

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Brown Table Activities

The activities carried out as part of Brown Table were the first in the hot kitchen which is burner station. And for one month I studied Indonesian cuisine.

Section	Working Hours	Home Time
Burner	<ul style="list-style-type: none">• 07.00 am – 08.00 am (Opening)• 08.00 am – 03.00 pm (work)	03.00 pm

As a burner when opening, the writer is responsible for turning on the gas outside the kitchen. After that, check the preparation at any station that has run out and prepare the required preparation. When there is an order such as a grill or pan sheard, it will be the author's responsibility to carry it out. Apart from that, frying is also part of what the burner does.

At the start of the internship period, the writer became a burner and was still accompanied by The executive chef. Working hours are 7 hours and 1 hour break. One of the things that is quite challenging about burners is having to be able to maximize the existing stove. So when operating hours and orders start to increase, you are required to be able to use all the stoves so that as a burner you are also required to be able to master speed and good time management.

After one month as a burner, the author was given the opportunity by the executive chef to move the station, namely to the work section. Wok is a difficult station. It requires dexterity in using the work and shaking the wok so that the food can be cooked perfectly and not burn on one side.

Section	Working Hours	Home Time
Wok	<ul style="list-style-type: none"> • 07.00 am – 08.00 am (Opening) • 08.00 am – 03.00 pm (work) 	03.00 pm

It requires special techniques and is also supported by experience to be able to make dishes using a wok perfectly. Considering that the writer can work well at this station so that this station becomes the writer's permanent station which is usually done during the internship. Apart from that, the author is quite experienced in making Thai dishes. So the author was given the opportunity to become an Assistant Chef.

As an Assistant Chef, the author took part in creating menu ideas and also helped the Executive Chef during operational hours. Not only that, writers are also required to be able to monitor ingredients and dishes according to SOP and serve them in the best condition to customers. Other things the author studied were also calculating monthly inventory and food costs.

3.2 Brown Table Product

3.2.1 Indonesian Food

1. Martabak Asin



Figure 3. 1 Martabak Asin

Dish with a savory taste. Vegetables, meat, eggs and various other spices are combined into one in a dense dough skin which is thinned sufficiently, then folded, then fried until cooked. For the side dish

we use fresh mixed vegetables. For the sauce we use sweet and sour sauce and add some cucumber slices

2. Cakalang Roasted Rice



Figure 3. 2 Cakalang Grilled rice

Cakalang roasted rice is rice that is grilled with charcoal until the banana leaves turn slightly black. The rica rica seasoning and cakalang fish are sautéed in a pan together and then basil is added at the end. After the condiments are cooked, they are placed on top of the rice and then wrapped in banana leaves, then grilled over a hot fire. Burnt banana leaves also produce a unique aroma in rice.

3. Galangal Fried Chicken



Figure 3. 3 Galangal Fried Chicken

Galangal fried chicken is chicken that is braised with traditional spices and then fried, grated galangal is also fried. For other condiments, we also use sautéed vegetables, orek tempeh, and sambal bawang

4. Oxtail Soup



Figure 3. 4 Oxtail Soup

Oxtail soup is seasoned beef tail then boiled and placed in a slightly clear beef broth with sliced potatoes, carrots, tomatoes, spring onions, celery and a sprinkling of fried onions.

5. Suna Cekuh Fried Rice



Figure 3. 5 Suna Cekuh Fried Rice

Suna Cekuh fried rice is a typical Balinese fried rice, namely rice that is cooked with high pressure fire and then seasoned with Suna Cekuh seasoning, namely Balinese spices.

6. Tahu Tek



Figure 3. 6 Tahu Tek

Tahu tek is tofu, lontong, deep fried eggs, fried potatoes, a little bean sprouts, and cucumber slices cut into small lengths (like pickles), then poured with peanut sauce with petis on top, sprinkled with shrimp crackers

7. Black Sticky Rice



Figure 3. 7 Black Sticky Rice

Black sticky rice porridge is black sticky rice that is steamed and then served with coconut milk, vanilla ice cream, and chocolate crackers

8. Tipat Blayag



Figure 3. 8 Tipat Blayag

Tipat Blayag is served with egg, shredded chicken, bean sprouts/lawar, chili sauce, then drizzled with Balinese spice sauce and sprinkled with fried soybeans.

9. Fried Noodle



Figure 3. 9 Fried Noodle

Fried noodles are made from yellow noodles fried in a little cooking oil, and added with garlic, shallots, shrimp and chicken or beef, sliced meatballs, chilies, vegetables, tomatoes, chicken eggs and pickles.

10. Spicy Cakalang Rice



Figure 3. 10 Spicy Cakalang Rice

Spicy cakalang rice is rice served with smoked cakalang which has been seasoned with Balinese sambal sauce and fried egg

11. Cashew Grilled Bananas



Figure 3. 11 Cashew Grilled Bananas

Cashew grilled bananas are bananas that are grilled and then sprinkled with nuts and icing sugar

3.2.2 Thai Food

1. Lemon Grass Chicken



Figure 3. 12 Lemon Grass Chicken

Lemon grass chicken is chicken thigh fillet marinated with Thai spices and lemon grass then grilled and served with rice, fried egg and tamarind sauce.

