

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Job Description

During the 6 month internship program the writer was station a varies place

January	<ol style="list-style-type: none">1. Orientation2. Mise en place and labelling A la carte Chiller3. Pizza and Pasta Section (Basic)
February	<ol style="list-style-type: none">1. Making Pizza2. Prepping Hot Pot (Clear and Mala Soup)3. Making Grill Sausage4. Making Hot Dog and Burger5. Making Chicken Tikka6. Making Chicken Pandan Leaf7. Making Pasta Sauce8. Making Japanese Sandwich9. Making Satay Malaka10. Prepping Noodle & Making Dimsum
March	<ol style="list-style-type: none">1. Prepping Churrasco2. Making Eggplant Sandwich3. Making Martabak & Canai4. Making Pad Thai5. Making Quesadilla6. Prepping Angkringan & Salad Local7. Entrepreneur Project

April	<ol style="list-style-type: none"> 1. Prepping Angkringan & Salad Local 2. Making Any kind of Sambal 3. Making Shawarma 4. Making Kambing Guling
May	<ol style="list-style-type: none"> 1. Making Pizza Dough 2. Making Tomato Concase 3. Making Carbonara and Bolognese Sauce 4. Making Crispy Chicken and Chicken Hainan 5. Making Roasted Duck 6. Making BBQ Tamarind Sauce and Beef Ribs 7. Making Japanese Egg Roll
June	<ol style="list-style-type: none"> 1. Prepping Egg for Breakfast 2. Making Omelette, Scramble egg, Sunny Side Up, Over Hard, Over Medium, Over Easy, Soft and Boiled Egg. 3. Making Cream Sauce and Dough Pizza 4. Prepping Topping Pizza 5. Prepping Pickles for live Fried Rice 6. Making Paratha & Flat Bread Dough 7. Making Indian Corner Menu 8. Prepping Aji Verde Sauce, Caramelized Onion, Sauted Mushroom, completing the

	condiments.
	9. Making Dimsum
July	<ol style="list-style-type: none"> 1. Prepping Egg for Breakfast 2. Making Omelette, Scramble egg, Sunny Side Up, Over Hard, Over Medium, Over Easy, Soft Boiled Egg. 3. Making Cream Sauce and Dough Pizza 4. Prepping Topping Pizza 5. Making Pickles for Live Fried Rice 6. Making Indian Corner Menu

3.2 Product Made



Figure 3.1 Breakfast Noodle

The Author made Soto Lamongan with boiled egg, chicken, turnip, rice noodle, peanut, celery, and fried onions condiment. Soto Kediri is typical food of Kediri, East Java. At first glance, this soto is similar to ordinary chicken soto, but with coconut milk so it tastes delicious. Soto Kediri is made with boiled egg, celery condiment.



Figure 3.2 Al Ragout Pizza

This is the Al Ragout pizza that the writer made using tomato Concase, Ground beef and Carrot, Mozzarella, dried Italian herbs for the garnish.



Figure 3.3 Hotdogs, Burger and Yakitori Satay

Hotdogs, Burgers and yakitori that the author made for a "Student" themed Tuesday dinner. Consists of Burger Bun, Sausage, Lettuce, Tomato, sliced onion, mayo and sauce. Yakitori satay made from beef, paprika, then marinated in teriyaki sauce, then grilled.



Figure 3.4 Satay Malaka

Satay Malaka is a Wednesday dinner menu with a "Peranakan" theme. This is one of the favorite menus, made from marinated meat and chicken. With sweet, savory, curry, spicy, sour.



Figure 3.5 Angkringan

Breakfast isn't complete without this one, namely "Aneka Gorengan" which is popularly known as "Angkringan". Various fried foods such as Bakwan, Crispy Tofu, Baceman, Chicken and Beef Offal. With small green chili and shrimp paste as a complement.



Figure 3.6 Any Kind of Sambal

There are 9 types of sambal served at breakfast, consisting of 3 sambal based (sambal ijo, sambal terasi and soto sambal soto). With these basic ingredients, you can then add toppings such as (Tempe, Eggplant, Long Beans, Anchovy, fried garlic). There is also Dabu-Dabu and soy sauce.



