

CHAPTER III
INTERNSHIP ACTIVITIES

3.1 Place Assignment

1st month of internship, the author got the pastry section.

Table 3. 1 Internship Activities

Pastry Section

TIME	ACTIVITIES
14.00 – 17.00	Checking every condiments for dessert such as getug, raspberry jelly, raspberry gel, mango gel, kinca (brownsugar jackfruit sauce), milk gel, and mignardise (kueku and lapis legit). If the condiments is ran out, we should make a stock. And we also shaping the butter until it shaped like a Christmas tree.
18.00 - Closing	When the guest come, we pre-heat the baguette and cut it on demand. We usually help the other section until the guest is ready to eat the dessert. After the last order has picked up, we clean the station, brush, and mop the floor.

Cold Kitchen

TIME	ACTIVITIES
14.00 – 17.00	<p>For cold section, we make a condiment for our cold dish which is “Blue Swimmer Crab”, Pickles & Aperitif. The pickles are longbean kimchi, pickled Chinese cabbage, and also condiment for the crab which is pickled radish. And for the aperitif we prepare the corn fritter batter. The cold section also preparing the greens and edible flowers for every section.</p> <p>For the Giriloka menu, we make the preparation for Papinyo and Asinan. We cut the fruits and vegetables for papinyo and asinan, and we prepare the papinyo dressing and the peanut sauce for asinan.</p>
18.00 - Closing	<p>30 minutes before the first reservation, we prepare the crab meat and check it again using our tweezer to make sure there are no crab shells left inside the meat. When the guest arrives, the things to do in cold kitchen are plating the pickles & aperitif, plating the Blue Swimmer Crab, plating the asinan, and plating the papinyo.</p>

Entrée Section

TIME	ACTIVITIES
14.00 – 17.00	<p>The usual preparation for entrée section are making the condiments for the main course. We make the rice skin for black garlic, chopped the garlic, shallots, scallion, boil the fern and beansprouts, scoring the portabello mushroom, chopped the enoki and shimeji, cut and boil baby corn, archis, baby carrot. We torched and smoke the green chillis, and also make the filling for the green chilli. For the vegetarian menu, we prepare the condiments for sayur asam also the condiments for beetroot and mushroom. For the pescatarian, we prepare the longbeans to make lawar, make sambal matah emulsion, and bonito as the condiments for Grilled Tuna. And last but no lease we prepare sambal dabu-dabu for the Octopus.</p>
18.00 - Closing	<p>When the guest arrives, the things to do in entrée section are to fire the each condiments that will be use and help to plating the dish. When the last order has been served everyone in the kitchen must bring the kitchen equipment and utensils that has been</p>

	used to the steward, clean the section, brush, and mop the floor.
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Bar Section

TIME	ACTIVITIES
14.00 – 17.00	Check and prepare the pandan syrup, simple syrup, kefir lime leaves, pineapple, lime juice, lemon juice, and kolak pisang, and make infused arak bali
18.00 - Closing	When the guest arrives, the bartender usually prepare the welcome drink for the guest, and the beverage pairing as the guest requested. We also explain the drink that we made to the guest When the last order has left, the bartender must clean the bar, wash the glass, and polish the glass, and also check the inventory.

Hot Kitchen Section

TIME	ACTIVITIES
14.00 – 17.00	Check every condiments that will be used. The usual preparation for hot kitchen are katsuobushi stock, aging duck, smoke the duck, cut the seabass, cut the pineapple, beetroot, make yellow paste, cut the wagyu beef, cut the lamb, prepare the lobster and

	octopus, make the aubergine puree, make the vegetarian ravioli, make meranggi sauce, miso sauce, beetroot sauce, vegetable stock, taliwang sauce, butter poach for pineapple, and preparing the aromatics.
18.00 – Closing	When the guest arrive, the things to do in hot kitchen section are making the condiments for black garlic which is clams sauteed with yellow paste, rendering duck, make the butter pouch and butter pouch the lobster, grilled the tuna, octopus, busting duck and seared the wagyu. When the last order has picked up, we clean the section, brush and mop the floor.

