

CHAPTER III INTERNSHIP ACTIVITIES

3.1 DETAIL OF INTERNSHIP ACTIVITIES

Table 3. 1 Internship Activities

Date	Time	Activities
January, 24 th 2023 –	09.00 – 18.00	- Welcome Day.
January, 25 th 2023	09.00 – 18.00	- Welcome Day.
January, 26 th 2023	11.00 – 11.30	- First day in charge in club lounge and closing breakfast buffet in club lounge.
	11.45 – 12.00	- Briefing
	12.00 – 19.45	- Closing trolley arrange and refilling breakfast trolley and make afternoon tea sandwiches.
		- Closing afternoon tea
		- Prepare make canapés for happy hour.
		- Happy hour time.
		- Closing happy hour

February, 2 nd 2023	11.00 – 11.30 11.45 – 12.00 12.00 – 19.45	<ul style="list-style-type: none"> - Service in club lounge. - Briefing. - Clean, arrange and refilling breakfast trolley. - Break - Relieve and in charge for afternoon tea service. - Help casual closing afternoon tea. - Arrange canapés from other outlet - Do service in happy hour time (in club lounge we offered canapes from jumeirah al naseem restaurants : Kayto, Kalsa, Sugarmash, Al Mandhar, Rockfish, Kenji, Palmery. - Closing Happy Hour.
March 3 rd 2023	14.00 – 15.00 15.00 – 15.30 15.30 – 22.00	<ul style="list-style-type: none"> - Prepare for dinner service - Briefing. - Help make pizza for dinner service - Help prepare make chicken tikka masala and paneer. - Help making aloo tikki. - Closing dinner.

<p>May 3rd 2023 – June, 3rd 2023</p>	<p>07.00 – 16.00 14.00 – 23.00</p>	<ul style="list-style-type: none"> - Opening breakfast in Rockfish restaurant. - Do breakfast service in Rockfish. - Prepare for omelette condiments . - Prepare French toast dip for breakfast. - Prepare fresh pasta for dinner. - Blanch lobster head for lobster sauce. - Sautee lobster head and herbs and blend for lobster sauce. - Sautee langoustines shell and blend for langoustines bisque. - Chop lobster and tomato concasse for risotto condiment. - Cut and sautee various mushroom for truffle risotto. - Cut bell peppers and roast for pimienta condiment. - Help sous chef prepare vegetables parmigiana for brunch.
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3.1.1 INTERNSHIP SCHEDULE

