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, 24 th 2023 – January, 25 th 2023 January, 26 th 2023	09.00 - 18.00 09.00 - 18.00 11.00 - 11.30 11.45 - 12.00 12.00 - 19.45	 Welcome Day. Welcome Day. First day in charge in club lounge and closing breakfast buffet in club lounge. Briefing 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

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February, 2 nd 2023	11.00 – 11.30 11.45 – 12.00 12.00 – 19.45	- 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	- Prepare for dinner sevice - Briefing Help make pizza for dinner service - Help prepare make chicken tikka masala and paneer Help making aloo tikki Closing dinner.

May 2rd 2022	07.00 - 16.00	Onaning breakfast in
May 3 rd 2023 –		- Opening breakfast in Rockfish restaurant.
June, 3 rd 2023	14.00 - 23.00	
		- 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 pimiento condiment.
		- Help sous chef prepare
		vegetables parmigiana for brunch.

3.1.1 INTERNSHIP SCHEDULE



Figure 3. 1 Rockfish Roster

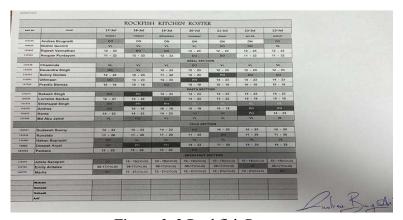


Figure 3. 2 Rockfish Roster



Figure 3. 3 Palmery Roster

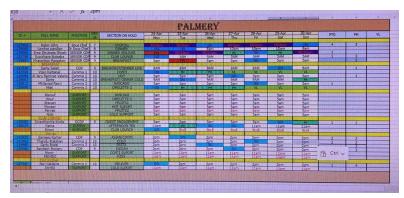


Figure 3. 4 Palmery Roster

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 Aranchini

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 garnsih .



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 aor 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.