

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Internship Activities

In the first two months of my internship, while working in the Western section, there were three shifts being operated. The first shift starts at seven in the morning and ends at five in the afternoon, while the second shift starts at ten in the morning and lasts until eight in the evening. Lastly, the third shift begins at 12 noon and goes until ten in the evening. In the initial month, I mostly worked the morning shift to facilitate adaptation and get to know the workings of the 209 Dining kitchen systems. However, in the following months, I was placed more frequently on the middle or evening shifts to learn how to prepare a la carte or buffet-style dishes for the hotel.

During my morning shifts in the Western section, I took on the role of managing the live cooking stations for Western cuisine, specifically the egg station and the noodle station. After serving breakfast, my duties involved closing down these stations and getting things ready for the next day. This included preparing condiments for noodles and eggs and ensuring that the eggs were expertly cracked. Once all my assigned tasks were completed, I happily assisted the staff in learning how to prepare a la carte dishes. I also pitched in with the kitchen cleanup, ensuring everything was tidy and organized before the end of my shift.

When I joined the middle shift in the Western section, my first task was to assist the trainees from the morning shift in tidying up the buffet breakfast area and live cooking stations. Once that was completed, I lent a helping hand to the morning staff in preparing the buffet lunch. During service, I took charge of maintaining the stalls and ensuring they were well-stocked and presentable. As lunchtime drew to a close, I collaborated with the staff in preparing the

delectable spread for the buffet dinner. Together, we worked diligently to ensure the evening's offerings were ready to delight the guests.

When I started the afternoon shift in the Western section, the first thing I did upon arrival was to manage the live cooking stations, which included the assorted pasta station, grill station, and noodle station. After that, I closed down the buffet lunch service and began preparing for the setup of the buffet dinner. Throughout the shift, I diligently manned the live cooking stations until closing time. The afternoon shift carried greater responsibilities as we had to carefully check and organize supplies and ingredients for the next day's operations.

For the past four months, I have been undergoing my internship in the Japanese section, which I consider to be the most challenging section due to its longer working hours and greater responsibilities. I start my shift at 10 in the morning, immediately crafting sushi rolls containing three different types for the buffet lunch. After that, I take charge of managing the live Japanese station, which involves preparing sashimi for the guests. As the day progresses, I continue making sushi rolls for the buffet dinner. Once all the tasks are completed, I begin preparations for the buffet breakfast on the following day, which includes chawan mushi, miso soup, and condiment miso soup. In addition to these duties, I am also responsible for checking all Japanese supplies to ensure that we have enough stock for the next day's service. The Japanese section demands dedication and meticulousness, and I embrace the challenge to refine my skills and deliver an exceptional culinary experience.

Table 2. 1 Internship Activities

Month	Section	Shift	Job
December to February	Western	Morning	Manage live cooking, Prepare lunch.
December to February	Western	Middle 1	Manage lunch stall, Prepare dinner.
December to February	Western	Middle 2	Manage dinner stall, Prepare for next day.
February to June	Japanese	Middle	Make sushi roll, Manage sashimi stall, Prepare for breakfast.

