

**CHAPTER III**  
**INTERNSHIP ACTIVITIES**

**3.5 Details of Activities**

**Table 3.1** Details of Internship Activities

Time	Activities
January 9 <sup>th</sup> - January 15 <sup>th</sup>	<ul style="list-style-type: none"> <li>- Learned about kitchen installation, learn to know every dish.</li> <li>- Learned about opening and closing.</li> <li>- Learned how to organize things in chiller/freezer.</li> <li>- Learned how to smoke.</li> <li>- Learned how to clean and open oyster.</li> </ul>
January 16 <sup>th</sup> – March 30 <sup>th</sup>	<ul style="list-style-type: none"> <li>- Learn plating cold dish and dessert.</li> <li>- Prepare every condiment for service.</li> <li>- Learned how to make and portion fish/beef for tartare.</li> <li>- Learned how to make dressing for fish/beef tartare.</li> <li>- Learned how to make rice crackers.</li> <li>- Learned how to make potato crackers.</li> <li>- Learned how to make ice cream and sorbet.</li> <li>- Learned how to smoke ice cream directly.</li> <li>- Learned how to refill ice cream.</li> <li>- Learned how to char beetroot and pineapple.</li> <li>- Learned how to make pear crumble.</li> <li>- Learned how to make chocolate mousse.</li> <li>- Learned how to make pastry cream.</li> <li>- Learned to make custard sauce.</li> <li>- Learned to make strawberry jam.</li> <li>- Learned to make meringue.</li> <li>- Learned to make chocolate tuille.</li> <li>- Learned how to slice lardo.</li> <li>- Learn how to service and do service.</li> <li>- Help other section to do preparation.</li> <li>- Do inventory at January 31<sup>st</sup>, February 28<sup>th</sup>, and March 30<sup>th</sup> .</li> </ul>
April 1 <sup>st</sup> – April 17 <sup>th</sup>	<ul style="list-style-type: none"> <li>- Do preparation for service and backup.</li> <li>- Do service.</li> <li>- Learned how to make szechuan oil and szechuan vinegrette.</li> <li>- Learned how to make pickling water.</li> <li>- Learned how to make chocolate ganache.</li> <li>- Learned how to make orange marmalade.</li> <li>- Learned how to make pistachio brittle.</li> <li>- Learned how to make tartlets.</li> <li>- Learned how to make lemon granita &amp; lemon curd.</li> <li>- Learn to lettering on plate for dessert.</li> <li>- Trial new dessert, sticky dates pudding.</li> </ul>

	<ul style="list-style-type: none"> <li>- Help other section to do preparation.</li> </ul>
April 18 <sup>th</sup> – May 31 <sup>st</sup>	<ul style="list-style-type: none"> <li>- Do preparation for service and back up.</li> <li>- Do service.</li> <li>- Learned how to make peanut butter truffle.</li> <li>- Learned how to make hazelnut praline.</li> <li>- Learned how to make marshmallow.</li> <li>- Learned how to make smoked mayo.</li> <li>- Learned how to make crostini</li> <li>- Helped other section to preparation.</li> <li>- Do inventory at April 30<sup>th</sup> and May 31<sup>st</sup>.</li> </ul>
June 1 <sup>st</sup> – July 10 <sup>th</sup>	<ul style="list-style-type: none"> <li>- Do preparation for service and backup.</li> <li>- Do service.</li> <li>- Learned how to fillet whole fish.</li> <li>- Helped other section to do preparation.</li> <li>- Helped to train new trainees in cold kitchen.</li> </ul>

### 3.2 Product Made



**Figure 3. 1** Hay-smoked Fish Tartare, Seaweed, Rice Crackers

From this menu, the author learn many new technique and knowledge. The example is how to fillet the fish, smoking the fish, how to store the fish, smoking crème fraiche, making nori powder, making rice crackers from the beginning, and also learn to know which fish can be used or good for tartar. In Skool usually we use amberjack, kingfish, and cobia for tartar.