At Blanco par Mandif, the writer got a lot of experience. The guest sometimes have their own dietary and allergic. The common one is gluten free. We usually served baguette for the guest. But if they are gluten free, we will give them a gluten free pancake. And for the other dish like dessert, we will served without the kenari biscuit and crumble and changed it into sagu pearl.

The preparation in the bar section not as much as in the kitchen. After the author is done with the preparation in the bar, the author usually helps service section. The author helps to polish the glass, and set up the table with napkins, water goblet, and cutleries.

In bar section, the author can interact more with the guest. When the guest arrive, the author greet the guest and ask their name if they had made a reservation or not, after that the waiter will ask the guest either they want cocktail or mocktail. After that the author served and explain the welcome drink to the guest. If the guest

is pairing, we explain about the cocktail to the guest and ask if they like the cocktail or not and which one is their favorite.

Sometimes, there are guests that doesn't like or have allergies to one of the ingredients in the cocktail, the solution are we change the cocktail or usually the waiter and the restaurant manager will give the wine that has been opened. While making the beverage pairing and the ingredients run out, the writer have to change to other beverages that match the dish.

At Blanco par Mandif, the writer and the other trainee were given full responsibility at the bar because the bartender stop working at Blanco par Mandif. This is a new experience for the writer because this is the first time and the writer is not familiar with things related to bar such as types of alcohol, syrups, spirits and the others. But the restaurant manager taught all of the beverages pairing and welcome drink. Sooner, the writer get confident about her skill at the bar, and one day, the writer was entrusted to do an entertainment in front of the guest by making a cocktail in front of the guest. One of the advantages an the bar section is that we can directly interact with the guests, and sometimes the writer also got the tip from the guest.

3.2 Product of Internship



Figure 3. 1 Pickles and Aperitif

For the pickles and aperitif, there are longbean plecing, sayur urap, pickled Chinese cabbage, aubergine toast, and corn fritters.

Longbean plecing is made from longbean with gochujang paste. It is inspired from kimchi, but the Chinese cabbage changed to longbeans.

Sayur urap is made from boiled fern leaf, beansprout and mixed with red paste, shredded coconut, and fried shallots

Pickled Chinese cabbage is made from cured Chinese cabbage, then we pickled it with vinegar, lime juice, lemon juice, apple vinegar fish sauce, shallot, and garlic.

Corn fritter is same as Bakwan Jagung, its made from corn, garlic, shallot, turmeric, aromatic ginger, and kefir lime leaf

Aubergine toast is made from toast bagguete, topped with aubergine puree.



Figure 3. 2 Blue Swimmer Crab

Blue Swimmer Crab is served with crab salad, pickles radish, and greens.



Figure 3. 3 Asinan

Asinan is served with snakefruit, starfruit, and asinan sauce.



Figure 3. 4 Papinyo

Papinyo is served with rolled kyuri, kenari crumble, and papinyo dressing.



Figure 3. 5 Sawara

Sawara is made from katsuobushi stock, with shimeji mushroom, chives, and baby corn, served with pan-seared Sawara which is Japanese Spanish mackerel.



Figure 3. 6 Sayur Asem

Sayur asem is made from tomato stock served with tomato, chayote, corn, and radish.



Figure 3. 7 Duck

Dry aged duck served with beetroot tamarind sauce, butter poached pineapple, torched baby corn, and pickled beetroot.



Figure 3. 8 Lamb

We use lamb rack served with aubergine puree, baby carrot, archis, and miso sauce.



Figure 3. 9 Beef

We use wagyu beef served with sauteed green chilli, smoked chilli, mushroom, radish, mashed potato, and maranggi sauce.



Figure 3. 10 Tuna

Grilled tuna belly, served with lawar that made from longbeans and mushroom, bonito foam, and sambal matah or sambal matah emulsion.