3.2 Pictures of products



Figure 3. 1 Lobster Thermidor



Figure 3. 2 White Omelette

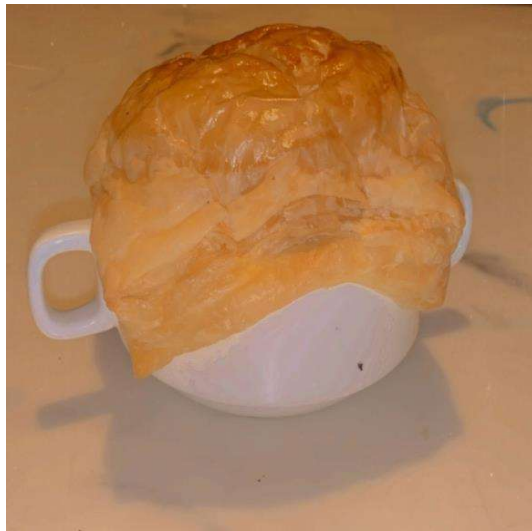


Figure 3. 3 Zuppa Soup



Figure 3. 4 English Breakfast



Figure 3. 5 Poach Egg



Figure 3. 6 Omelette



Figure 3. 7 Egg Benedict



Figure 3. 8 Sushi Platter



Figure 3. 9 Kani Cheese Uramaki

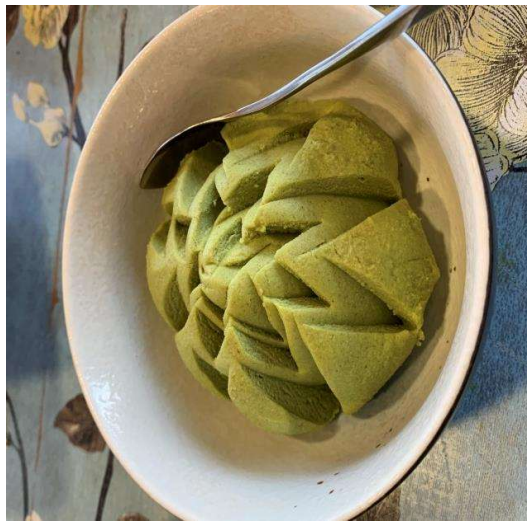


Figure 3. 10 Wasabi Decoration



Figure 3. 11 Tuna Daikon Futomaki



Figure 3. 12 Uramaki Platter



Figure 3. 13 Tuna Tataki Uramaki



Figure 3. 14 Vasa Special Sushi Platter



Figure 3. 15 Tuna Tamago Futomaki



Figure 3. 16 Rainbow Uramaki

3.3 Pictures of places



Figure 3. 17 Tradisional Buffet



Figure 3. 18 Walking Chiller



Figure 3. 19 Japanese Live Station



Figure 3. 20 Store Request



Figure 3. 21 Whole Fruit Station



Figure 3. 22 Salad Station



Figure 3. 23 Receiving Station



Figure 3. 24 Cold Kitchen



Figure 3. 25 Executive Lounge



Figure 3. 26 Seafood On Ice



Figure 3. 27 Banquet Kitchen



Figure 3. 28 Dining Area

3.4 Kitchen Diagram

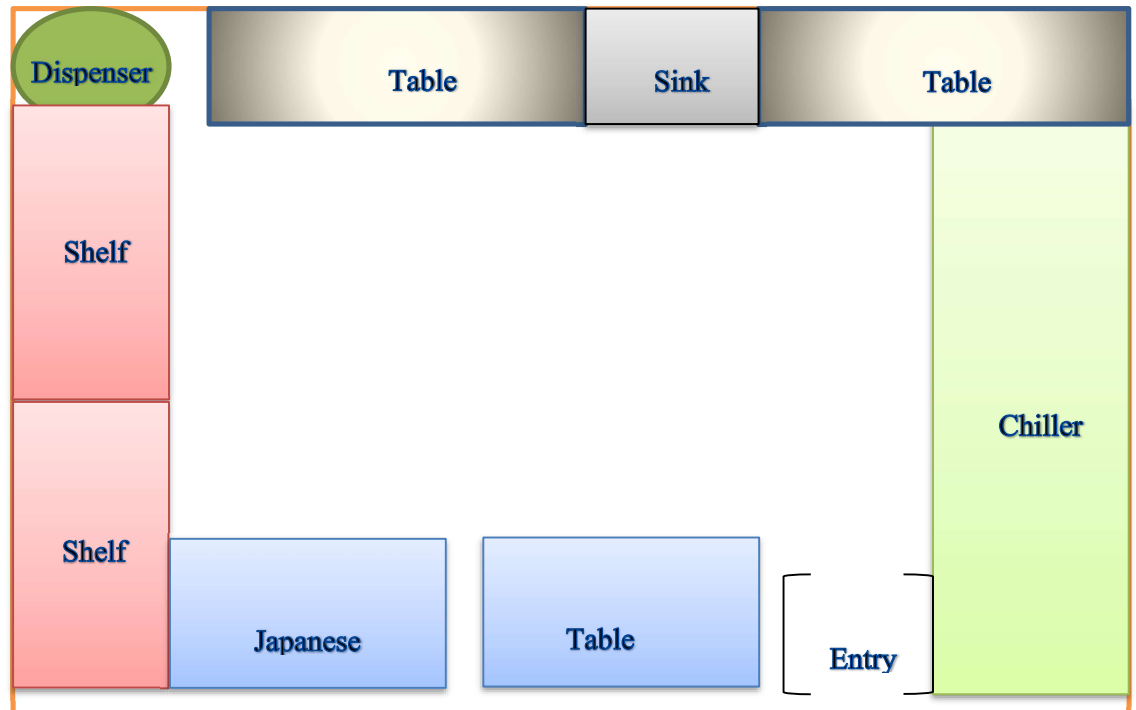


Figure 3. 29 Kitchen Diagram Cold Kitchen

3.5 Events during Internship

During my six-month internship, I frequently participated in assisting various events held at Vasa Hotel, particularly for 209 Dining. Most of these events were birthday celebrations and weddings, but there were also special events held at 209 Dining. Birthday events usually included sweet seventeen, first-year birthdays, and regular birthdays. For weddings, most of them took place in the ballroom, and 209 Dining was involved in providing the food supply. However, wedding anniversary celebrations usually remained in 209 Dining.

Various special events are also frequently held at 209 Dining. For

example, we had the privilege of hosting the Indonesian national football team during their week-long stay at Vasa Hotel Surabaya. At 209 Dining, we provided a venue and buffet services for their breakfast, lunch, and dinner. We also had the honor of hosting the wedding anniversary celebration of Prof. Dr. dr. Terawan Agus Purwanto, Sp.Rad, and his wife. The event was grand, taking up an entire dining area at 209 Dining during the dinner session. Moreover, we recently organized the product launch event for Ivan Gunawan's new boutique. It was a memorable occasion held right here at 209 Dining.