

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Detail of Internship

Table 3.1 Activity of Internship

Time	Activity	Duration	Description
14.00	Preperation (Front Kitchen	2 Hours	Preperation for dinner time (making potato gratin, baked cauliflower, charred cauliflower, chared zucchini)
16.00	Break	45 Minutes	Break
16.45	Set up (front kitchen)	15 Minutes	Set up, charred greens, charred spring union, prep for salad chicken
17.00	Dinner Service	5 Hours	Making food for customer
22.15	Closing	30 Minutes	Wrap and label all the container, put the burning charcoal at the middle of the kitchen, wash all the station and front kitchen

3.2 Pictures Products

Skool Kicthen is very famous for its cooking techniques using charcoal and firewood so that it adds a different flavor, aroma and texture. Every food is given direct contact with fire so that the food served has burn marks that can spoil our visuals before consuming it. Skool kitchen also using good quality product of ingredients, quality of the ingredients is the most important thing before we process it and served to customer. What I learned from skool kitchen is we can make food from different ways using wood fire, stove, oven etc but the most important thing is the ingredients that we use must be good before we served.



Figure 3.1. Miyazaki A5, Wagyu Striploin with smoked garlic sauce



Figure 3.2. Gration Potatoes, Grana Padano, Charred Union

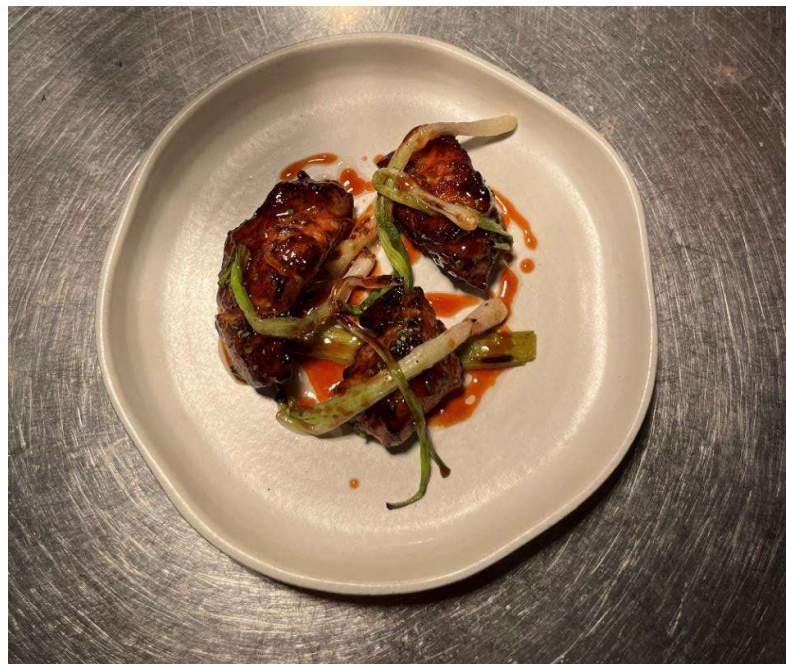


Figure 3.3. Grilled Wagyu Sweatbread, honey, spring onion and chicken jus



Figure 3.4. Argentinian red prawns, smoke paprika butter and charred lemon



Figure 3.5. Half Chicken Organic, Zucchini and fennel with lemon dressing, chicken glaze



Figure 3.6. Yakitori Chicken Skin, smoke cream fraiche and parsley oil



Figure 3.7. Ash-baked beetroot, stracciatella, hibiscus



Figure 3.8. Charred Cauliflower, furikake, cultured cream



Figure 3.9. Charred strawberries, smoke youghrt, toasted meringue

3.3 Picture of Place

3.3.1 Preperation Area



Figure 3.10. Preperation Area (for preparation and washing)

3.3.2 Storage Area

Cold room is used for saving the raw food and cooked food, every station have their own place to keep their food. We using cold room for hanging the fish and thawing the food after dinner time so the ingredients can be used for preparation tomorrow. For the dry store we keep all the dry ingredients like rice, beans, flour, sugar, and other utensils. All container and vacum bag must be labelled wheter its raw food or cooked food. The label is contains the name of the food, date and the name who is saving the food.



Figure 3.11. Cold room (for thawing pork, beef chicken, to save butter, whipping cream, milk, bone marrow and etc)



Figure 3.12. Dry Store (beans, flour, seasoning, and utensils)