

CHAPTER III INDUSTRIAL TRAINING ACTIVITIES

3.1 THE OUTLET

3.1.1 Breakfast

During the Internship in the breakfast at the 24th St kitchen, the duty start at 5.30 am morning, after arriving the kitchen we must be responsible to write the temperature of each chiller before working, then after that when have time for 30 minutes to arrange all the breakfast, the author need to make sure all the buffet arrange well from the honey section , salad section, cold cut section, yoghurt section, Indian section, omelet station and waffle station and also some garnish to decorate the buffet station such as chili, tomato, lime and lemon.

The author has responsible in the omelette and waffle station, so the author was responsible to take any kind of egg as the guest request, from omelet, sunny side egg, and also poached egg. Along with that the author also responsible to take the waffle and the pancake order and checking all the buffet are well enough for the guest. Before the breakfast the author also responsible to prepare the omelet garnish for the next day breakfast. After the breakfast finish, the author is responsible to take a clearance for the buffet in the omelette station and the buffet on the front of the station. The author must be focus to the job that the chef gave before the breakfast, sometime if there is not busy, the author can be responsible for the 2 section, omelette and Indian section.

Table 3. 1 Job Description

Time	Job Description
05.30 – 06.10	Setting up the buffet
06.10-06.30	Prepare for omelet cutting and the omelette station

6.30-10.30	Take care omelet station and refiing the buffet
10.30-11.00	Closing and clearing the buffet section
11.00-14.30	<ol style="list-style-type: none"> 1. Preparing the salad for the tomorrow breakfast 2. Making 3 kind of dressing. Lemon dressing, cocktail dressing, and balsamic dressing 3. Peel and cutting the fruit for the seasonal fruit display 4. Arranging the cheese plater such as Brie cheese, Emmenthal cheese, Red Cheddar, and Gouda Cheese 5. Arranging the cold cuts, Beef, Chicken, and Tukeys Salami, and also smoke salmon and the mackerel. 6. Continue to Cut the garnish for the omelet if there are still some ingredients left <p>Other Jobs:</p> <p>Taking care of the store Items, and Picking up some vegetable and other items as the chef orders to.</p>



Figure 3.1 Omellete Station



Figure 3.2 Cold Station



Figure 3.3 Cheese Platter

3.1.2 Pastry Kitchen

Unfortunately, the author has only 4 days on the Pastry Kitchen. But, while on duty in the Pastry Kitchen, the author was placed on morning shift, the author had to stay on the pastry sides for the breakfast operation. The authors had to refiling the bakery and pastry stuff for the guest. For the pastry the authors need to freshly baked them. After that the author need to do the clearance of the station. After finish the clearance, the author needs to check all the date tag on the pastry kitchen, when All the date already checked, the Author need to tell the CDP to prepare for the event daily.

Table 3. 2 Job Description

Time	Job Description
08.30-10.30	In charge for Pastry Buffet
10.30-11.00	Clearance in the pastry Kitchen
11.00-13.30	Preparing the cake for function lunch
13.30-14.00	Break
14.00-17.30	Preparing for the Dinner Function.



Figure 3.4 Cookies



Figure 3.5 Cake



Figure 3.6 Cake Making

3.2 Special Event

3.2.1 Christmas and New Year Dinner

This was the first event of the author to handle with. There the author learnt to assembling the buffet for the big event, learn to work in the crowd, and explaining all the dish to the customer. The author also helping to send the dish from kitchen to another kitchen.

3.3 Products

1. Margarita Pizza



Figure 3.7 Pizza Margharita

Ingredients:

- 200 g Pizza Dough
- 200 ml Pizza Sauce
- 20 g Basil Leaves
- 20 g Fresh Slice Tomato
- 10 g Pesto

Method:

- Prepare for the Pizza Dough then spread the pizza Sauce
- Spread the Mozzarella Cheese
- Add thin sliced tomato
- On a bowl mix the pesto and mozzarella cheese, and spread on top of it
- Preheat the oven 220 degrees Celsius, cook the pizza for 7 minutes
- Garnish with Fresh Basil Leaves.

