

CHAPTER III
INTERNSHIP ACTIVITIES

3.1 Activities Performed

3.1.1 Veligandu Resort

Table 3. 1 Veligandu Activities

Month / outlet	Time	Activity
05 FEB – 31 MAY 2023 / Madivaru	11 am – 11 pm	<p>11 am – 00 pm Prepare condiments for bar snack and room service, clean lettuce</p> <p>00 pm – 01 pm Pick up item from main chiller on main kitchen, lunch time for staff</p> <p>01 pm – 03 pm Stand by for bar snack and room service order, prepare all condiments for dinner service</p> <p>03 pm – 06 pm Break time</p> <p>06 pm – 07.30 pm Set up kitchen for dinner service</p> <p>07.30 pm – 10 pm Service time</p> <p>10 pm – 11 pm Cleaning kitchen</p>

3.1.2 Meeru Resort

Table 3. 2 Meeru Activities

Month/Outlet	Time	Activity
01 JUNE – 01 AUGUST 2023/ Malan	07.30 am – 09 pm	<p>07.30 am – 10 am Omlette station for breakfast buffet</p> <p>10 am – 11 am Break</p> <p>11 am – 00.30 pm Prepare sauce and vegetables for buffet condimetnts. Fry papadam (India Cracker) and grill chicken or beef or pork.</p> <p>00.30 pm – 2 pm Running grill station on buffet</p> <p>2 pm – 6.30 pm Break</p> <p>6.30 pm – 9 pm Stay on soup station on buffet</p>

3.2 Products Made During Internship

3.2.1 Veligandu Resort

1. Cold Kitchen

- The Author made lemon dressing that used for bubble lobster salad, smoked salmon, fish carpaccio salad and foie grass salad, Caesar dressing for Caesar salad and Orange dressing for sandwich
- Caesar salad is one of most popular salad in Veligandu resort that consist of romaine lettuce, parmesan roulade, Caesar dressing and topped with grilled chicken.
- Nicoise salad is consist of raw grill tuna, with mix lettuce (rocket, green and red lettuce curly, romaine lettuce and ice berg lettuce) also mix with lemon chili dressing
- Bubble lobster salad is consisting of lobster meat with rocket lettuce, grilled zucchini and homemade black caviar from eggplant.
- The Author made olive tapenade for bread dipping made from black olive, parmesan cheese and olive oil
- Slice smoked salmon that shapes into rose with mix lettuce, quinoa dip, lemon dressing and lemon slice.



Figure 3. 1 Olive Tapenade



Figure 3. 2 Caesar Salad



Figure 3. 3 Bubble Lobster Salad with Lemon dressing



Figure 3. 4 Smoked Salmon

2. Hot Kitchen

- The Author made grilled chicken, grilled beef, and pan seared foie grass for Surf and turf set menu serve with red wine sauce.
- Bubble Lobster is made from grilled lobster, roasted potato and serve with Mediterranean salsa and slice lemon
- Bolognese pasta, the guest can request any pasta that they want but usually using spaghetti. The sauce made from mostly tomato paste mix with chicken broth and seasoning.
- Pesto pasta, the guest can request any pasta that they want but usually using tagliatele and the sauce made from basil, cashew nut, parmesan, garlic and olive oil, topped with baked parmesan
- Mushroom Cappuccino. Mushroom soup served with coconut foam and truffle oil. It is called cappuccino because it served in a glass with a lot of foam made from coconut milk.



Figure 3. 5 Pesto Tagliatele



Figure 3. 6 Mushroom Cappuccino



Figure 3. 7 Grill beef grill Chicken and Foie Gras with Red wine sauce

3.3 Working Place



Figure 3. 8 Cold Kitchen



Figure 3. 9 Cold Kitchen



Figure 3. 10 Storage



Figure 3. 11 Dish Washer



Figure 3. 12 Hot Kitchen



Figure 3. 13 Hot Kitchen



Figure 3. 14 Hot Kitchen



Figure 3. 15 Hot Kitchen