

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Details Of Internship

Date	Station	Activities
15 December-30 January	Plating	Plating food Help prepareration station
1 February-28 February	Sauce 1	Cook menu sauce 1 Prepareration sauce 1 menu
1 march – 31 march	Sauce 1	Cook menu sauce 1 Prepareration sauce 1 menu
1 April-30 April	Sauce 1 & Production	Cook menu sauce 1 Prepareration sauce menu Help other production station
1 May- 31 May	Sauce 1 & Production	Cook Menu sauce 1 Prepareration sauce 1 menu Help other production station
1 June – 15 june	Sauce 1 & Production	Cook menu sauce 1 Prepareraion sauce 1 menu Help other Production station

3.2 Picture products

Bone marrow is the main food served by sauce 1. This food has condiment beef, rice, unagi glaze, parsley salad. This food is grilled for 30 seconds on each side then put in the oven for 5-7 minutes then served.



Figure 3. 1 Bone Marrow

Octopus is also the main food made by sauce 1 condiment, there are octopus, apples, coriander, and cauli flowers and sauce gazpacho when you want to serve each side, cook in plancha for 1.30 minutes and cauli flowers are fried for 30 seconds.



Figure 3. 2 Octopus

Chillie satay is also an appetizer made by sauce 1. This food is a food made from chicken. First, the chicken thighs are grinded for 2 times, then mixed with the spices and put in the chilli which has been boiled with vinegar water. When serving, put it in the oven for 5 minutes.



Figure 3. 3 Chilli Satay

Nachos is an appetizer made with sauce 1. This food is made from purple sweet potato which is cut and shaped like a cone and then fried and filled with onion sauce and tomato sauce and topped with guacamole sauce made from edamame.



Figure 3. 4 Nachos

Meatballs for this meal are the main dish served with sauce 1. This food is made from chicken breast which is then mixed with spices, then fried for 3 minutes. When serving, the meatballs are placed in salamander for 1 minute to keep them warm. The sauce is made from eggplant that is cooked in the plancha exactly for 5 minutes then mixed with spices and blended while serving the sauce in the microwave for 1 minute.



Figure 3. 5 Meatballs

This Porkbuns menu is also a sauce menu 1, but the bun is made by gdm sauce, only the pork neck is seasoned, the pork neck is seasoned a day later, grilled for 5 minutes, then baked in the oven for 2 hours and cut to size then cooked when served. in planca until it matches the desired color.



Figure 3. 6 Pork Buns

Lobster roll is an appetizer served by sauce 1, but the bread is made by the lobster pastry, the shell is opened and then cut according to size and weighed and seasoned according to the recipe when served, cooked with salty butter for 40 seconds and served to pastries.

