

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Internship Activity

The job description for trainee are divided into 2 shift, which are morning shift and afternoon shift, it can be seen from table 1.

Table 2 Internship Activity

Shift	Working Hour	Job Description
Morning Shift Pastry (9 January 2023 – 8 July 2023)	6.00 A.M – 3.00 P.M (but trainee always overtime to 4.00 P.M – 6.00 P.M)	<ul style="list-style-type: none">- Prepare pancake batter, waffles and teppanyaki ice cream.- Serve traditional snack.- Prepare breakfast needs, such as tools, cooking oil for waffles, arrange all ice cream condiments, traditional snacks, waffles, and bread butter pudding.- Taking care and refill at the pastry station.- Cleaning the pastry station area after breakfast.- Refill all condiment breakfast and refill condiment es marem.- Make stock of dough and make products for tomorrow's breakfast.- Scraping coconut.- Make welcome snack.- Filling chiller and freezer temperature.- Pick up the ingredient in receiving. (certain days only)

		<ul style="list-style-type: none"> - Cleaning the kitchen pastry area.
<p>Evening Shift Pastry (7 April 2023 – 17 April 2023)</p>	<p>12.00 P.M – 9.00 P.M (sometime overtime to 10.00 P.M – 12.30 A.M)</p>	<ul style="list-style-type: none"> - Prepare for evening cocktail (3 kinds of traditional snack 6 portion/each, 2 kinds of cake 9 portion/each, 3 kinds of pudding 6 portion/each, 4 pcs hard roll, 4 pcs softroll, and make some wedangan like wedang kacang, kolak pisang, black sticky rice porridge, green bean porridge and wedang roti) - Make pastry products (cake, pudding, and eclairs) - Make welcome snack. - Setting up the evening cocktail in executive lounge. - Taking care of a la carte. - Prepare for the next day breakfast buffet. - Cleaning the kitchen pastry area.



Figure 3. 1 Station Pastry Breakfast 1



Figure 3. 2 Station Pastry Breakfast 2



Figure 3. 3 Station Pastry Breakfast 3



Figure 3. 4 Station Pastry Breakfast 4



Figure 3. 5 Station Ice Cream Breakfast



Figure 3. 6 Condiments Breakfast



Figure 3. 7 Station Wedangan



Figure 3. 8 Station Es Marem

3.2 Product Made During Internship

During my 6 month internship, I studied in pastry kitchen for 6 month. In pastry I always prepare condiments for breakfast and make product pastry, for example : Muffin, Pancake, Belgian Waffle, Tepanyaki Ice Cream, Ice Cream Tolak Angin, Quiche, Chicken Pie, Bread Butter Pudding, Donuts, Banana fritters, Pisang Plenet and Wedang Kacang, This is an example of some products :