Figure 3.7 Local Salad

“Tahu Telur” is a typical East Javanese appetizer. Diced white tofu and fried in beaten chicken egg, served with a few pieces of rice cake, peanut sauce and can be requested spicy, Fried shallot on top, and spring onion for the garnish.



Figure 3.8 Churrasco

Churrasco is a Brazilian roast. There are variants chicken wings, chicken thighs, local tenderloin and beef sirloin. Which is marinated with minced garlic, onion, coriander leaf then seasoned with cajun, smoked paprika, salt, pepper, oil. Store in chiller overnight. Pineapple is soaked in honey, then grilled, then dusted with sugar, then grilled for an attractive, smoky color. Accompanied by Mushroom, Rosemary and Black Pepper Sauce, Farofa, Chilli Con Carne.



Figure 3.9 Crispy and Hainan Chicken

Crispy chicken is chicken that is steamed at 58°C for 1 hour then slowly doused in hot oil until it has a crispy texture. Chicken hainan a dish from China, where chicken is steamed and then chopped, broth, ginger and garlic paste, Ouyong salt, hoisin sauce, as a complement to dinner.



Figure 3.10 Egg Rolls

Egg rolls are made from Eggs, Carrots, Lettuce, Scallions fine chop then cooked on a griddle with a rectangular shape. Then add Mozzarella and Sausage. Then roll up, garnish with mentai, mayo, tonkatsu sauce, kastsubishi, nori and sasame seeds on top.



Figure 3.11 Eggplant Sandwich

Thursday Dinner Eggplant Sandwich Menu "Mediterranean" French bread slices (Baquette) consisting of eggplant marinated with vinegar, sugar and salt then grilled, tomato and orange salsa, feta cheese,sauerkraut then garnished with coriander leaf.

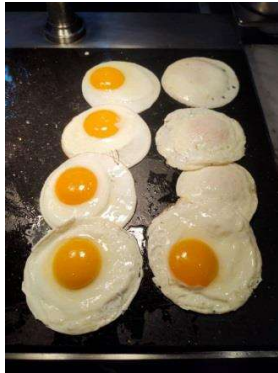


Figure 3.12 Sunny Side Up

Egg section at breakfast provides various types of processed eggs such as sunny side up, over easy, over medium, over hard, scrambled eggs, egg benedict, soft and hard boiled eggs, white and mixed omelette. Topped with vegetables, mozzarella cheese, sausage, bacon and oxtail. And provides beef and pork bacon by order.



Figure 3.13 Plant Based

Plant based food is a product that is made entire out of vegetables, grains, fruits, beetroot and aji verde sauce and wheat bread.



Figure 3.14 Aloo Paratha

Aloo paratha, consists of flatbread stuffed with mashed potatoes, spices, chopped coriander leaves. Complements are mint chutney, Indian Pickles, Raita, Moong Dahl, Butter Chicken, Green Eggplant Curry Masala.



Figure 3.15 Mushroom Alfredo Pizza

Italian Pizza baked at 290°C for 8-10 minutes that is made from cream sauce and sautéed mushroom, seasoning, mozzarella cheese and dried oregano for garnish.



Figure 3.16 Sirloin Beef

Sirloin beef is seasoned with Tamarind Sauce and then massaged to loosen the meat and to allow it to sink in, then let it rest for a few minutes, then put it in a hot box with a temperature of 68°C.



Figure 3.17 Entrepreneurship Project

Batagor is a typical Bandung snack that everyone likes. 1 portion contains batagor, fried dumplings, potato wedges, half boiled egg, half lime, chili and sweet soy sauce. In the entrepreneur project held by Executive Chef Andri Aryono in March.