2. Shakshouka and Dusit Thani Breakfast



Figure 3.8 Egg Shakshuka

Ingredients:

- 2 pc Fresh egg
- 10 gr small diced tomato
- 10 gr Chopped red onions
- 5 g chopped parsley
- Salt and pepper
- 2 Smoked turkey
- 2 Chicken Sausage
- 1 Hashbrown
- 1 tomato
- 20 gr Mushroom
- 1 fresh loaf

Method:

- Heat the pan and put the vegetable oil, then put the chopped tomato and onion also put the salt and pepper
- Whisk the egg and pour in the pan of onion and tomato, then scramble it until medium well
- put the loaf on the flat top to toast the bread

- Put the hash brown to fry and cook the bacon, sausage, tomato, and mushroom on the griller.
- Assemble together on the plate.

3. Um Ali

Ingredients:

- 1 L Milk
- 50g Sugar
- 5 g rose water
- Puff pastry
- Almond
- Pistachio

Method:

- Boil the milk and sugar until well boiled
- Bake the puff pastry and place into a serving bowl
- After boiling put the rose water in the milk and sugar then turn off the stove
- Pour the milk into a bowl of puff pastry and add some pistachio, and wait for 30 minutes until it adsorb
- Garnish with almond and pistachio on the top

4. Pannacota



Figure 3.9 Pannacota

Ingredients:

- 500 g Cooking cream
- 300 g Milk
- 200 g Any kind of puree
- 200 g Sugar
- 6 Pc Gelatine

Method:

- Boil the Milk and Sugar until Boil
- Prepare the Gelatin and put into some ice water
- Turn of the stove than put the puree to the mixture
- Put some gelatine afterwards
- Put into a bow and put into a blast chiller for 30-45 minutes.

