

## CHAPTER III

### INTERNSHIP ACTIVITIES

#### 3.1 Place Of Assignments

The internship takes place for 6 months, starting from January 9th to July 8th. In Kayu Manis Kitchen, there are 6 kitchen sections: hot kitchen, cold kitchen, pastry kitchen, butcher commissary, Semarang authentic, and executive lounge kitchen. Throughout the 6 months, the author was placed in the pastry kitchen section.

#### 3.2 Activities Table of Internship

**Table 3.1** Activities Table of Internship

<b>Month and Shift</b>	<b>Activities</b>
January, Morning shift (06.00-15.00)	<ul style="list-style-type: none"><li>- Induction</li><li>- In charge breakfast in pastry island.</li><li>- Learn how to prepare traditional snacks.</li><li>- Learn how to make pancake and waffle for breakfast live cooking.</li><li>- In charge in es marem and wedang station.</li><li>- Learn how to closing the breakfast.</li></ul>
February, Morning shift (06.00-15.00)	<ul style="list-style-type: none"><li>- Preparing product for breakfast</li><li>- In charge lunch</li><li>- Refill the breakfast items.</li><li>- Cutting coconut</li><li>- Learn how to make ice cream base.</li><li>- Learn how to make teppanyaki ice cream or ice cream rolls for breakfast live cooking</li></ul>

<p>March, Morning shift (06.00-15.00)</p>	<ul style="list-style-type: none"> <li>- Making an order of Tolak Angin ice cream for the herbal corner.</li> <li>- Picking up the SR items.</li> <li>- Learn how to be a runner on breakfast.</li> <li>- Making tolak angin ice cream for breakfast</li> </ul>
<p>April, Afternoon shift (12.00-23.00)</p>	<ul style="list-style-type: none"> <li>- Afternoon shift.</li> <li>- Prepare items for iftar dinner.</li> <li>- Set up items for iftar dinner.</li> <li>- Prepare items for evening cocktail in executive lounge.</li> <li>- Set up items for evening cocktails.</li> <li>- Learn how to do an a la carte.</li> <li>- Prepare a la carte condiments.</li> <li>- Help the CDP making idul fitri hampers.</li> </ul>
<p>June, Morning shift (06.00-15.00)</p>	<ul style="list-style-type: none"> <li>- Help making 600+ tolak angin ice creams for the herbal corner.</li> <li>- Do the general cleaning every week on Sunday.</li> <li>- Product knowledge test for all staffs and trainees.</li> </ul>
<p>July, Morning shift (06.00-15.00)</p>	<ul style="list-style-type: none"> <li>- Help making 1200+ tolak angin ice creams for the herbal corner.</li> <li>- Teaching new trainees what activities are conducted during training at Hotel Tentrem Semarang.</li> </ul>

### 3.3 Product Make During Internship

#### 1. Tolak Angin Ice Cream



**Figure 3.1** Tolak Angin Ice Cream

Tolak Angin ice cream is one of the signature dishes served by Hotel Tentrem. This ice cream is made from a blend of ice cream base and 'Tolak Angin' herbal syrup. Due to its unique flavor, this menu has become a favorite among most guests at Hotel Tentrem Semarang. It has become a distinctive feature of Hotel Tentrem and is not available for sale outside.

#### 2. Chocolate muffin



**Figure 3.1** Chocolate Muffin

A classic chocolate muffin topped with dark chocolate chips. This is one of the menu items served during breakfast. Not only chocolate muffins, but there are also various other muffin variations available, such as strawberry muffins, taro muffins, green tea muffins, and cheese muffins, which will be rotated daily.

### 3. Wedang kacang



**Figure 3.3** Wedang Kacang

Wedang Kacang is one of Semarang's traditional hot beverages made from peanuts, sugar, and pandan leaves. In addition to being available for à la carte orders, this menu is also served during breakfast.

### 4. Bread and Butter pudding



**Figure 3.2** Bread and Butter Pudding

This menu is also served only during breakfast. Bread and butter pudding is a warm dessert made from milk, eggs, sugar, vanilla essence, and leftover croissants that are still in good condition. Then sprinkled with cinnamon sugar and raisins on top. After that bake until it firm, and served with vanilla sauce.

## 5. Chicken Pie



**Figure 3.3** Chicken Pie

Chicken pie has a filling containing chicken, green peas, onions, and Italian herbs, all covered by a pastry sheet. This dish is also served during breakfast, usually accompanied by several condiments such as chili sauce and ketchup.

## 6. Pisang Plenet



**Figure 3.4** Pisang Plenet

Pisang Plenet is a distinctive Semarang snack known for its sweet taste. To prepare it, bananas are flattened when grilled on a pan with butter, then adorned with various toppings such as cheese, condensed milk, and chocolate sprinkles. This dish is served for à la carte and also during breakfast.