ROCKFISH KITCHEN ROSTER										
EMP NO.	NAME	POSITION	PK Opening	4-May	5-May	10-May	11-May	13-May	14-May	15-May
			Relieve	Mon	Tue	Wed	Thu	Fri	Sat	Sun
131070	Andrea Brugnelli	Head Chef	R	ON	ON	ON	ON	ON	ON	ON
131065	Habib Ghafur	Head Chef	R	ON	Tuesday 14-23	12-23	09-23	09-23	09-23	11-23
131045	Rajesh Vannathan	N. Head chef	O	VL	VL	VL	VL	VL	VL	VL
131051	Anupam Puntayam	N. Head chef	R	09-21	09-21	09-21	09-21	09-21	09-21	09-21
GAIL SECTION										
131061	Deekar Kwar	CDP	R	13-22	13-22	DO	14-23	14-23	14-23	14-23
131047	Sudeshk Sunny	CDP	R	11-20	11-20	11-20	11-20	11-20	11-20	11-20
131024	Chandula	DCOP	R	14-23	14-23	13-22	DO	14-23	14-23	14-23
131091	Sunny Gomes	Commis - 2	R	VL	VL	VL	VL	VL	VL	VL
131097	Uthman	Commis - 3	1	DO	11-20	14-23	13-22	13-22	13-22	13-22
131092	Shamsh	Commis	1	09-19	09-19	09-19	09-19	09-19	09-19	09-19
PASTA SECTION										
131073	Habib Singh	CDP	R	09-18	13-22	13-22	13-22	DO	13-22	13-22
131026	Lorraine Bastua	Commis - 1	R	09-18	09-18	09-18	09-18	09-18	09-18	09-18
131072	Bhishupal Singh	Commis - 1	O	VL	VL	DO	VL	VL	VL	VL
131070	Andrea	Commis - 1	R	14-23	DO	14-23	14-23	14-23	14-23	14-23
131066	Md Abu Jahid	Commis - 3	R	14-23	14-23	DO	14-23	14-23	14-23	14-23
COLD SECTION										
131094	Devenish Singh	DCOP	R	14-23	14-23	14-23	DO	14-23	13-22	14-23
131020	Ronaldo	DCOP	R	14-23	14-23	DO	14-23	14-23	13-22	14-23
141249	Hakan Bayraktar	Commis - 1	R	12-21	DO	12-21	12-21	11-20	11-20	DO
14143	Deepak Aryal	Commis - 1	R	12-21	12-21	14-23	14-23	14-23	13-22	12-21
141643	Pantara Bhowan	Commis - 3	R	09-19 (EGGS)	09-19(WAFFLES)	09-19(COLD)	07-16(WAFFLES)	07-16(COLD)	07-16(WAFFLES)	09-19(WAFFLES)
BREAKFAST SECTION										
131093	Adela Sacapone	DCOP	R	07-16 (EGGS)	07-16 (EGGS)	07-16 (EGGS)	DO	07-16 (EGGS)	07-16 (EGGS)	07-16 (EGGS)
131033	Helena Romero	DCOP	R	07-16 (EGGS)	07-16 (EGGS)	07-16 (EGGS)	07-16 (EGGS)	07-16 (EGGS)	07-16 (EGGS)	07-16 (EGGS)
131008	Emily Ardiles	Commis - 3	1	VL	VL	VL	VL	VL	VL	VL
131001	Kenta	Entera	O	DO	DO	09-18 (EGGS)	09-18 (EGGS)	09-18 (EGGS)	09-18 (EGGS)	09-18 (EGGS)
131003	Mehab	Commis	O	07-14 (WAFFLES)	07-14 (EGGS)	07-14 (EGGS)	07-14 (EGGS)	07-14 (EGGS)	07-14 (EGGS)	07-14 (EGGS)
131004	Mehab	Commis	O	07-14 (WAFFLES)	07-14 (WAFFLES)	07-14 (WAFFLES)	07-14 (WAFFLES)	07-14 (WAFFLES)	07-14 (WAFFLES)	07-14 (EGGS)
131005	Ahmed	Commis	O	07-14 (FRUIT)	07-14 (FRUIT)	07-14 (FRUIT)	07-14 (FRUIT)	DO	07-14 (FRUIT)	07-14 (FRUIT)
131006	Aur	Commis	O	07-14 (EGGS)	07-14 (EGGS)	07-14 (EGGS)	DO	07-14 (EGGS)	07-14 (EGGS)	07-14 (EGGS)

Figure 3. 1 Rockfish Roster

ROCKFISH KITCHEN ROSTER										
EMP NO.	NAME	17-Jul	18-Jul	19-Jul	20-Jul	21-Jul	22-Jul	23-Jul	24-Jul	25-Jul
		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
131070	Andrea Brugnelli	DO	ON	ON	ON	ON	ON	DO	DO	DO
131065	Habib Ghafur	VL	VL	VL	VL	DO	DO	VL	VL	VL
131045	Rajesh Vannathan	12-23	DO	DO	12-23	12-23	12-23	12-23	12-23	12-23
131051	Anupam Puntayam	11-22	12-23	12-23	DO	DO	11-22	11-22	11-22	11-22
GAIL SECTION										
131061	Chaminata	VL	VL	VL	DO	VL	VL	VL	VL	VL
131066	Devenish Singh	DO	VL	12-23	12-23	12-23	12-23	12-23	12-23	12-23
131091	Sunny Gomes	12-23	12-23	11-22	12-23	PF	DO	DO	DO	DO
131097	Uthman	DO	DO	14-23	DO	14-23	14-23	14-23	14-23	14-23
131092	Francis Bhowan	10-19	10-19	DO	10-19	10-19	10-19	10-19	10-19	10-19
PASTA SECTION										
131073	Habib Singh	DO	PH	14-23	14-23	14-23	14-23	14-23	14-23	14-23
131026	Lorraine Bastua	10-19	10-19	DO	13-22	13-22	10-19	10-19	10-19	10-19
131072	Bhishupal Singh	DO	PH	DO	DO	DO	DO	DO	DO	DO
131070	Andrea	DO	10-19	10-19	10-19	10-19	PH	PH	PH	PH
131066	Kenta	14-23	14-23	14-23	DO	DO	PH	14-23	14-23	14-23
131064	Md Abu Jahid	VL	DO	VL	VL	VL	VL	VL	VL	VL
COLD SECTION										
131094	Sudeshk Sunny	14-23	14-23	14-23	DO	14-23	14-23	14-23	14-23	14-23
131020	Ronaldo	11-20	11-20	11-20	DO	11-20	11-20	11-20	11-20	11-20
131094	Hakan Bayraktar	DO	VL	VL	VL	VL	VL	VL	VL	VL
14143	Deepak Aryal	DO	PH	PH	14-23	11-20	14-23	14-23	14-23	14-23
141643	Pantara	12-23	12-23	12-23	DO	DO	DO	DO	DO	DO
BREAKFAST SECTION										
131093	Adela Sacapone	DO	10-19(EGGS)	10-19(EGGS)	10-19(EGGS)	10-19(EGGS)	10-19(EGGS)	10-19(EGGS)	10-19(EGGS)	10-19(EGGS)
131033	Helena Romero	09-17(EGGS)	09-17(EGGS)	09-17(EGGS)	09-17(EGGS)	09-17(EGGS)	09-17(EGGS)	09-17(EGGS)	09-17(EGGS)	09-17(EGGS)
131008	Emily Ardiles	DO	DO	DO	DO	DO	DO	DO	DO	DO
131001	Kenta	DO	DO	DO	DO	DO	DO	DO	DO	DO
131003	Mehab									
131004	Mehab									
131005	Ahmed									
131006	Aur									