Figure 3. 9 Bread Butter Pudding, Waffles and Pancake



Figure 3. 10 Donuts



Figure 3. 11 Chicken Pie



Figure 3. 12 Ice Cream Tolak Angin



Figure 3. 13 Pisang Plenet



Figure 3. 14 Quiche



Figure 3. 15 Muffin

3.3 Picture of Working Area



Figure 3. 16 Dry Store



Figure 3. 17 Pastry Kitchen



Figure 3. 18 Bakery Kitchen



Figure 3. 19 Chocolate Room



Figure 3. 20 Chiller and Freezer

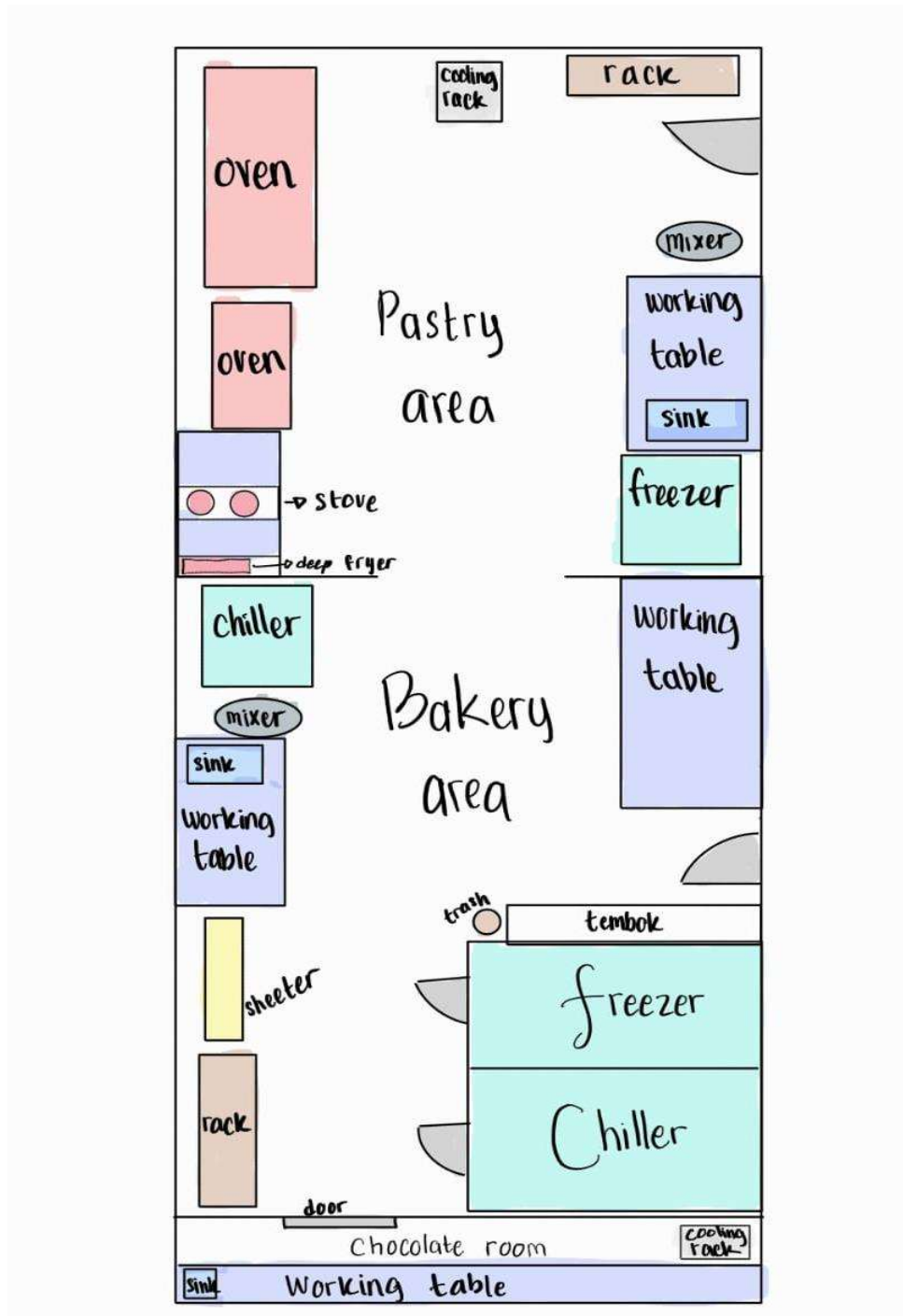


Figure 3. 21 Kitchen Diagram

3.4 Event Handle During Internship

During a 6 month internship at Hotel Tentrem Semarang, the author was given the opportunity to handle 3 events. The events handled are iftar, lunch, and coffee break. During the fasting month, breakfast works as usual, but at night there is always an iftar event every day. During iftar, the pastry station serves more cakes and appetizers such as ice coconut, ice shanghai, and banana compote. Lunch and coffee break event station pastry are almost the same, serving traditional snacks and various kinds of cakes, sometimes there is also 1 type of drink, such as ice coconut.



Figure 3. 22 Iftar



Figure 3. 23 Lunch



Figure 3. 24 Coffee Break