

## CHAPTER III

### INDUSTRIAL TRAINING ACTIVITIES

#### 3.1 THE OUTLET

##### 3.1.1 Breakfast

Duty start 7 am in Open Sesame restaurant, when I came to the kitchen I was responsible for checking food back up in the hot box then help refilling food in the buffet, make poach egg for tomorrow service, make egg station order such as omelette or egg benedict.

In the middle of internship the author also responsible in pancake station and bread section. In pancake station author make fresh pancake, crepes and french toast. Also take care of refilling bread section.

**Table 3. 1** Table Activities Main Kitchen

Date	Time	Activities
January-March 2023	7 am – 6 pm	<ul style="list-style-type: none"><li>- Bring some ingredients from walking chiller &amp; walking freezer</li><li>- Make poach egg for tomorrow breakfast service</li><li>- Check food back up in the hot box</li><li>- Refilling buffet</li><li>- Make omelette and poach egg order</li><li>- Cleaning and setup kitchen after breakfast finish</li><li>- Make a la carte breakfast order if any</li></ul>

		<ul style="list-style-type: none"> <li>- Cutting vegetables for tomorrow breakfast service</li> <li>- Make gravy or sauces if needed such as shaksoukha sauce, fowl medame, congee</li> </ul>
April-May 2023	7 am – 5 pm	<ul style="list-style-type: none"> <li>- Responsible in the pancake station</li> <li>- Live cooking pancake, french toast, crepes</li> <li>- Refilling bread section</li> <li>- Closing pancake station</li> <li>- Help setup hot kitchen</li> <li>- Cutting vegetables</li> <li>- Help cold kitchen mise en place</li> </ul>
June-July 2023	7 am – 5 pm	<ul style="list-style-type: none"> <li>- Responsible in pancake station</li> <li>- Live cooking pancake, french toast, crepes</li> <li>- Closing pancake and bread station</li> <li>- Arranging bread and pancake condiment for tomorrow breakfast</li> <li>- Cutting fruits</li> <li>- Arranging item from receiving area</li> </ul>

### 3.1.2 Pastry Kitchen

Author only 10 days in pastry kitchen for relieving pastry commis because of sick leave. The duty start 07.00 am, responsible to set up pancake station and bread section. After breakfast finish author need to clean the section, then go to pastry kitchen to doing preparation for tomorrow breakfast such as arranging bread, defrost croissant, make pancake mixture, make french toast mixture, check date label in the walking chiller and walking freezer.

**Table 3. 2** Table Activities Pastry Kitchen

Date	Time	Activities
6 May-15 May 2023	7 am – 4 pm	<ul style="list-style-type: none"><li>- Responsible for setup bread section and pancake station</li><li>- Refilling bread section</li><li>- Live cooking pancake, french toast and crepes</li><li>- Closing and cleaning bread section and pancake section</li><li>- Arranging bread for tomorrow breakfast service</li><li>- Defrost croissant, pain au chocolate, danish, doughnut, bread roll</li><li>- Check date label</li><li>- Make production ; pancake mixture, french toast mixture, vanilla sauce, gluten free banana bread</li></ul>

### 3.2 SPECIAL EVENT

In 6 months of internship there are 3 events that all held in open sesame restaurant. That is seafood night, brunch, and Ramadhan iftar. Unfortunately author doesn't responsible in that events because of difference shift. Author only helps some of preparation such as make prawn cocktail salad in jar, arranging salad condiments and fruits in open sesame chiller.



**Figure 3. 1** Seafood Night Event



**Figure 3. 2** Salad Section Seafood

### 3.3 PRODUCTS



**Figure 3. 3** Pancake

This product consist pancake, nuttela, slice banana, icing sugar, rainbow sprinkle.



**Figure 3. 4** French Toast

This product consists french toast, vanilla sauce, mix berries compote.



**Figure 3. 5** Crepes

This product consists crepes, sliced banana, nuttella, icing sugar, rainbow sprinkle.



**Figure 3. 6** English Breakfast

This product consists sunny side up two eggs, baked beans, roasted potatoes, sauteed mushroom, turkey bacon, chicken sausages, tomato wedges, side salads, toast white bread.



**Figure 3. 7** Arabic Breakfast

This product consists sunny side up two eggs, crispy haloumi cheese, falafel, tomato wedges, cucumber batonet, kalamata olives, side salads, pita breads, foul medame.