Figure 3. 2 Rockfish Roster

PALMERY													
ID #	FULL NAME	POSITION	ORG	SECTION ON HOLD	18-Apr	19-Apr	20-Apr	21-Apr	22-Apr	23-Apr	24-Apr	PTD	PH
					Mon	Tue	Wed	Thu	Fri	Sat	Sun		
117001	Robin John	Seas Chef	7	OVERALL	08:00	08:00	08:00	08:00	08:00	08:00	08:00		4
117002	Lambert van der Meer	2. Seas Chef	8	DINNER	12:00	12:00	12:00	12:00	12:00	12:00	12:00		
117003	Gene Shadrach Oshon	SENIOR CDM	5	DINNER	12:00	12:00	12:00	12:00	12:00	12:00	12:00		
117004	Shoshana Rubinfeld	SENIOR CDM	5	CLUB LOUNGE	18:00	18:00	18:00	18:00	18:00	18:00	18:00		
117005	Yvonne Bantwal	SENIOR CDM	5	FRIGIDITY	08:00	08:00	08:00	08:00	08:00	08:00	08:00		
117006	Vicky Santamaria	Comms 1	10	COMET	08:00	08:00	08:00	08:00	08:00	08:00	08:00		-1
117007	Al Jerry Ramirez Valero	Comms 2	10	HOT	08:00	08:00	08:00	08:00	08:00	08:00	08:00		-2
117008	Henry	Comms 2	10	FRIGIDITY	08:00	08:00	08:00	08:00	08:00	08:00	08:00		-2
117009	Michael Eddy	Comms 2	10	AVOCADE	08:00	08:00	08:00	08:00	08:00	08:00	08:00		-1
117010	John	Comms 2	10	CHIFFONIE-2	08:00	08:00	08:00	08:00	08:00	08:00	08:00		
117011	Manuel	SUPPORT		FRIGIDITY	08:00	08:00	08:00	08:00	08:00	08:00	08:00		
117012	Roger	SUPPORT		CHIFFONIE-2	08:00	08:00	08:00	08:00	08:00	08:00	08:00		
117013	Sharon	SUPPORT		FRIGIDITY	08:00	08:00	08:00	08:00	08:00	08:00	08:00		
117014	Monique	SUPPORT		HOT SUPPORT	08:00	08:00	08:00	08:00	08:00	08:00	08:00		
117015	Patricia	SUPPORT		HOT SUPPORT	08:00	08:00	08:00	08:00	08:00	08:00	08:00		
117016	John	SUPPORT		COLD SUPPORT	08:00	08:00	08:00	08:00	08:00	08:00	08:00		
117017	Suzannigaba Kozala	DOOR	9	FAST ENGAGEMENT	08:00	08:00	08:00	08:00	08:00	08:00	08:00		
117018	Henk	SUPPORT		APPROX 1A	08:00	08:00	08:00	08:00	08:00	08:00	08:00		-2
117019	Emran	SUPPORT		CLUB LOUNGE	18:00	18:00	18:00	18:00	18:00	18:00	18:00		
117020	Sharon	SUPPORT											
117021	Barney Kanger	CDP	9	ASSIST COVET	12:00	12:00	12:00	12:00	12:00	12:00	12:00		2
117022	Samy Sahel	CDP	9	ASSIST LINE	12:00	12:00	12:00	12:00	12:00	12:00	12:00		1
117023	Carlo Bontal	Comms 2	10	BASTA	12:00	12:00	12:00	12:00	12:00	12:00	12:00		
117024	Shoshana Rubinfeld	CDP	9	TRIGRAM	12:00	12:00	12:00	12:00	12:00	12:00	12:00		
117025	Manuel	SUPPORT		COMET SUPPORT	11:00	11:00	11:00	11:00	11:00	11:00	11:00		
117026	Manuel	SUPPORT		HOT	11:00	11:00	11:00	11:00	11:00	11:00	11:00		
117027	Neil Caldeira	Comms 1	10	COLD	12:00	12:00	12:00	12:00	12:00	12:00	12:00		1
117028	Tharshi Rubshan	Comms 1	10	CDF	12:00	12:00	12:00	12:00	12:00	12:00	12:00		1
117029	Manuel	SUPPORT		COLD SUPPORT	11:00	11:00	11:00	11:00	11:00	11:00	11:00		

