

## CHAPTER III

### INDUSTRIAL TRAINING ACTIVITIES

#### 3.1. DETAIL OF INTERNSHIP ACTIVITIES

##### 3.1.1 Main Kitchen

**Table 3.1** Main Kitchen Job Description

Time	Job Description
9.00-9.30	Prepare the breakfast order for the long time guest
9.30-10.00	Prepare the cheese platter amenities for arrival guest for suites room
10.00-10.30	Changing all labels in cold kitchen
10.30-11.30	Prepare mise en place for the salad bar
11.30-13.00	Starting to prepare the entire mise en place that need to make on that day, example boiled eggs, cut vegetables.
13.00-14.00	During this time is busy for lunch so the writer will only start to make the order
14.00-14.30	Break time
14.30-15.30	Prepare canapés for blind tiger bar
15.30-16.00	Wash the salad leaves that is already less
16.00-16.30	Cut fruits for fruits salad or sandwiches depends on schedule
16.30-17.00	Start to check food items that needs to be refill
17.00-18.00	During this time is busy for dinner and blind tiger bar is open so the writer will focus on making order

This schedule is a regular schedule that the writer always did every day, but will change depending on things that needs to be done every few days like making dressing, usually every 4-7 days and also there is special request from PDR like fruit carving, etc. Make the mutable and

muhammara that will be making every 3 days. There are sometimes for special request for food testing like make a vegan nugget, gyoza, etc. working time is usually uncertain because sometime the writer didn't go for lunch or busy time so will be over time. There is also a turndown following on schedule that need to be prepare usually it take more than 2 hours working because there is a lot of items, turndown itself is for the suites room.

### 3.1.2 Pastry

**Table 3.2** Pastry Job Description

<b>TIME</b>	<b>JOB DESCRIPTION</b>
5.00-6.30	Start to cut the mille feuille, mix the vanilla Chantilly and start on doing raspberry mille feuille, continue to garnish the cheese cake
6.30-7.00	Make the mix berry pavlova by preparing the pavlova, cut the lime and berries, mix the sugar free vanilla Chantilly and start to assembling
7.00 - 7.30	Make the items for afternoon tea
7.30-7.40	bake the kunafa by arranging in on tray and pour the ghee, this will be bake for 15 minutes
7.40-8.00	Take out the choux from freezer and reheat in oven, fill the tart with the cremeux or diplomat cream following the buffet schedule
8.00-8.45	Start to make the kunafa, by cutting the fruits and assembling
8.45- 9.30	Make the choux following the buffet schedule
9.30-9.45	Cleaning area and checking the label on morning shift side
9.45-10.15	Break time
10.15-10.30	Prepare amenities, such as strawberry dip, D.I.Y cookies, D.I.Y

	macaroon
10.30-11.15	Make the tart following the buffet schedule
11.15-11.45	Make tiramisu for Al Mandhar and PDR
11.45-13.00	make the complimentary cake
13.00-14.00	preparing mise en place

The amount of workload varies, at times work can be done faster or slower depending on the amount of items that the writer has to make. During high season the items is much more so it take much times, The writer also sometimes starting to make mise en place on the morning if the works for display on Al Mandhar is done. Usually there is function for the meeting so we make more on the item. There is also a special request like raspberry mille feuille, Charlotte cake.

**Table 1.3** Pastry Production Job Description

Job Description
Make charlotte mouse, usually every 1 week
Make the pavlova, usually every 1 week
Make the araguani mouse usually every 1 week
Make the charlotte topper usually every 5 days
Make the charlotte insert by cutting the fruits and make dacquoise
Make complimentary cake usually every 3 days
Cut the sponge for the tiramisu, usually every 3 days
Baked the choux for Paris Brest usually every 5 days
Baked tart shell usually every 5 days

## 3.2 SPECIAL EVENTS

### 3.2.1 Ramadan



**Figure 3.1** Iftar Amenities

The first event that the writer experience during working in main kitchen is Ramadan. From main kitchen side we will give amenities for suit room for the iftar and we make food items for the sahoor. There is also big event at the end of Ramadan for all the Muslim colleagues in the meeting rooms; the entire kitchen will provide a few items of foods. From main kitchen side we prepare salad and fries.

