

CHAPTER III INTERNSHIP ACTIVITIES

3.1 Place Of Assignment

FOLIE Restaurant is located at Subak Sari Street Numb.30a, Kec. Kuta Utara, Badung Regency, Bali. The internship started on January 8th 2023 and ended on July 8th 2023. For the first 3 months, the intern was trained in Pastry department (January to March). For the rest of remaining period, the intern was moved and in charged in Cold Kitchen department (April to July).

At FOLIE Restaurant, the staff were given a schedule for a month, including the day off. In all kitchen department, mostly they were given 6 to 7 days off in one month. The Pastry department has two shifts; morning shift (7AM to 4PM) and night shift (1PM until close). Meanwhile, the Kitchen department only has one shift, from 12PM until close.

Table 3.1 Industrial Training Activities

| <i>No</i> | <i>Duration</i> | <i>Time</i> | <i>Activities</i> |
|-----------|---|----------------------------------|--|
| 1. | January 8 th 2023 – January 31 th 2023 | Morning shift (7AM to 4PM) | <ul style="list-style-type: none">– Introduction to the kitchen and their equipment– Introduction to the materials or ingredients– Learn how to use the vacuum sealer– Learn how to use the mixer, hand blender, and other equipment– Learn how to set up the kitchen in the morning– Weigh the ingredients for <i>mise en place</i>– Learn making Ganache Montée, |




| | | | |
|----|--|---|--|
| | | | Chantilly Cream and Crèmeux |
| | | | – Learn the basics of patisserie |
| 2. | February 1 st 2023 – February 28 th 2023 | Morning Shift (7AM to 4PM) & Night Shift (1PM until close) | <ul style="list-style-type: none"> – Learn to make their signature whole cake, Frambosier – Learn to make some of the cake displays such as Tarts and Eclairs – Learn how to make their Ala Carte desserts – Learn how to close the kitchen – Preparing ingredients for Valentine’s Cake – Checking Ala Carte menu mise en place – Packing leftovers, trimmings, or crumbs for given to SOS |
| 3. | March 1 st 2023 – March 31 st 2023 | Morning Shift (7AM to 4 PM) & Night Shift (1PM until close) | <ul style="list-style-type: none"> – Continue learning the cakes display and Ala Carte desserts – Make some cake displays – Finishing Frambosier whole cake for customer order – Learn to make wording or lettering on plate or chocolate plat – Deep cleaning the kitchen before Nyepi Day in Bali |
| 4. | April 1 st 2023 – April 30 th 2023 | 12PM until close | <ul style="list-style-type: none"> – Learn how to set up the kitchen – Learn items and ingredients in cold kitchen |

| | | | |
|----|--|---------------------|---|
| | | | <ul style="list-style-type: none"> – Learn the places of ingredients in cold kitchen – Drain the salad from the water – Learn how to chop, slice, and cut (basic cutting skills). – Provide all the garnishes going to be used – Refilling the empty garnishes – Learn how to make Salad Dressings – Learn how to make Croutons, Tuiles, and Chicken Skins for topping – Learn how to close the kitchen |
| 5. | May 1 st 2023 – May 31 st 2023 | 12PM until close | <ul style="list-style-type: none"> – Learn how to chop, slice, and cut (basic cutting skills). – Learn plating the salad – Learn how to make Cold Kitchen’s menus – Make daily <i>mise en place</i> with the senior on duty |
| 6. | June 1 st 2023 – June 30 th 2023 | 12PM until close | <ul style="list-style-type: none"> – Listing <i>mise en place</i> for the next day – Doing <i>mise en place</i> every time come to work – Making orders for customers – Helping other station preparations occasionally |

3.2 Product Made During Internship

3.2.1 Pastry and Bakery

Table 3.2 List of Pastry Products

| Product Picture | Name and Components |
|---|---|
|  | Tart Au Fraise <ul style="list-style-type: none">– Sweet Tart Base– Strawberry Almond Frangipane– Strawberry Jelly– Pastry Cream– Vanilla Ganache Montée– Fresh Strawberry |
|  | Strawberry Kemangi Tart <ul style="list-style-type: none">– Orange & Lime Biscuit Base– Pistachio Ground– Local Basil (Kemangi) Cream– Strawberry Jelly– Fresh Strawberries & Raspberries– Dehydrated Pistachio Slice |
|  | Chocolate Fondant Tart <ul style="list-style-type: none">– Dark Cocoa Sweet Tart Base– Molten Dark Chocolate Cake– Kahlua Cream– Miso Salted Caramel– Caramelized Walnuts |



Tart Au Yuzu

- Sweet Dough Cookie Base
- Yuzu Mousse
- Combava Jelly
- Citrus Almond Biscuit
- Yuzu Ganache Montée
- Tuile Cookie
- Pieces of Pomelo and Chervil



Cashew Tart

- Sweet Tart Base
- Caramelized Banana
- Exotic Caramel
- Lemon Jelly
- Cashew Mousse
- Cashew Cream



Vanilla Mille-Feuille

- Caramelized Puff Pastry
- Vanilla Ganache Montée
- Peanut Praline
- Caramelized Peanut
- Vanilla Powder Dust