Figure 3. 3 Palmery Roster

PALMERY														
ID #	FULL NAME	POSITION	ORG	SECTION ON HOLD	18-Apr	19-Apr	20-Apr	21-Apr	22-Apr	23-Apr	24-Apr	PTD	PH	VL
					Mon	Tue	Wed	Thu	Fri	Sat	Sun			
117001	Robin John	Seas Chef	7	OVERALL	08:00	08:00	08:00	08:00	08:00	08:00	08:00		4	2
117002	Lambert van der Meer	2. Seas Chef	8	DINNER	12:00	12:00	12:00	12:00	12:00	12:00	12:00			
117003	Gene Shadrach Oshon	SENIOR CDM	5	DINNER	12:00	12:00	12:00	12:00	12:00	12:00	12:00		1	3
117004	Shoshana Rubinfeld	SENIOR CDM	5	CLUB LOUNGE	18:00	18:00	18:00	18:00	18:00	18:00	18:00		1	2
117005	Yvonne Bantwal	SENIOR CDM	5	FRIGIDITY	08:00	08:00	08:00	08:00	08:00	08:00	08:00			
117006	Vicky Santamaria	Comms 1	10	BREASTERY/OWNER LINE	08:00	08:00	08:00	08:00	08:00	08:00	08:00		1	1
117007	Al Jerry Ramirez Valero	Comms 2	10	HOT	08:00	08:00	08:00	08:00	08:00	08:00	08:00			1
117008	Henry	Comms 2	10	BREASTERY/OWNER LINE	08:00	08:00	08:00	08:00	08:00	08:00	08:00		1	1
117009	Michael Eddy	Comms 2	10	AVOCADE	08:00	08:00	08:00	08:00	08:00	08:00	08:00			
117010	John	Comms 2	10	CHIFFONIE-2	08:00	08:00	08:00	08:00	08:00	08:00	08:00			
117011	Manuel	SUPPORT		FRIGIDITY	08:00	08:00	08:00	08:00	08:00	08:00	08:00			
117012	Roger	SUPPORT		CHIFFONIE-2	08:00	08:00	08:00	08:00	08:00	08:00	08:00			
117013	Sharon	SUPPORT		FRIGIDITY	08:00	08:00	08:00	08:00	08:00	08:00	08:00			
117014	Monique	SUPPORT		HOT SUPPORT	08:00	08:00	08:00	08:00	08:00	08:00	08:00			
117015	Patricia	SUPPORT		HOT SUPPORT	08:00	08:00	08:00	08:00	08:00	08:00	08:00			
117016	John	SUPPORT		COLD SUPPORT	08:00	08:00	08:00	08:00	08:00	08:00	08:00			
117017	Suzannigaba Kozala	DOOR	9	FAST ENGAGEMENT	08:00	08:00	08:00	08:00	08:00	08:00	08:00		1	1
117018	Henk	SUPPORT		APPROX 1A	08:00	08:00	08:00	08:00	08:00	08:00	08:00			
117019	Emran	SUPPORT		CLUB LOUNGE	18:00	18:00	18:00	18:00	18:00	18:00	18:00			
117020	Sharon	SUPPORT												
117021	Barney Kanger	CDP	9	ASSIST COVET	12:00	12:00	12:00	12:00	12:00	12:00	12:00		2	3
117022	Samy Sahel	CDP	9	ASSIST LINE	12:00	12:00	12:00	12:00	12:00	12:00	12:00		1	3
117023	Carlo Bontal	Comms 2	10	BASTA	12:00	12:00	12:00	12:00	12:00	12:00	12:00			
117024	Shoshana Rubinfeld	CDP	9	TRIGRAM	12:00	12:00	12:00	12:00	12:00	12:00	12:00			
117025	Manuel	SUPPORT		COMET SUPPORT	11:00	11:00	11:00	11:00	11:00	11:00	11:00			
117026	Manuel	SUPPORT		HOT	11:00	11:00	11:00	11:00	11:00	11:00	11:00			
117027	Neil Caldeira	Comms 1	10	RELIEVER	12:00	12:00	12:00	12:00	12:00	12:00	12:00		1	4
117028	Tharshi Rubshan	Comms 1	10	COLD SUPPORT	11:00	11:00	11:00	11:00	11:00	11:00	11:00			