3.3 JW Marriot Layout



Figure 3.18 Pavilion Dining Area



Figure 3.19 Pavilion Dining Area



Figure 3.20 Grill Section



Figure 3.21 Grill Section



Figure 3.22 Roast Section



Figure 3.23 Noodle Section



Figure 3.24 Sambal Section



Figure 3.25 Plant Base Section



Figure 3.26 Local Salads



Figure 3.27 Dry Storage



Figure 3.28 Receiving Area



Figure 3.29 Hot Box



Figure 3.30 Chiller



Figure 3.31 Pavilion Chiller



Figure 3.32 Pavilion Chiller

Pavilion Restaurant is located in the ground floor of JW Marriott hotel Surabaya, it serve international buffet for breakfast lunch dinner with a focus of regional cuisine beside buffet menu Pavilion also provide ala carte option. It is also often use for event venue such as birthday, wedding, engagements, and other event

3.4 Kitchen Layout

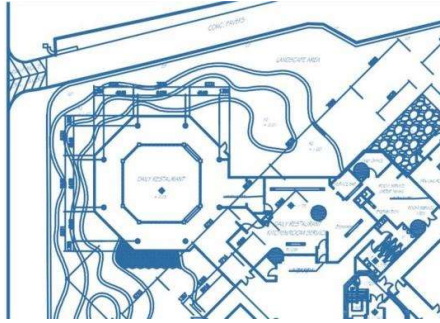


Figure 3.33 Pavilion Kitchen Layout

3.5 Event Handled

- Birthday Event (Peking Duck, Beef Ribs, roasted Chicken, Pizza, Pasta)
- Engagement Event & Wedding Event (Roasted Duck, Pizza, Beef Ribs, Pasta, Sirloin)
- Ramadhan Kareem Event (Angkringan, Local Salad and Any kind of Sambal)



Figure 3.34 Peking Duck

Peking duck is China's most popular food, a pastry spring rolls filled with sliced duck, cucumber, red chilies, cucumber, topped with hoisin sauce inside.

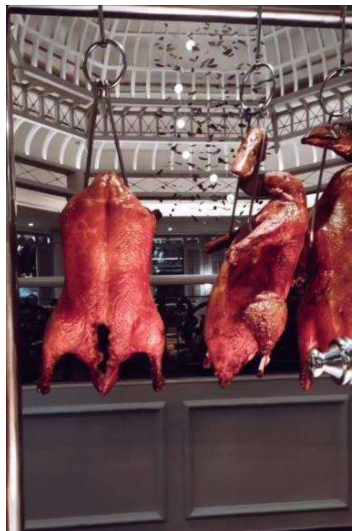


Figure 3.35 Roasted Duck

The duck is roasted with a roasting duck machine, for 1 hour then hung and allowed to stand for a few moments and then flushed with hot oil until crispy and shiny.



Figure 3.36 Beef Ribs

Beef ribs is seasoned with Tamarind Sauce and then massaged to loosen the meat and to allow it to sink in, then let it rest for a few minutes, then put it in a hot box with a temperature of 68°C.



Figure 3.37 Beef Sirloin

Sirloin beef is seasoned with Tamarind Sauce and then massaged to loosen the meat and to allow it to sink in, then let it rest for a few minutes, then put it in a hot box with a temperature of 68°C.

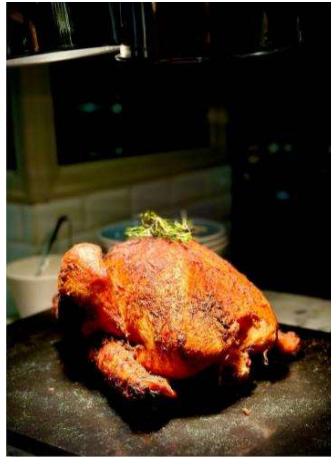


Figure 3.38 Roasted Chicken

Marinate the chicken with minced garlic, shallots, coriander and rosemary leaves, cajun, smoked paprika, dried oregano, salt, pepper, oil and wrap then place in the chiller at 1°C overnight. then roast in the oven at 290°C for 45-60 minutes.



Figure 3.39 Angkringan, Salad Local, Sambal

Ramadan Kareem event with the theme "city of wali songo" Local food menus such as various types of pecel (Pecel Tumpang, Pecel Pakis, Pecel Ponorogo), urapan, tahu gimbal, and several types of rice such as (Sego cawuk, Sego boranan, Sego Liwet, Sego Lengko), as well as various sambal and angkringan.