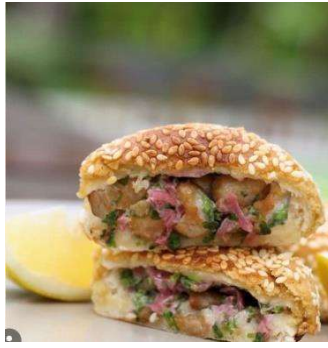


Figure 3. 7 Lobster Roll

3.3 Pictures of Place

1. Preparation area



Figure 3. 8 Preparation Area



Figure 3. 9 Preparation Area

2. Storage Place



Figure 3. 10 Storage Place



Figure 3. 11 Storage Place



Figure 3. 12 Storage Place

3. Kitchen Area



Figure 3. 13 Kitchen Area

3.4 Kitchen Plan

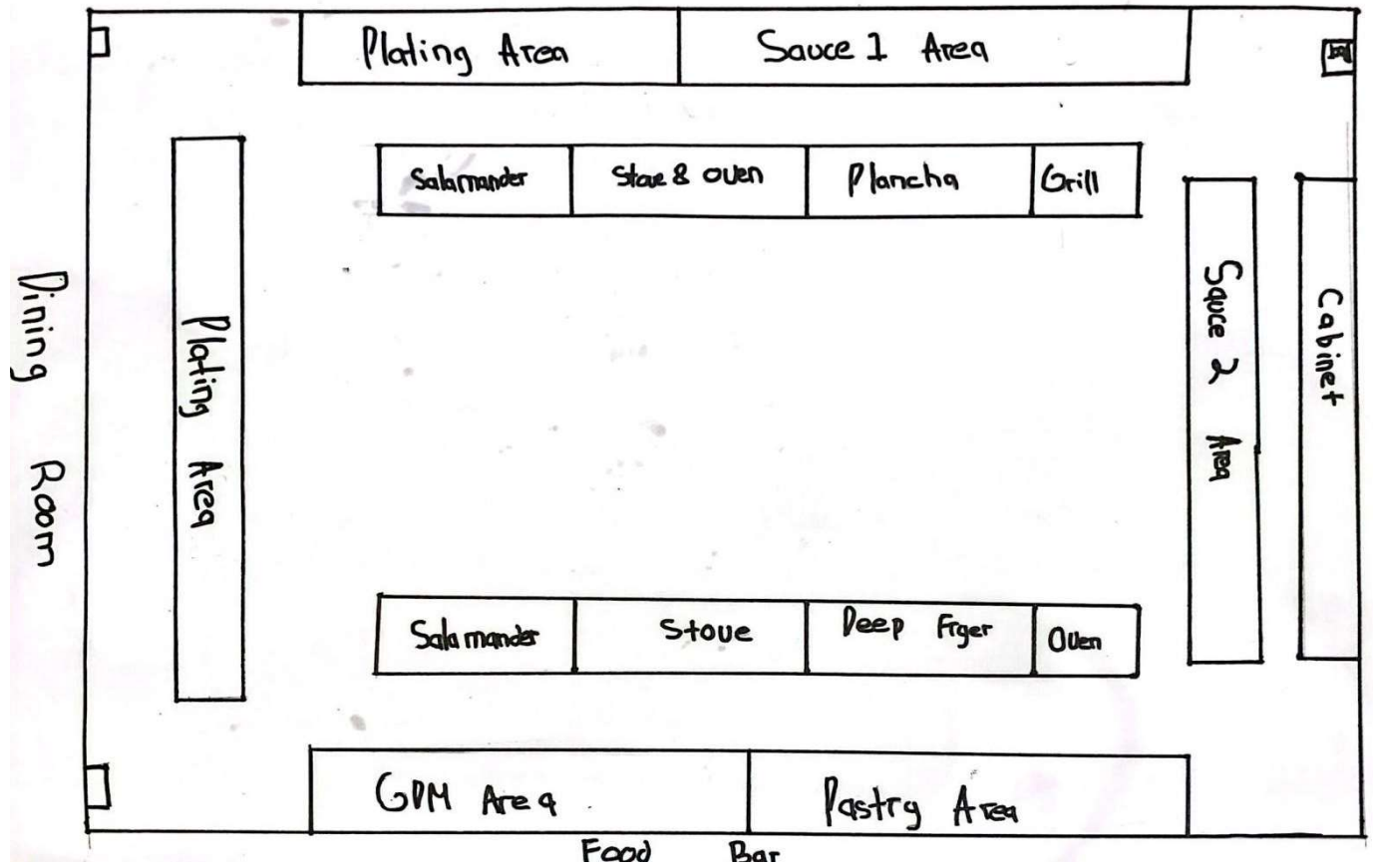


Figure 3. 14 Kitchen Plan

3.5 Events Handle

- At the Christmas event, Cuca Restaurant released a special menu for Christmas, namely chocolate strawberry where this menu was only issued for Christmas and New Year's. At this Christmas and New Year's event, Cuca also specially designed a restaurant according to that theme. This the author first event at Cuca. At the time of this event, the customers who came were quite busy a day, up to 400 pax and at this event the author task did not change, only plating. The new menu that was issued was made by the pastry chef and those who did the plating were also the pastry.
- Cuca's Valentine's Dinner also designed the restaurant to be suitable for people having dinner at the Valentine's event. This time, Cuca did not issue a new menu, only made a set menu for Valentine's where this menu already existed. This is the author second event at Cuca and this event doesn't issue a new menu so I still do my job as usual. At the time of this event author was already in Sauce 1. Most of the customers who came were couples. A day customers who come can be 200 pax.
- Cuca also made an Eid event where at this event Cuca made a new menu, namely tempeh ribs. This menu is only released during the Eid al-Fitr event and Cuca designed the restaurant according to that theme. At this event author was still in sauce 1 and the new menu that was issued was in sauce 2 so the author continued to do my work as usual. This event was also my last event at Dicuca because after that there were no more events. At this event, quite a lot of customers who come a day can be 200 to 250 customers.