

## CHAPTER III

### INTERNSHIP ACTIVITIES

#### 3.1 INTERNSHIP ACTIVITIES

**Table 3. 1** Activities Tabel

<b>Date</b>	<b>Activities</b>
9 <sup>th</sup> January 2023	<ul style="list-style-type: none"> <li>- Learn about cutting duck and make <i>Aged Duck</i></li> <li>- Cutting vegetable</li> <li>- Skimming fat from <i>Beef Cheek</i></li> <li>- Learn how to processed <i>Quail</i></li> <li>- Learn how to processed <i>Crispy Chicken Wing</i></li> <li>- Making veggie <i>stock</i></li> <li>- Learn deep frying</li> <li>- Learn how to processed <i>Mie Laksa</i> and boiled lobster</li> <li>- General cleaning</li> </ul>
1 <sup>st</sup> February 2023	<ul style="list-style-type: none"> <li>- Learn about spice and sauce ingredients</li> <li>- Learn how to processed sauce</li> <li>- Learn how to request market list for sauce</li> <li>- Trial for new menu (<i>Duck in Bamboo</i> and <i>Pork Ribs</i>)</li> <li>- Learn grill station</li> <li>- Make staff meal</li> <li>- Learn about seafood</li> </ul>
4 <sup>th</sup> March 2023	<ul style="list-style-type: none"> <li>- Prepare all stuff for service dinner at deep frying station</li> <li>- Prepare all alacarte menu</li> <li>- Train new staff for restaurant</li> </ul>

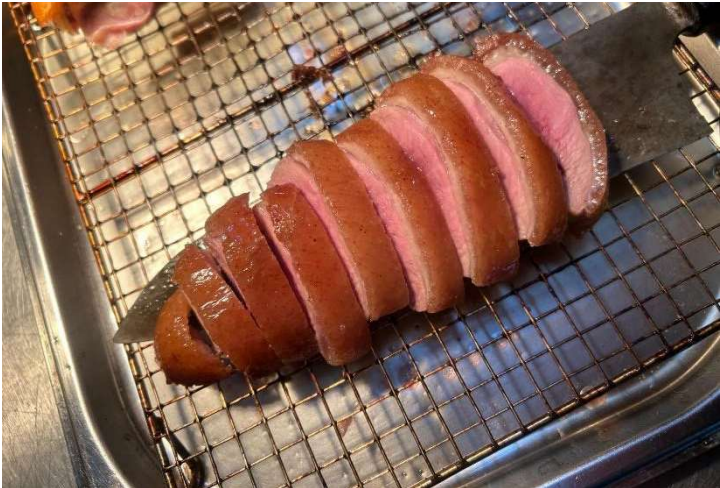
	<ul style="list-style-type: none"> <li>- Learn Dessert station and make dessert for customer</li> <li>- Trial for new menu (<i>Nasi Goreng Kecombrang</i> and <i>Mie Goreng Jawa</i>)</li> <li>- Learn dish washing</li> </ul>
3 <sup>rd</sup> April 2023	<ul style="list-style-type: none"> <li>- Learn garnish station</li> <li>- Helping service area once</li> <li>- Prepare event colab with ANCHOR</li> <li>- Learn past line stove station</li> <li>- Learn how to plating dish</li> <li>- Learn par stock</li> <li>- Learn make inventory list</li> </ul>
1 <sup>st</sup> May 2023	<ul style="list-style-type: none"> <li>- Trial new breakfast menu</li> <li>- Brunch with head chef, owner, and staff members</li> <li>- Learn how to deep cleaning oven</li> <li>- In charge at past line</li> <li>- Prepare event for Korean reality show</li> <li>- Learn how to use genset</li> </ul>
1 <sup>st</sup> June 2023	<ul style="list-style-type: none"> <li>- Learn how to lead team</li> <li>- Learn how to backup each other</li> <li>- Learn how to fill up gas</li> <li>- Learn food cost</li> <li>- Learn how to find good product and price</li> <li>- Learn how to minimize waste and unavaible item</li> </ul>
10 <sup>th</sup> July 2023	<ul style="list-style-type: none"> <li>- Last day at LACI Restaurant</li> <li>- Go home to Surabaya</li> </ul>

**3.2 PRODUCTS**

LACI Restaurant had so much menu of delicious dish , the author will showing some of best seller menu.



**Figure 3. 1 Aged Duck**



**Figure 3. 2 Sliced Aged Duck**

The author had opportunity process *Aged Duck* (2 weeks process) and make the *Duck Jus* from zero. The standard of duck cook level is medium like the pictures. *Aged Duck* served with *Sayur Genjer* and *Kecombrang Slice* as the garnish.



**Figure 3. 3** Beef Cheek



**Figure 3. 4** Pork Ribs

*Duck in Bamboo* and *Pork Ribs* is one of favorite dish at LACI Restaurant , this is the new menu and surprisingly be one of the most favorite dish for customer. The author had opportunity for cutting the ribs and duck leg, the ribs braised with some spice and *Bitroot* juice and put in oven for 2 hours.



**Figure 3. 5** Duck In Bamboo

*Duck in Bamboo* put in oven in 2 hours and buried with *Sekam* for smoky flavours but the different the duck leg get cured first with *Base Genep* sauce and *Base Wangen* spice.



**Figure 3. 6** Nasi Goreng Kecombrang



**Figure 3. 7** Satay Lilit

### 3.3 WORK PLACE



**Figure 3. 8 Past Line**

The author spending internship time at the past line, at past line The author process the plating, sauce station, stove station, and grill station.



**Figure 3. 9 Plating Table**



**Figure 3. 10** Preparation Station

At 9AM until 5PM preparation station used for prep the alacarte menu and some menu, when dinner service at 5PM until closing the preparation station must be clean and only use for cutting alacarte dish and finishing some dish (no more preparation).



**Figure 3. 11** Deep Frying Station





**Figure 3. 12** Dish Washing Area



**Figure 3. 13** Freezer & Chiller Area

### 3.4 EVENT HANDLED DURING INTERNSHIP

- LACI Restaurant make cooking demo event with Anchor and Thermomix to share the opportunity to make some food hands-on guided by Chef Maria, Business Development Chef from Anchor. The author and kitchen team prepared all the event menu around 25 pax of *BBQ Corn* for appetizer and *Beef Cheek* for the main dish, Also service team making beverages *fresh iced lemonade* for 25 pax .
- LACI Restaurant visited by Korean reality show and filming at LACI Restaurant for half day. The author and kitchen team prepared another dish besides the menu and prepare special for this event. Kitchen team start prepare the dish at 8AM and had time 4 hours before the event started, and the event goes success because the great teamwork and great dish.

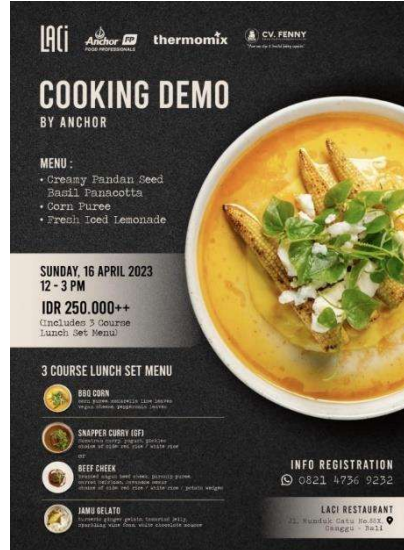


Figure 3. 14 Event Poster



Figure 3. 15 Korean Reality Show