**Figure 3. 8** Smashed Avocado & Shaksoukha

For Smashed Avocado consists toast RYE sourdough bread, smashed avocado, side salads, grilled cherry tomatoes

For Shaksoukha consists shaksoukha sauce, two eggs, feta cheese, pita breads, side salads.

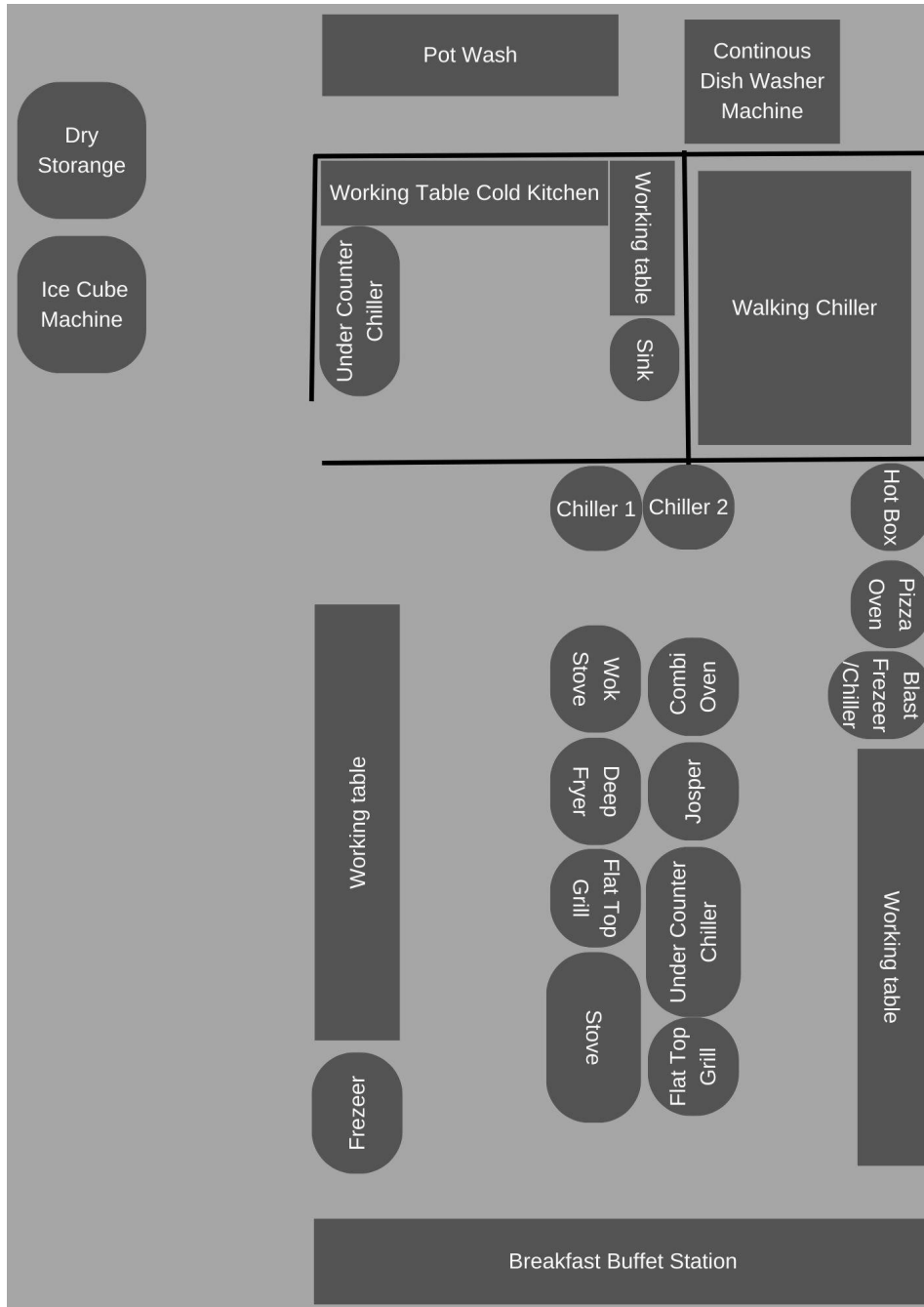


**Figure 3. 9** Breakfast Pass Around

This product consists panna cotta, whipped cream, crumble, slice strawberries, blueberries, blackberries, chocoa powder, choco chip.



### 3.4 KITCHEN BLUE PRINT



**Figure 3. 10** Main Kitchen