase sauce and etc 6. Checking run out

			<p>product and making product list.</p> <p>7. Started making cake product that run out.</p> <p>8. Make the cake filling such as butter cream, cheese frosting, glaze and etc.</p> <p>9. Clean the workspace area after production.</p> <p>10. Finished work at 15.00.</p>
2	17 February – 15 July	Monday – Wednesday (Morning Shift)	<p>1. Came to work at 07.00 AM.</p> <p>2. Ala carte Mise en Place.</p> <p>3. Checking the showcase at 1 floor.</p> <p>4. Garnish and prepare the slice cake and croissant.</p> <p>5. Filling the showcase run out product.</p> <p>6. Checking the run out product in the freezer and chiller.</p>

			<ol style="list-style-type: none"> 7. Write the product list that make in that day. 8. Mise en place sandwich section. 9. Started production the product list such as cake and dessert. 10. Make the cake filling such as ganache, glaze and butter cream. 11. Have looking for ala carte section. 12. Finished work at 15.00.
3.	17 February – 15 July	Thursday – Saturday (Afternoon shift)	<ol style="list-style-type: none"> 1. Came to work at 12.00 AM 2. Checking the product list. 3. Continuing produce the unfinished product list. 4. Have looking the ala carte section. 5. Write done the final product list. 6. Clean the pastry and kitchen section 7. Take back the mise en place.

			8. Washing dirty cloths . 9. Finished work at 21.00 PM .
--	--	--	-------------------------------------------------------------

3.3 Problem Faced and How to Solve Them

There are some problem that faced by the writer during the internship for 6 month :

1. Misscommunication Order

Misscommunication can happened with the ala carte order because sometimes the order delivery not clearly by the server or staff, the way for solve this problem is asked for clearly information of the order to the server or staff.

2. Misscommunication with New Staff

Misscommunication can happened with the new kitchen staff that recruited, the writer help to trained the new stuff about the workflow and rodiet that produce in the kitchen, with trained the new stuff misscommunication can happened by failed technique when making product and the writer should help and solve the problem.

3.4 Product of Internship

3.4.1. Ala Carte Menu

There are some ala carte menu in mier dessert and patisserie :

1. Creme Brulee



Figure 3 1 Creme Brulee

(source : Mier Dessert and Patisserie Malang, 2023)

Creme Brulee was one of favorite dessert ala carte menu in Mier Dessert & Patisserie. The writer help for produce crème brulee when internship at mier. Ingridients that need in order to make this menu is milk, whipped cream, sugar, egg yolk, lemongrass and sugar topping.

2. Chicken Salad



Figure 3.2 Chicken Salad

(source : Mier Dessert and Patisserie Malang, 2023)

Chicken Salad one of salad menu in mier dessert and patisserie. The writer alywas help for prepare this ala carte menu everyday. Ingridients that need in order to make this menu is Lettuce, Onion, Purple Cabbage, spinach, avocado , panseared chicken and cocktail sauce.

3. Lava Cake



Figure 3.3 Lava Cake

(source : Mier Dessert and Patisserie Malang, 2023)

Lava cake is one of most popular dessert ala carte menu at mier dessert & patisserie. The writer helped for make the lava cake dough and coffe ganache that spread in the plate. To make this dessert menu we need basic lava cake 1 pcs, then filling the inside with coffe ganache and spread the coffe ganache around the plate. The last step we need to garnish with fruit, edible flower and edible coral .

4. Chicken Cordon Bleu



Figure 3.4 Chicken Cordon Bleu

source : Mier Dessert and Patisserie Malang, 2023)

Chicken cordon bleu is one of popular ala carte main course menu at Mier Dessert and Patisserie. The writer helped for make the chicken cordon bleu with pan sear the chicken and rolling chicken breast. Make chicken cordon bleu we need rolled chicken cordon with smoke beef and cheese inside, the salad, potato and cocktail sauce. Before serve we need for garnish with edible flower and tomato cherry.

3.4.2 Mier Showcase Menu

These are some of showcase menu in mier dessert and patisserie

1. Strawberry Cheesecake



Figure 3.5 Strawberry Cheesecake

(source : Mier Dessert and Patisserie Malang, 2023)

Mier strawberry cheesecake is one of favorite cake menu in this place. Cheesecake was very creamy texture with cruchy texture that come from the cookies crumble. The writer helped for make cheesecake almost everyday when internship. To make cheesecake dough we need cream cheese, egg, sugar, whipped cream and salt . The bottom of cheese cake we make cookies crumble that make from cookies dough that bake in oven, after bake we crumb the cookies and spread into cheesecake pan.

2. Strawberry Dome



Figure 3.6 Strawberry Dome

source : Mier Dessert and Patisserie Malang, 2023)

Strawberry Dome is one of favorite mousse menu at Mier Dessert and Patisserie. The writer helped for form the mousse into the dome mold when internship. Stawberry mousse was very tastefull and many texture when eat this product. Texture that come is chewy from the glaze, soft and creamy from the mousse and little bit crunchy from the peach filling. For make strawberry dome we need strawberry mouse that form into dome mold with peach filling inside, the last step of form dome is cover with basic cake dome then we glaze the dome when set already.

3. Creamy Biscoff



Figure 3.7 Creamy Biscoff

source : Mier Dessert and Patisserie Malang, 2023)

Creamy Biscoff is one of mousse menu in Mier Dessert and Patisserie that very special and unique because rarely to find this menu in another place. The texture very creamy and chewy. For make this menu we need cream cheese mousse with , biscoff filling inside that already firm into doughnut mold . The last step is and glaze the mousse that already set .

4. Sacher Cake



Figure 3.8 Sacher Cake

source : Mier Dessert and Patisserie Malang, 2023)

Sacher cake is one of favorite cake menu at mier Dessert and Patisserie. This cake was full of chocolate taste, for chocolate lover this cake was made for them. The writer helped produce this cake

when internship. This cake made from 2 layers basic chocolate cake that filling with chocolate ganache, apricot jam, nutella filling and last step is glaze the cake with chocolate glaze. The bottom of this cake has choco cookies for garnish sacher cake.

5. Red Velvet Cake



Figure 3.9 Red Velvet Cake
(source : Mier Dessert and Patisserie Malang, 2023)

Red Velvet cake is one of popular cake menu at mier Dessert and Patisserie. Mier red velvet cake cover with red velvet glaze on the top that unique and different than another place. This cake made from 3 layers of basic red velvet cake that filling with cheese frosting, then cober with red velvet glaze. Cheese frosting made from cream chese mixing with icing sugar, whipped cream, and lemon juice.

6. Pannacotta



Figure 3.10 Pannacotta

source : Mier Dessert and Patisserie Malang, 2023)

Pannacotta is one of showcase menu in mier that unique and different than another place pannacotta. Mier pannacotta has 3 layers, first layers is strawberry pannacotta that made mix with strawberry puree, the second layers is peach pannacotta that mix with peach puree and the third layers is vanilla pannacotta