**Figure 3. 2** Beef Tartare, Fermented Chilli, Potato Chips



**Figure 3. 3** Ash Baked Beetroot, Straciatella, Hibiscus



**Figure 3. 4** Murotsu Bay Oyster, Yuzu, Charred Jalapeno



**Figure 3. 5** Grilled Flores Oyster, Lardo Szechuan Vinaigrette



**Figure 3. 6** Smoked Oyster, Caviar, Anchovies



**Figure 3. 7** Charred Strawberries, Smoked Yoghurt, Toasted Meringue



**Figure 3. 8** 72% Araguani Chocolate, Grilled Banana, Peanut Toffee



**Figure 3. 9** Sticky Dates Pudding, Smoked Milk Ice Cream, Butterscotch



**Figure 3. 10** Smoke Lemon Posset





**Figure 3. 11** Charred Pear Crumble, Whiskey Ice Cream, Custard



**Figure 3. 12** Rum Baba, Glazed Pineapple, Kaffir Lime



**Figure 3. 13** Charred Pineapple, Coconut Sorbet



**Figure 3. 14** Smoked White Chocolate, Piedmont Hazelnut, Black Truffle

### **3.3 Pictures of Kitchen Area**



**Figure 3. 15** Preparation Area



**Figure 3. 16** Service Area for Cold Section







**Figure 3. 17 Service Area**



**Figure 3. 18 Cold Room**



Figure 3. 19 Dry Store

### 3.4 SKOOL Kitchen Diagram

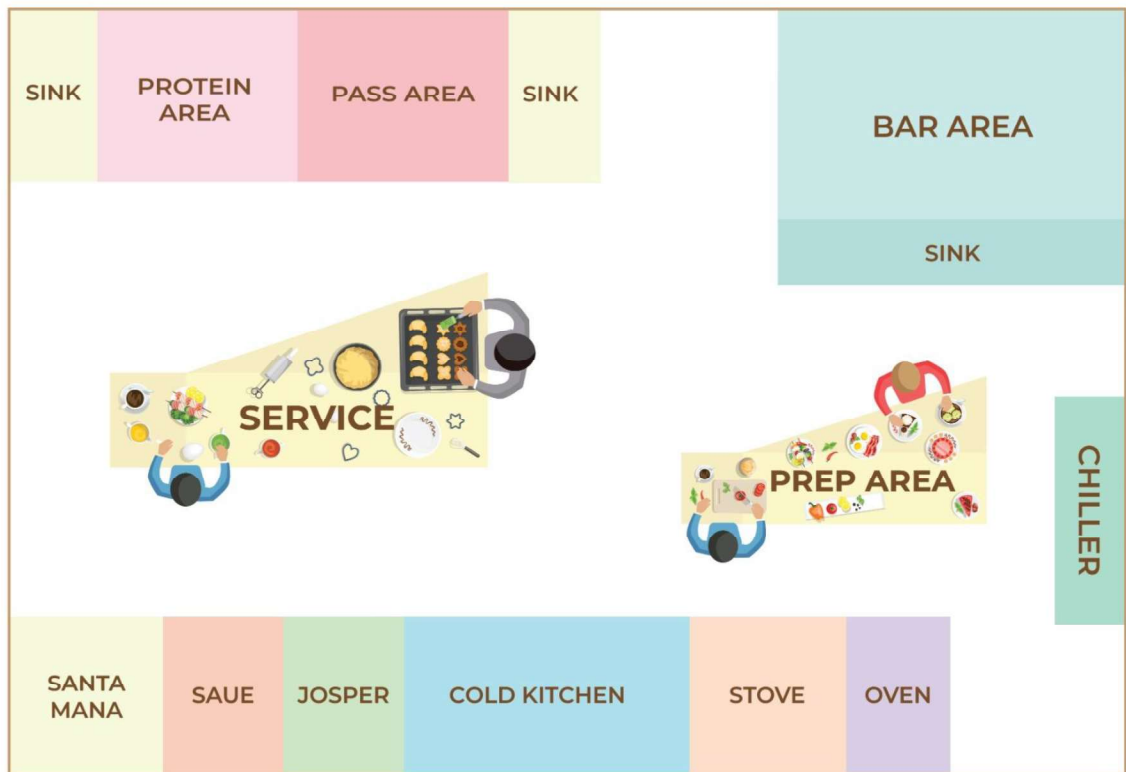


Figure 3. 20 SKOOL Kitchen Diagram

### 3.5 Event

During the Internship program, there were several events held at SKOOL. On June 19<sup>th</sup>, the author got the opportunity to join the team for group gathering. During the event, the author not only prepared a variety of food ingredients, but was also included to help with the plating in the canape section and dessert section.



**Figure 3. 21** Slow-Roasted Eggplant, Current Relish, Cashew



**Figure 3. 22** Foie Gras Terrine, Smoked Grape, Linden Honey Canape