### **3.2.3 General Meeting**



**Figure 3.2** General Meeting Set Up

General meeting is held every month and all the staff will come to do the meeting with the general manager, this is a big events and the entire kitchen will provide food items.

### 3.2.3 Mother's day



**Figure 3.3** Mother's Day Cake

On mother's day, morning shift team make pistachio, strawberry and orange blossom cake for Al Mandhar, this cake will be put on the box with rose flower and the side.

### 3.2.3 Birthday Event



**Figure 3.4** Mini Vanilla Tart

There is birthday event held for the general meeting Mister Azar, his birthday pastry was held in Al Mandhar so morning shift needs to prepare the dessert, we make smaller size of the display on Al Mandhar.

### 3.3 RECIPE OF PRODUCTS

#### 3.3.1 Quinoa Salad



**Figure 3.5** Quinoa Salad

For dressing:

450 gr Olive oil

5 gr salt Maldon

200 ml lemon juice

50 gr Dijon mustard paste

50 gr acacia honey

Tzatziki sauce:

200 gr sour cream

¼ pcs cucumber

1 pcs dill

1-2 tbsp lemon juice

Salt

Black pepper

Ingredients:

Quinoa

Grated beetroot

Dice beet root  
Tzatziki sauce  
Dice avocado  
Micro greens  
Dry cherry tomato

### 3.3.2 Berries Pavlova



**Figure 3.6** Berries Pavlova

- Vanilla Chantilly
  - Ingredients
  - 1000 ml cream
  - 60 gr sugar
  - 3 pcs Vanilla bean
  - 36 gr Gelatine mass
  
- Raspberry confit
  - 1kg Raspberry puree
  - 200 gr hallulose
  - 25 gr NH pectine
  - 1 gr xanthane
  - 80 ml lemon juice

- Meringue
  - 130 ml egg white
  - 130 gr natsuc
  - 70 gr corn starch
  - 60 gr mixing natsuc

### 3.3.3 Vanilla tart



**Figure 3.7** Vanilla Tart

- Vanilla Chantilly
  - 1 ltr cream
  - 60 gr sugar
  - 4pcs Madagascar vanilla
  - 6pcs tahita vanilla
  - 36 gr gelatine mass
- Vanila Anglaise
  - 1 ltr cream
  - 4pcs Madagascar vanilla
  - 4pcs tahita vanilla
  - 200 gr egg yolk
  - 120 gr sugar
- Vanilla ganache



- 1350 ml cream
- 12pcs Madagascar vanilla
- 1500 gr white chocolate
- Vanilla sponge
  - 300 gr egg yolk
  - 75 gr caster sugar
  - 450 gr egg white
  - 225 gr caster sugar
  - 70 gr melted butter
  - 11 gr vanilla essence
  - 225 gr flour
- Vanilla oil
  - 500 ml oil
  - 15 pcs leftover vanilla bean

### 3.4 PICTURE OF PRODUCTS



**Figure 3.8** Arabic Sampler

This product is consist 3 items, there are hummus that will be mix with sriracha, muhammara and moutabel and served with bread sticks



**Figure 3.9** Cheese Platter

This product is consist 3 kind of cheese, brie cheese, cheddar cheese and gouda cheese with walnut, bresaola, ham, grape, dry apricot, pickle and rocket leaves on top



**Figure 3.10** Healthy Canapes

This product is consist 4 kind of canapés. There are gluten free bread with mix veggies Quinoa, smoked salmon with cucumber, watermelon with vegan cheese and gluten free bread with avocado. This is a special amenity for the suite room



**Figure 3.11** Mix Berries Fruit

This product is consist 4 kinds of cut fruits; honey melon, green melon, pineapple and watermelon with passion fruit and mix berries



**Figure 3.12** Crudities

This product is consist Labneh that is mix with cucumber, mint leaves and carrot, red bell pepper, green bell pepper, cucumber, radish, frisee and spinach



**Figure 3.13** Avocado Toast

This product is consist toasted brown bread with guacamole, slices avocado and half cherry tomato and micro greens as a garnish



**Figure 3.14** Raspberry Mille feuille

This product is consist of mille feuille with diplomat cream and raspberry on the first layer, on the second layer there are vanilla Chantilly and raspberry confit with snow sugar and raspberry confit inside the raspberry for the topper