St. Honore

- Sweet Pastry Base
 - Puff Pastry
 - Strawberry Ganache Montée
 - Insert Base (Strawberry-Raspberry Confit with Strawberry Cream)
 - Mascarpone Chantilly Cream
 - Choux with Red Crumble
 - Strawberry Jelly
-



Hazelnut Éclair

- Choux au Craqueline
- Hazelnut Diplomat Cream
- Hazelnut Praline Fondant
- Chopped Hazelnut



Pistachio Éclair

- Choux au Craqueline
- Pistachio Ganache Montée
- Pistachio Praline
- Cherry Confit
- Dehydrated Pistachio Slice



Coffee Dulcey

- Coffee Cocoa Crumble
 - Coffee Supreme Mousse
 - Valrhona Dulcey Mousse
 - Hazelnut Tender Biscuit
 - Coffee Ganache Montée
 - Exotic Caramel
 - Chocolate Disc
 - Chopped Hazelnut
-



Frambosier Cake

- Almond Dacquoise
- Pistachio Buttercream with Frozen Raspberry
- Pistachio Crumble
- Fresh Raspberry
- Dehydrated Pistachio Slice



Madeline

1 pack of Madeline Family contain 7 pieces of Madeline. The Madeline also available on the Afternoon Tea menu.

Customers mostly order Madeline from Delivery Application (Gojek) or ask the waiter/waitress to be taken away.



La Profiteroles (ala carte)

- 3 pcs Choux au Craqueline
- 2 scoops Vanilla Ice Cream
- 1 scoop Hazelnut Ice Cream
- Whipped Cream
- Chocolate Sauce (on the side)



Valrhona Chocolate Souffle (ala carte)

- Valrhona Caraibe Chocolate + Souffle Base
 - Meringue
 - Cocoa Nibs
 - Mandarin Sorbet
 - Grand Marnier (flambé liquor)
-



Pavlova (ala carte)

- Raspberry Jelly
- Baked Meringue
- Vanilla Pastry Cream
- Whipped Cream
- Fresh Raspberries & Strawberries
- Strawberry Sorbet
- Red Berries Compote (on the side)



Afternoon Tea (Exclusive & Everyday)

6 curated tea selection and delicious assortment of sweet and savoury options, special dietary request (vegan and dairy-free) is available.

Exclusive Afternoon Tea (per pax):

6 tea selections, 1 small choux/cookie/madeline, 1 mousse in glass, 1 pate de fruit, 2 petit gateau, 1 quiche lorraine/vegetarian, 2 sandwiches, 2 scone (inc. cream & jam), cheese sticks

Everyday Afternoon Tea (per pax):

6 tea selections, 1 small choux, 1 madeline, 1 petit gateau, 2 sandwiches, 2 scone (inc. cream & jam), cheese sticks



3.2.2 Cold Kitchen

1. Caesar Salad



Figure 3.1 FOLIE Caesar Salad with Grilled Prawn

FOLIE's Caesar Salad contains Romaine lettuce, Sliced *kyuri*, and Grated parmesan mixed with Caesar Dressing, then topped with Anchovies, Parmesan tuile, Chicken skins, and an egg yolk Crouton. Customers also can add grilled chicken or grilled prawn as an addition to their Caesar Salad.

2. Nicoise Salad



Figure 3.2 Nicoise Salad

The Nicoise Salad served at FOLIE contains Mixed salad, sliced red and yellow capsicum, Sliced Fennel, half of the Tomatoes, some Black olives, and some green beans, then topped and garnished with soft-boiled egg, potato chips, grilled Tuna, and Frisee.

3. Fried Brie Cheese Salad



Figure 3.3 Fried Brie Cheese Salad

FOLIE's Brie Cheese Salad contains Mixed Salad, Fried Baby Potatoes, Fried Brie Cheese, half Red Grapes, Walnuts, and Crumbs of Feta Cheese and then topped with frisee as garnish. Brie Cheese Salad uses creamy mustard dressing.

4. Tuna Chevice



Figure 3.4 Tuna Chevice

Tuna Chevice is one of FOLIE's snack menus. It uses Nori chips as the base, Truffle Mayo, chopped rucola, crushed fried shallot, and Sliced Raw Tuna Meat. On top of that, they put a bit of Chopped Truffle, Truffle oil, Paprika powder, and a piece of Red Veined Sorrel & Microgreens.

5. Burrata



Figure 3.5 Burrata

Burrata is a soft Italian cheese. Burrata is essentially a shell of mozzarella wrapped around a lush mixture of cheese curds and cream all formed into one supple, malleable ball. FOLIE serves Burrata with Pesto sauce, Ratatouille, and is topped with Mixed Salad.

6. Homemade Tasmanian Smoked Salmon Platter



Figure 3.6 Smoked Salmon Platter

FOLIE's customers like to order this Smoked Salmon Platter for lunch. The salmon was smoked for around 3 hours at 90 °C. For the plating, they sliced the salmon, shape it like a Rose and give some garnish like frisee, sliced red radishes that were cut into half, some red veined sorrel, lime zest and pipe some Lemon Yuzu Cream Cheese. This dish is also paired with toasted Baguette bread.