2. Yum Sum Krob



Figure 3. 13 Yum Sum Krob

yum sum krob is crispy rambak and thai spices with iceberg lettuce, onion, organic coriander leaves

3. Pad Thai



Figure 3. 14 Pad Thai

Pad thai is Stir fried rice stick noodle with crushed peanut, dried shrimp, coated with homemade sauce available as seafood,beef, and chicken

4. Crispy Shallot Chicken



Figure 3. 15 Crispy Shallot Chicken

Crispy shallot chicken is marinate deep fry chicken with mix seasoning and served with authentic thai sauce

5. Thai Sticky Wing

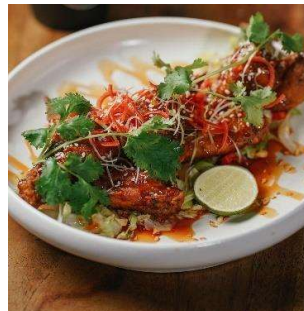


Figure 3. 16 Thai Sticky Wing

Thai sticky wing is deep fry chicken wing served with sweet, sour, spicy dipping sauce

6. Crispy Chicken Basil



Figure 3. 17 Crispy Chicken Basil

Crispy chicken basil is crispy chicken with stir fry sauce, basil and served with fried egg and rice

7. Pineapple Fried Rice



Figure 3. 18 Pineapple Fried Rice

Pineapple fried rice is thai style pineapple fried rice, seafood, green peas, diced carrot and sultanas topped with coriander

8. Mango Sticky Rice



Figure 3. 19 Mango Sticky Rice

Mango sticky rice is sticky rice served with mango, coconut milk, and mint leaves

9. Tom Yum Nam



Figure 3. 20 Tom Yum num

Tom yum nam sai is clear tom yum broth, prawns, clams, tomato, mushroom, fresh organic coriander

10. Tom Yum Kung



Figure 3. 21 Tom Yum Kung

Tom yum kung is tom yum broth, prawns, tomatoes, mushroom, and evaporated milk

11. Pandan Chicken



Figure 3. 22 Pandan Chicken

Pandan chicken is marinated chicken thighs wrapped in pandan leaves served with house made thai soy

12. Padkana Crispy Chicken



Figure 3. 23 Padkana Crispy Chicken

Padkana crispy chicken is stir fry crispy chicken and chinese broccolli with brown table signature sauce

13. Pad Sa Tor



Figure 3. 24 Pad Sa Tor

Pad sa tor is stir fried minced chicken ,shrimp paste, petai beans, onion and chili

3.3 Company Corporation

Brown Table also serves other forms of events such as birthday events, baby showers. Meetings, or seminars. Customers can use exclusive meeting rooms from brown tables and can also get consumption facilities in the form of buffets according to request. As for if you want to use an indoor room or outdoor brown table, a room will also be provided according to the wishes of the customer. The capacity of the indoor brown table itself is around 20 people and outdoor as many as approximately 20 people. The capacity of the meeting room itself is 50-100 people with projector facilities, sound systems, and also table chairs according to customer needs.

3.4 Indoor Area Facility



Figure 3. 25 Indoor Area Facility

3.5 Outdoor Area Facility



Figure 3. 26 Outdoor Area Facility

3.6 Meeting Room Facility



Figure 3. 27 Meeting Room Facility

3.7 Workplace During The Internship



Figure 3. 28 Plating Station



Figure 3. 29 Work & Burner Station



Figure 3. 30 Chiller



Figure 3. 31 Seasoning Place & Undercounter



Figure 3. 32 Preparation Station



Figure 3. 33 Meat Freezer

3.8 Plan Of Brown Table

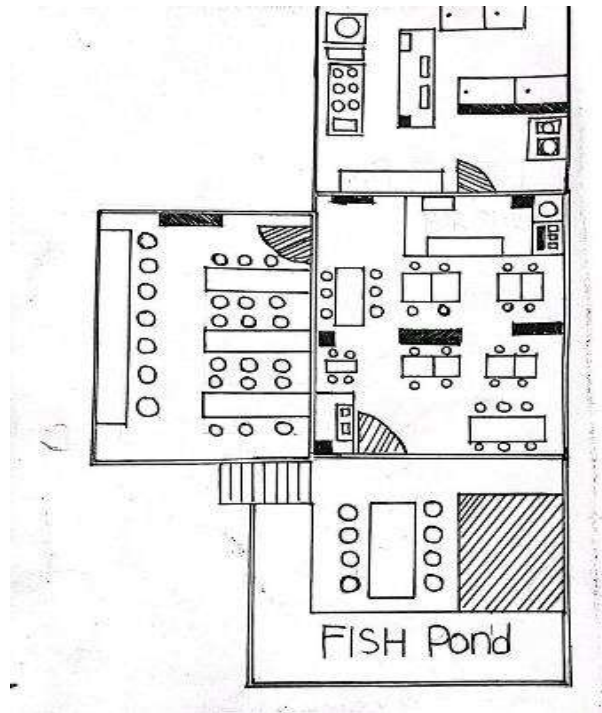


Figure 3. 34 Brown Table