Figure 3. 11 Octopus

Grilled octopus served with baby potato, roasted onion, sambal dabu-dabu quenelle, and taliwang sauce.



Figure 3. 12 Lobster

Butter poached lobster served with baby corn, deep fried cauli flower, and greenpea puree.



Figure 3. 13 Mushroom Melanger

Mushroom melanger served with sauteed mushroom, seared mushroom, radish, maranggi sauce, and pumpkin puree.



Figure 3. 14 Beetroot

Sauteed beetroot and jicama, tamarind sauce, pickled jicama and beetroot, baby corn, and butter poached pineapple.



Figure 3. 15 Ravioli

Ravioli is served with carrot ravioli filled with aubergine filling, aubergine puree.



Figure 3. 16 Gethuk

Gethuk is made from cassava, served with kenari biscuit in the bottom, topped with raspberry jelly, lemon gel, santan foam, and honey comb. On the side is jack fruit brown sugar sauce named kinca, kenari crumble, and quenelle roasted coconut ice cream.



Figure 3. 17 Cendol

Cendol is served with jelly, brown sugar pearl, sago pearl, pandan pearl, and kinca.



Figure 3. 18 Mignardise

Mignardise is lapis legit, sambiki cake, kueku lemon and cherry.

ADIBOGA MENU

Adiboga

COURSES

Chef Degustation menu of 7 course with Optional Beverage Pairing.

PICKLE

APERITIF

BLUE SWIMMER CRAB

Granny Smith Apple, Sesame, Cream, Radish

White Monkey, Sauvignon, 2020, Marlborough, New Zealand

TOMATO CONSOMMÉ

Clams, Enoki, Black Garlic, Rice Skin

Tanqueray, Peach Schnapps, Tomato, Salt, Maranggi

AGED SAWARA

Smoked Bone Broth, Leek, Oba Oil

Tokubetsu Junmai

DRY AGED SMOKED DUCK

Tamarind & Beetroot Sauce, Pineapple, Maize

El Jimador Bianco, Star Anise, Beetroot, Raspberry, Strawberry

LAMB RACK

Arcis, Carrot, Aubergine Puree, Truffle Miso Sauce

Bulleit Bourbon, Antica Formula, Fernet Branca, Pandan

AGED WAGYU

Portobello, Mashed Potato, Caramelized Green Chili, Semur Sauce

Mitolo G.A.M, Shiraz, 2016, McLaren Vale, Australia

GETUG 5.0

Ice Cream, Palm Sugar, Kenari

Bushmills, Jackfruit, Banana, Cream, Cinnamon

MIGNARDISES

Figure 3. 19 Adiboga Menu

TIRTALOKA MENU

Tirtaloka

COURSES

Pescatarian Tasting Menu of 7 course with Optional Beverage Pairing.

PICKLE

APERITIF

BLUE SWIMMER CRAB

Granny Smith Apple, Sesame, Cream, Radish

White Monkey, Sauvignon, 2020, Marlborough, New Zealand

TOMATO CONSOMMÉ

Clams, Enoki, Black Garlic, Rice Skin

Tanqueray, Peach Schnapps, Tomato, Salt, Maranggi

SEARED SAWARA

Smoked Bone Broth, Leek, Oba Oil

Tokubetsu Junmai

GRILLED TUNA BELLY

Long Bean, Mushroom, Bonito Butter Sauce, Sambal Matah

Plantation Rum, Pineapple, Ginger Torch, Angostura Bitter

SMOKED OCTOPUS

Roasted Onion, Baby Potato, Taliwang Sauce, Sambal Dabu-dabu

El Jimador Reposado, Cucumber, Cilantro

JIMBARAN BAY ROCK LOBSTER

Green Peas Puree, Kalio Curry, Burnt Leek

Ashbrook Estate, Semillon 2018, Margareth River, Australia

GETUG 5.0

Ice Cream, Palm Sugar, Kenari

Bushmills, Jackfruit, Banana, Cream, Cinnamon

MIGNARDISES

Figure 3. 20 Tirtaloka Menu

GIRILOKA MENU

Giriloka

COURSES

Vegetarian Tasting Menu of 7 course with Optional Beverage Pairing.

