

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Activities Performed

Table 3.1 Activities During Internship

Duration	Station	Activity
10 January 2023 – 13 January 2023	Josper / Vegetables	14:00 pm – 23:00 pm – Cutting and blanching vegetables. – Preparing vegetables garnish for service. – FIFO and change date label all ingredients in josper.
14 January 2023 – 10 March 2023	Cold kitchen & Pastry	14:00 pm – 23:00 pm – Learn about kitchen installation. – Learn how to opening and closing set up. – Learn how to smoke. – Plating tartar dish and dessert. – Preparing condiment for service. – Preparing backup for tomorrow service. – Learn how to make dressing for tartar menu. – Learn how to clean and open Murotsu oyster.

		<ul style="list-style-type: none"> – Making pastry cream, mousse and custard for dessert. – FIFO and change date label all ingredients. – Inventory and general cleaning at the end of each month.
11 March 2023 – 14 May 2023	Cold kitchen & Pastry	<p>14:00 pm – 23:00 pm</p> <ul style="list-style-type: none"> – Preparing dessert condiment for backup. – Preparing cold dressing for backup. – Preparing condiment dish for event. – Set up for dinner service. – Help senior staff to trial and error new menu. – FIFO and change date label all ingredients. – Do dinner service. – Help other section to do preparation – Inventory and general cleaning at the end of each month.
15 May 2023 – 10 July 2023	Cold kitchen & Pastry	<p>09:00 am – 18:00 pm</p> <ul style="list-style-type: none"> – Do opening stuffs. – Preparing condiment for backup.

		<ul style="list-style-type: none"> - Open Murotsu oyster before dinner service. - Set up station for dinner service. - Check all ingredients and condiment that almost run out. - Clean the chiller, dry store, and cold room everyday before shift end. - Help other section to do preparation.
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3.2 Products Made During Internship

1. Beetroot

Ash-baked beetroot, straciatella, hibiscus. This menu consist of smoked charred beetroot, smoked straciatella, hibiscus, beetroot juice and olive oil.



Figure 3.1 Beetroot

2. Fish Tartare

Hay-smoked fish tartare, seaweed, rice cracker. This menu consists of smoked dice fish mixed with ponzu dressing, smoked cream fraiche, seaweed powder, chives and rice cracker.



Figure 3.2 Fish Tartare

3. Murotsu

Murotsu bay oyster, yuzu, charred jalapeno. This menu consists of Murotsu oyster, yuzu and jalapeno dressing, curly spring onion.



Figure 3.3 Murotsu

4. Strawberry

Charred strawberry, smoked yoghurt, toasted meringue. This dessert consists of pastry cream, strawberry jam, charred and fresh strawberry, smoked yoghurt sorbet, strawberry powder and toasted meringue.



Figure 3.4 Strawberry Dessert

5. Pear Crumble

Charred pear crumble, whiskey ice cream, custard. This dessert consists of dice pear mixed with palm sugar and cinnamon, crumble, whiskey ice cream and whiskey anglaise.



Figure 3.5 Pear Crumble

6. Pineapple

Slow-roasted pineapple, coconut sorbet. This dessert menu consist of roasted pineapple glazed with a pineapple shrub made of cinnamon, clove, star anise, brown sugar and honey served with coconut sorbet and pistachio brittle. This dessert does not contain dairy or gluten products, so it is only offered to customers who have allergy.



Figure 3.6 Pineapple Dessert

3.3 Events Handled During Internship



Figure 3.7 Beetroot Tart



Figure 3.8 Mushroom Skewers



Figure 3.9 Foie Gras on Baguette

One of the SKOOL events that I have done is serving VIP guests from the Sticky Finger band concert held at The Lawn Canggu. SKOOL provides 7 Canapé menus for 100 pax. Canapé menu consist of Murotsu oyster, chicken skin, mushroom skewer, beetroot tart, foie grass on baguette, etc.