Figure 3. 4 Palmery Roster

3.2 PICTURE OF PRODUCT



Figure 3. 5 Crudo with Yuzu Dressing

This product consist smoked raw sea bass, and yuzu dressing. In this product, writer get the part to make crudo , and plate the crudo with yuzu dressing.



Figure 3. 6 Seafood Mix Grill

This product seafood mix grill. In this product, the writer get the opportunity to make seafood mix grill when service time.



Figure 3. 7 Spicy Tuna Tartare with Fried Arancini

This product consists fried arancini, Raw Tuna, spicy sauce. In this product, the writer get the part to make spicy tuna with fried arancini, and assemble all condiments.



Figure 3. 8 Risotto Lobster

This product consists risotto, topped with lobster claw. In this product, the writer get the part to make the risotto lobster and serve at service time.



Figure 3. 9 Line Caught Seabass

This product consists seabass, artichoke, vongole jus. In this product, the writer get the part to make line caught seabass, and assemble all condiments.



Figure 3. 10 Truffle Risotto

This product consists Risotto, truffle, shimeji, Portobello mushroom . In this product, the writer get the part to make the truffle risotto and assembly the garnish .



Figure 3. 11 Garganelli Pasta

This photo consists Garganelli, homemade deterino sauce , Cheese sauce. The writer get the part to prepare the condiment, make fresh pasta, cut and measure the pasta according to the recipe and prepare all condiments into a garganelli pasta.



Figure 3. 12 Fresh Oyster

This product consists fresh oyster. In this product, the writer get the part to open the oyster in the proper way.



Figure 3. 13 Beef Carpaccio

This product consists beef cold cuts, sliced pecorino, rocket leaves, topped with crushed peanut. In this product, the writer get the part to slice the beef and assembly the dish.



Figure 3. 14 Yellow Fin Tuna

This product is raw seafood. In this product, the writer get the part to cut the tuna and black truffle . This dish use vinaigrette as a dressing.



Figure 3. 15 Seared Langoustine with Yuzu Gel

This product consists langoustine, and yuzu gel. In this product, the writer get the part to peel langoustine and seared .



Figure 3. 16 Cheese Tortelli

This product consists homemade pasta, cheese mixture as filling. In this product, the writer get the part to make the product, measure and cut the pasta. Cooked th dish and use chiffonade mint leaves as garnish.

3.3 PICTURE OF PLACE VISITED DURING THE INTERNSHIP



Figure 3. 17 Pasta Section

The pasta section is the place to make all the pastas on the menu and all the pastas are homemade and fresh.



Figure 3. 18 Chiller and Freezer

Chiller and freezer is place where we keep the cold items and we separate meat, fish and pasta to avoid cross contamination. We always fifo (first in first out).



Figure 3. 19 Blast Chiller

Blast Chiller is place for us to cool down the temperature already cooked food before we put in the chiller.



Figure 3. 20 Vegetable Chiller

Vegetable chiller where we put our vegetables items and we put dairy items in different racks we do fifo (first in first out). We check all date labels every 2 days.



Figure 3. 21 Vegetable Chiller

We must arrange the vegetable items properly and separate like veg from dirt like potatoes we put in down side.



Figure 3. 22 Mise en Place Chiller

Where we put our mise en place items like pasta dough sauces, vacuum items. We check all date labels every 2 days.