7. Beef Tartare with Grain Fed Tenderloin



Figure 3.7 Classic Beef Tartare

FOLIE's Beef Tartare is a sharing menu. The diced beef mixed with grain mustard, Dijon mustard, Mayonnaise, chopped Cappers, and chopped Onion. Egg yolk, frisee, fried cappers, and some red veined sorrel. This dish is paired with potato chips and crispy bread croutons.

8. Japanese Sakoshi Oyster



Figure 3.8 Sakoshi Oyster

This menu is ordered per piece. FOLIE served oysters in cool condition. Oysters are eaten with lemon juice and chopped shallot that mixed with red wine vinegar.

9. Baked Calamari Filled with Iberico Chorizo



Figure 3.9 Baked Stuffed Calamari

Baked Calamari can be one of the options for seafood lovers. The calamari were stuffed with a mixture of chopped Chorizo, chopped octopus, and roasted red and yellow paprika seasoned with salt and pepper. After the calamari is baked, the chef put the calamari on top of the Mash Potato that is seasoned with Lemon Dressing, Cream Cheese, chopped parsley, salt, and pepper. Baby Romain and frisee were put as the garnish.

10. Cheeseburger



Figure 3.10 Cheeseburger

Cheeseburger is one of the best seller menus in FOLIE. All station in the kitchen gives their contribution to making this cheeseburger. The bun was grilled and put in the salamander to make it crispy. The patty and bacon were pan-fried in a skillet.

FOLIE also gives a sunny side up to the cheeseburger and the salad of cheeseburger (Romain lettuce, Sliced tomatoes, and sliced pickles). FOLIE staff like to give Thousand Island Dressing to the bun before stacking and also as an on-the-side sauce to make it more delicious.

11. Cheese Fondue



Figure 3.11 Savoyarde
Cheese Fondue

Savoyarde Cheese Fondue is a form of presentation of Cheese Fondue originating from the French Alps region of Savoie. FOLIE uses 4 types of cheese for making this Cheese Fondue, there are Comté, Beaufort, Tomme, and Emmental. The fondue is also served with crispy smoked potatoes, bread chunks, and green salad.

3.3 FOLIE Restaurant Area

3.3.1 Dining Area



Figure 3.13 Outdoor Dining Area



Figure 3.12 Indoor Dining Area

FOLIE Restaurant provides convenience for its customers to choose where the dining room they want. There are two types of dining room that they can choose, Indoor (non-smoking area) and Outdoor (smoking area). During the day, outdoors at FOLIE Restaurant has a relaxed atmosphere which is perfect for enjoying tea and a lovely meal. In the evening, customers often choose to enjoy their meals indoors, because at night the indoor area at FOLIE Restaurant is very elegant and the atmosphere is luxurious, so it is suitable for those who want to have a romantic dinner.

3.3.2 Storage Room



Figure 3.14 Back Storage and Freezers





Figure 3.15 Kitchen Dry Storage and Walk-in Chiller

FOLIE's storage room for kitchen and bar are separated into several area. On the front is usually a storage of materials that are often used and are already open. Ingredients that must be stored at cool temperatures are mostly placed in front storage. The back storage is storage for goods and ingredients that must be kept cold and still sealed. There are also packages and other items for event purposes stored in the back storage.

3.3.3 Kitchen Area





Figure 3.16 Hot and Cold Kitchen View



Figure 3.17 Pastry Kitchen View

Pastry Kitchen and Cuisine Kitchen in FOLIE Restaurant are separated. Pastry Kitchen has their own room because they use air conditioners to maintain the quality of the food and ingredients. In pastry, the staff also handle food and ingredients that are frozen so that they don't melt quickly. Meanwhile, Cuisine Kitchen is located in front so that the Head Chef can see customers and receive the order faster.



Figure 3.18 Washing Area

Behind the kitchen area, there is a washing area for all utensils, plates, cutleries, and equipment. This area is occupied by the stewards, all washing matters are handled by them.

3.3.4 Bar Area





Figure 3.19 Showcase and Bar Area

The bar area in FOLIE Restaurant can be seen by customers. In this area there is a showcase for displaying cakes from the pastry kitchen. FOLIE displays the liquors used in the beverages by displaying the bottles on a shelf. Cashiers and transactions are also located around the bar area.

3.4 FOLIE Kitchen Diagram



Figure 3.20 FOLIE Kitchen Layout

3.5 Events Handled

1. Valentine's Day



Figure 3.21 Heart-shaped Cake

On February 14th, people celebrate Valentine's Day as a day of affection for loved ones. FOLIE restaurant prepared a seasonal heart-shaped cake, according to the Valentine's Day theme. The pastry team made 8 cakes for sale and 2 of these cakes were sold. This cake has a touch of Valrhona Ruby Chocolate inside.

2. Gatherings



Figure 3.22 Afternoon Tea Gathering

A customer from FOLIE ordered 10 pax of Exclusive Afternoon Tea and it's taken away. FOLIE's staff and chefs visit the customers' places to serve them. We also provide assorted fruits as a companion to the Afternoon Tea for the guests.