3.4 Kitchen Blue Print

- 24th World Street Kitchen

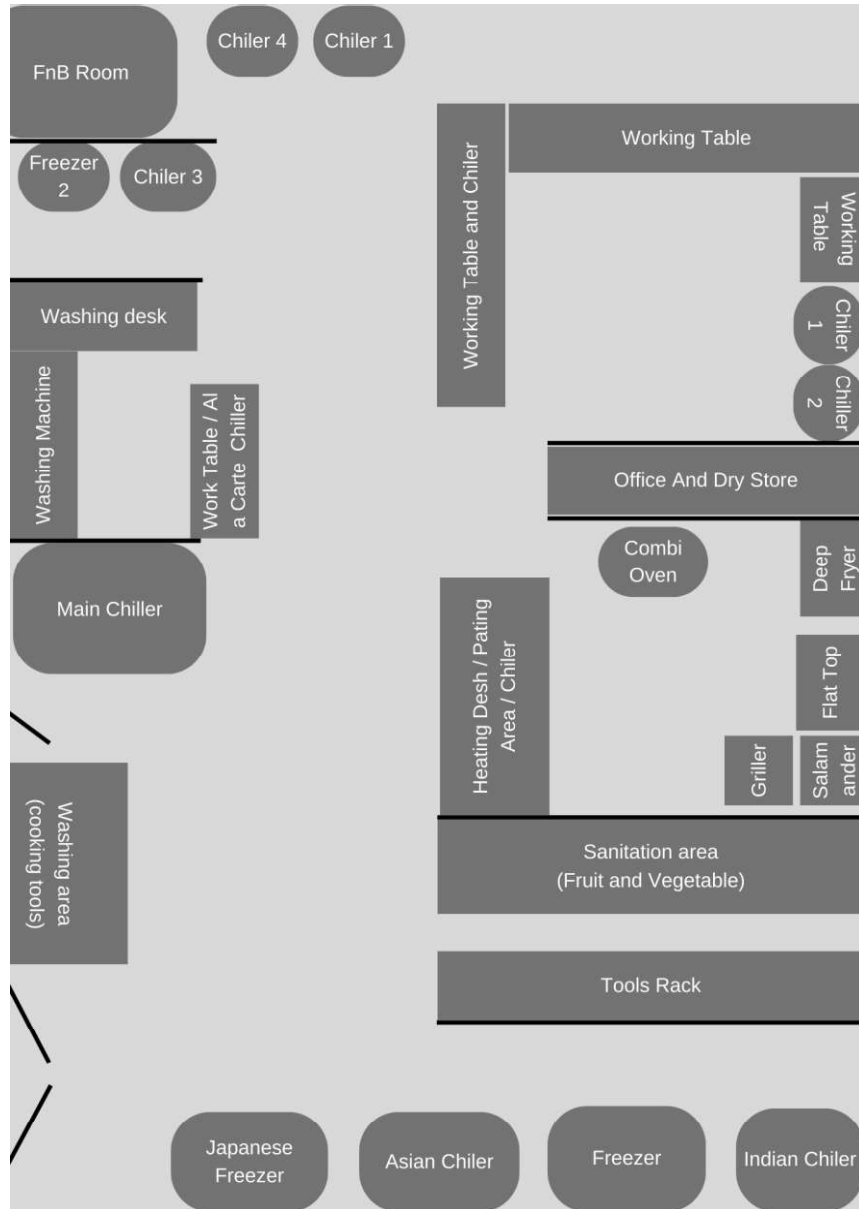


Figure 3.10 24th World Street

- Pastry Kitchen

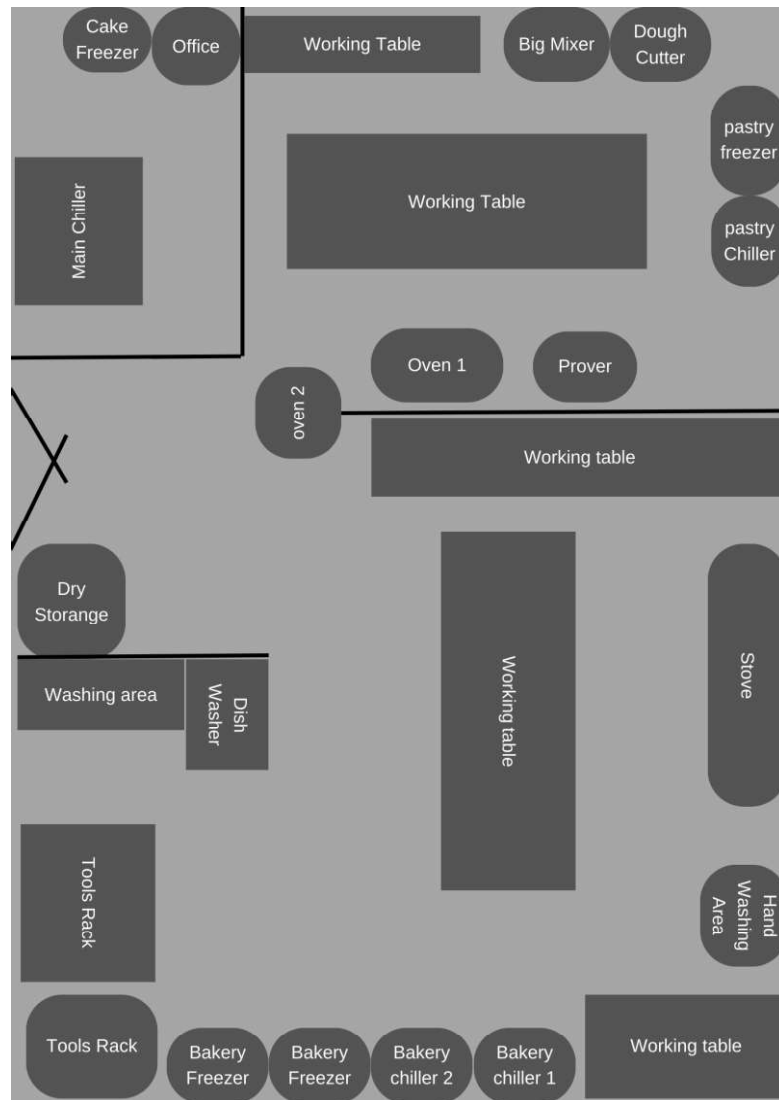


Figure 3.11 Pastry Kitchen