Figure 3. 23 Mise en Place Chiller

We arrange all the cooked items in here and we put production date lable.



Figure 3. 24 Paco Jet

This machine we used for butter and pesto butter quenelle. Usually this machine used for sorbet.



Figure 3. 25 Turbo Mix

This machine we used for prepare langoustine bisque and lobster head sauce. Usally we can use this machine for soup and sauces this machine can make the item inside hot or cold.



Figure 3. 26 Cheese Grater

This machine is cheese grater what makes different this machine with other machine is we can put big amount of cheese.



Figure 3. 27 Robot Coupe Hand Blender

Robot coupe hand blender can make all the items smooth in a minute.



Figure 3. 28 Bratt Pan

This bratt pan we used to sautee or make stock in instant way because this smart machine can set the temperature and can fill the water automatic.



Figure 3. 29 Stewarding Area

This stewarding area we always maintain the cleanliness about this area.



Figure 3. 30 Dry Store Cage

Dry store cage is place where we put dry items. Usually breakfast items like cereals, honey, etc



Figure 3. 31 Griller

Griller usually we always use this thing in rockfish because almost 60% rockfish dish is grilled seafood.



Figure 3. 32 Combi Oven

We make our signature dish use this oven like salt crushed seabass and this oven we use for reheat food items.



Figure 3. 33 Occupancy Board

This board we must always look before work in service because in this board have an important things for kitchen team, because when we know about occupancy we can manage our preparation items.



Figure 3. 34 Standing Freezer

This freezer use for breakfast and cold kitchen items like beef carpaccio, hashbrown, butter and pesto butter.



Figure 3. 35 Stove and Flat Top

stove and flat top grill usually we use for preparation product like sautee or grill the onion on top of flat top grill.



Figure 3. 36 Date Label Printer

The most important thing in kitchen because our every items we need to put date label to it.



Figure 3. 37 Pasta Machine

This machine author always used for making fresh pasta like tortelli,garganelli,conchiglie and rigatoni.



Figure 3. 38 Receiving Area

Place where all fresh vegetables came in this area we always sanitized vegetables before we put in chiller.



Figure 3. 39 Receiving Rack

Where all items put for every department in hotel.



Figure 3. 40 Inside Palmery Chiller

Palmery chiller is the biggest chiller in our hotel because palmery is all day dining restaurant and they always handle almost 1000 guest in one day.



Figure 3. 41 Inside meat and Fish Chiller for all Outlet

Where we store all seafood and meat items for every outlet and we separate the rack to avoid cross contamination.



Figure 3. 42 Inside General Freezer

General freezer use for store the freezer items like nugget, dumpling, French fries etc.



Figure 3. 43 Rockfish Breakfast Set Up

Breakfast set up we always put cold cuts on ice and dairy products. We set up for breakfast every 8.30 AM.



Figure 3. 44 Rockfish Dinner Set Up

For dinner set up we put fresh fish and lobster to show the guest what we used and where we can catch the fish.



Figure 3. 45 Rockfish Service Kitchen

This show kitchen where the magic happen because from this place the chef always make food for the guest they put 150% effort for the dish.



Figure 3. 46 Rockfish Grill Section

The busiest section in rockfish because the handle almost 60% dish on the menu



Figure 3. 47 Rockfish Hot Section (prepare)

Hot section is for (pasta team, grill team) where we prepare all the ingredient before we put in the service kitchen.



Figure 3. 48 Palmery Kitchen

All day dining kitchen in this small kitchen the chefs can maintain almost 1000 guest every day.



Figure 3. 49 Club Lounge Service Kitchen

Club Lounge where the suite guest eat and spend time in this area all suite guest can have breakfast, afternoon tea and happy hour for free.



Figure 3. 50 Club Lounge Buffet

Morning Buffet for suite guest in club lounge.

3.4 EVENT HANDLED DURING THE INTERNSHIP

EASTER EVENT

At Al Naseem, 3 March. writer have a easter event at The Palmery. This Easter event special creates a new condiments that has never on any menu (colored egg). This event also has a period of time, and this event always held every year.

RAMADHAN EVENT

At Al Naseem, 23 March. Writer have chance to experience Ramadhan in Al Naseem hotel. In this event Palmery serve iftar suhoor for for those who are fasting. Palmery serve the authentic at carving station is mutton mandi. As the writer help to prepare the mutton marinate coriander seed, pepper corn, nutmeg, cumin.