3.4 Kitchen Layout

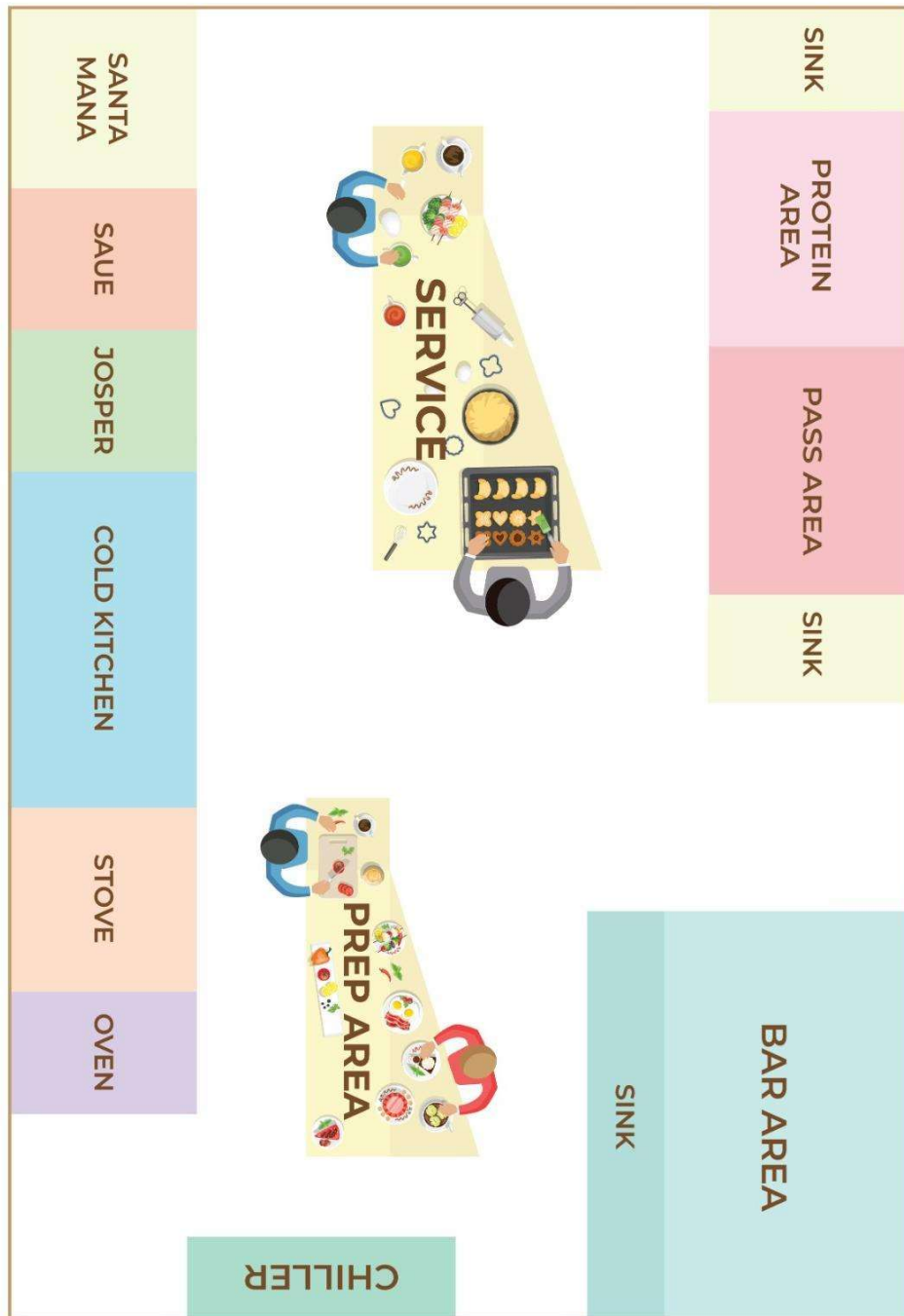


Figure 3.10 Kitchen Layout