PICKLE

APERITIF

PAPINYO

Kyuri, Granny Smith Apple, Romaine, Lime

White Monkey, Sauvignon Blanc, 2020, Marlborough, NZ

BLANCO ASINAN

Seasonal Fruit and Vegetables, Cashew Nut Sauce

El Jimador Reposado, Ginger, Lemongrass, Passion Fruit

TOMATO SAYUR ASAM

Chayote, Cherry & Beef Tomato, Grilled Tofu

Tanqueray, Peach Schnapps, Tomato, Lemon, Maranggi

BEDUGUL FARM RED BEET

Roasted Jicama, Pineapple, Maize, Tamarind Extract

El Jimador Bianco, Star Anise, Beetroot, Raspberry, Strawberry

GRILLED AUBERGINE

Mushroom Pureé, Burnt Leek, Green Peas, Carrot, Sambal Balado

White Monkey, Pinot Noir, 2020, Central Otago, New Zealand

SMOKED AUBERGINE – MUSHROOM MELANGER

Arcis, Radish, Caramelized Green Chili, Maranggi Sauce

Mitolo G.A.M, Shiraz 2016, McLaren Vale, Australia

GETUG 5.0

Ice Cream, Palm Sugar, Kenari

Bushmills, Jackfruit, Banana, Cream, Cinnamon

MIGNARDISES

Figure 3. 21 Giriloka Menu

3.3 Pictures of Places



Figure 3. 22 Hot Kitchen and Entree



Figure 3. 23 Hot Kitchen and Entree

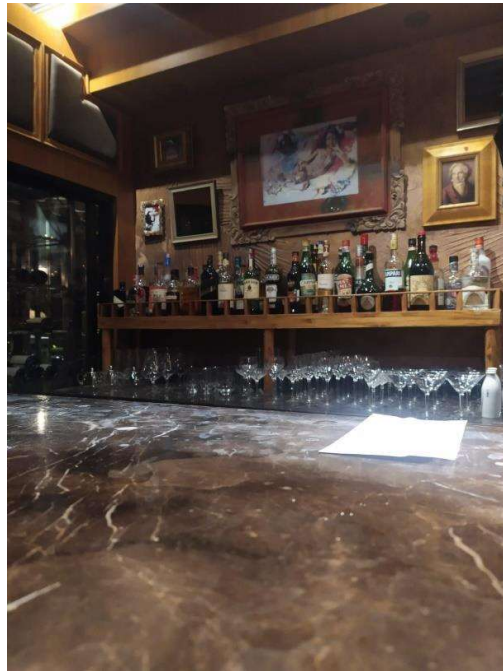


Figure 3. 24 Bar



Figure 3. 25 Cocktail



Figure 3. 26 Restaurant



Figure 3. 27 Restaurant

3.4 Event Handled during The Internship

On 31 December 2022, it was New Year Eve, and Blanco par Mandif got so many guests. It was the fifth day of the writer. It was really tiring but the writer got so many experiences.

In May 2023, there was an event called Hemingway Cook Off which was held at Beach Glamping Bali. Chef Mandif participated in the event with several chefs from Mozaic Ubud, Mandapa, and also the others. One day before the event, all staff and trainees help with the preparation.

One day, Chef Mandif assigned to make a new variation menu from a well-known noodle company in Indonesia. All the staff and trainees helped with the preparation, and we were also asked to taste the food that was made, and Chef Mandif also asked for input and advice from the staff and trainees.

In May 2023, all the staff and trainee in Blanco par Mandif preparing a dish for Chef Mandif Warokka's Investor. We make a dish for food testing of Chef Mandif Warokka's new restaurant. We served more than 10 kind of dishes, and the investors are very satisfied. The food that we make is different with the Blanco Par Mandif menu, so the writer learnt a lot from Chef Mandif Warokka.