**Figure 3.15** Tiramisu

This product is consist with a tiramisu cream and vanilla sponge that is already dip inside the coffee syrup



**Figure 3.16** Hazelnut Tart

This product is consist hazelnut praline and chocolate cremeux to fill the tart shell and on the top there is chocolate Chantilly and hazelnut praline with caramelized hazelnut



**Figure 3.17** Almond Choux

This product is consist almond praline and diplomat cream with vanilla Chantilly, almond praline with 3 pieces of roasted slice almond



**Figure 3.18** Raspberry Kunafa

This product is consist hazelnut crumble, diplomat cream and raspberry confit with raspberry slices and garnish with gold leaves. There is also another fruits we use like blueberry, strawberry, orange, mango and blackberry



**Figure 3.19** Complimentary Cake

This product is consist layers of chocolate mousse, mix nuts and chocolate sponge and glaze with chocolate glaze and cocoa nibs glaze on the side. For the garnish there are almond, hazelnut and peanut, pistachio stick and gold leaves



**Figure 3.20** Pistachio Tart

This product is consists of pistachio praline and diplomat cream to fill the tart shell and on the top is pistachio Chantilly with pistachio praline and pistachio stick for garnish



**Figure 3.21** Milk Chocolate Tart

This product is consist chocolate cremeux to fill the tart shell and chocolate chantily with chocolate and cocoa powder



**Figure 3.22** Mango Tart

This product is consist diplomat cream and cut mango mix with mango jam and micro greens as a garnish



**Figure 3.23** Cinnamon Choux



This product is consist mix of cinnamon powder with diplomat cream and vanilla Chantilly on the top with cinnamon powder and gold leaves



**Figure 3.24** Charlotte

This product is consist charlotte mouse with exotic fruits dacquoise as an insert and coconut crunchy with exotic caramel and exotic topper.



**Figure 3.25** Raspberry Choux

This product is consist raspberry confit and diplomat cream with vanilla Chantilly and raspberry confit on the top and quarter of raspberry with gold leaves as a garnish



**Figure 3.26** Hazelnut Financier

This product consists of financier mixture mixed with hazelnut and garnish with hazelnut praline and caramelized hazelnut



**Figure 3.27** Set Up in Al Mandhar

This set up consist of tiramisù, berries pavlova, charlotte, chocolate arugani, passion fruit cheesecake, pistachio paris brest, vanilla tart and raspberry mille feuille

### **3.5 PICTURE OF WORKING PLACE**

#### **3.5.1 Main Kitchen**



**Figure 3.28** Hot Kitchen

In hot kitchen there are 3 sides, on the left side we use to do the mise on place, on the middle side is for the stove, grill, fryer and oven and on the right side is to preparing the cook food



**Figure 3.29** Cold Kitchen

In cold kitchen there are 2 sides, on the left side is to preparing the vegetables mise on place and on the right side is to preparing the a la carte order and for fruit cutting area



**Figure 3.30 Chiller**



**Figure 3.31 Fruit Pantry**

**3.5.2 Pastry & Bakery**



**Figure 3.32 Chiller**



**Figure 3.33 Pastry & Bakery**

This pastry & bakery we have 3 sides, on the right side is for the bakery and on the middle side is for the pastry and Arabic sweets to do the work meanwhile on the left side is for the ovens



**Figure 3.34** Dry Storage



**Figure 3.35** Freezer



**Figure 3.36** Ice Cream Freezer Area

**3.6 WORKING SCHEDULE**



A detailed roster for the main kitchen. The table lists staff names in the first column and their assigned shifts across several days. Shifts are color-coded: blue for morning shifts, green for afternoon shifts, and orange for evening shifts. The roster includes various kitchen departments such as Cooks, Dishwashers, and Commis. A legend at the bottom left explains the color coding for different shift types.

**Figure 3.37** Main Kitchen Roster



A detailed roster for the Pastry & Bakery department. The table lists staff names and their assigned shifts across several days. Shifts are color-coded: blue for morning shifts, green for afternoon shifts, and orange for evening shifts. The roster includes various roles such as Pastry Chefs, Bakeries, and Commis. A legend at the bottom left explains the color coding for different shift types.

**Figure 3.38** Pastry & Bakery Roster