### 3.4 Picture of Internship Place



**Figure 3.5 Pastry Island**



**Figure 3.6 Es Marem and Wedang Station**



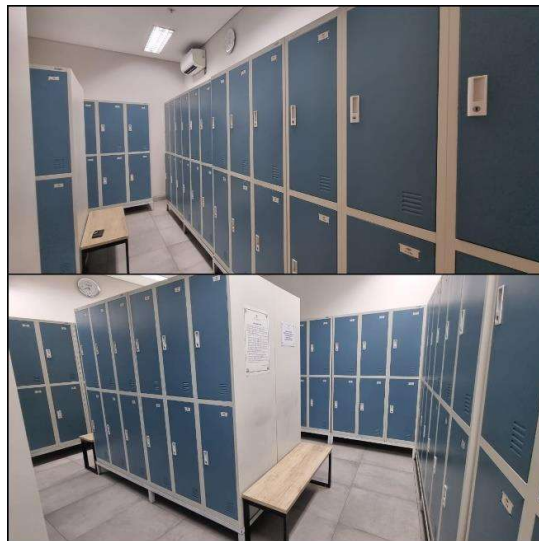
**Figure 3.7 Pastry Kitchen**



**Figure 3.8 Bakery Kitchen**



**Figure 3.9** Chocolate Room



**Figure 3.10** Woman Locker





**Figure 3.11** Canteen

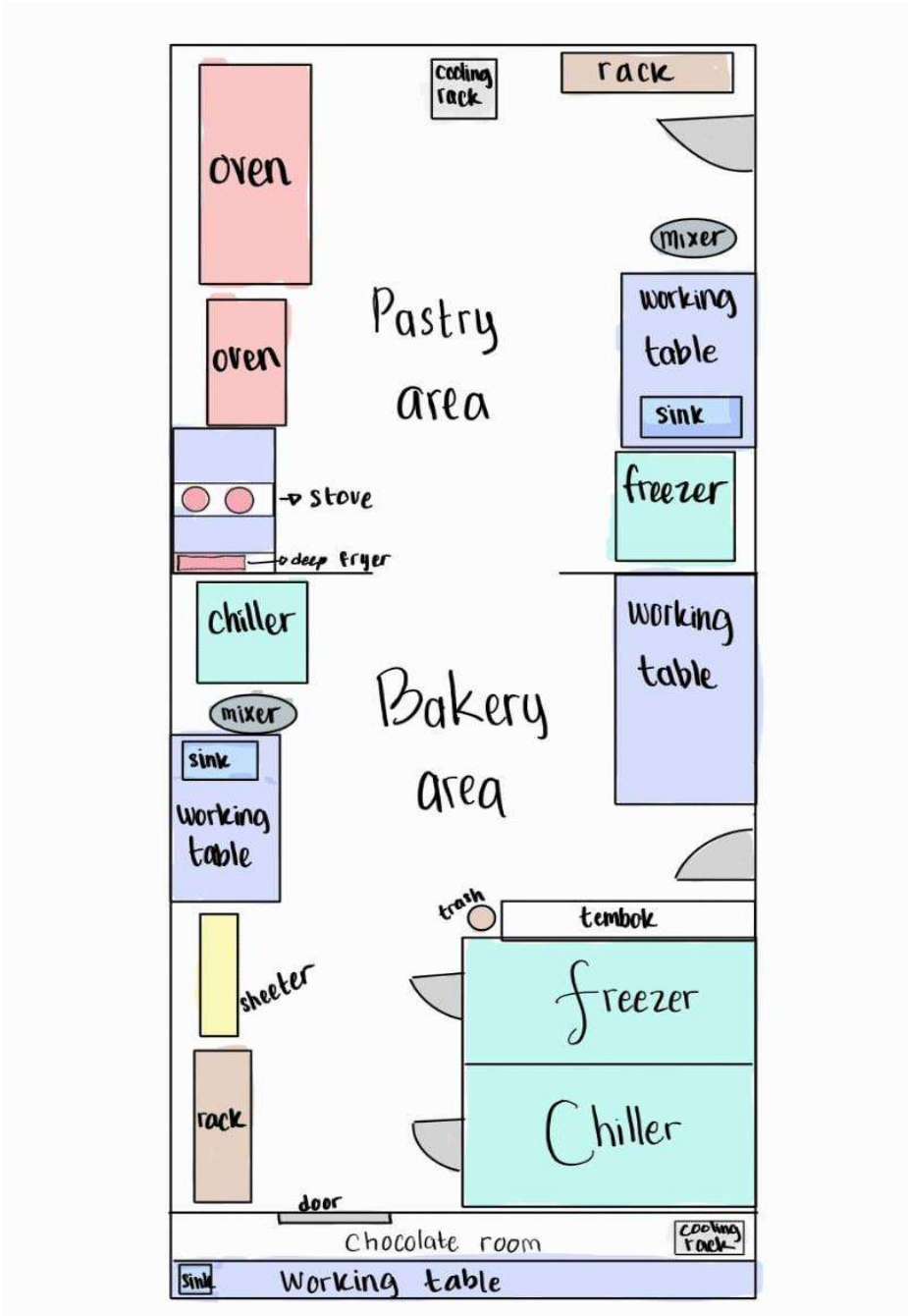


Figure 3.12 Kitchen Installation

### **3.5 Event Handle During Internship**

During a 6 months internship at Hotel Tentrem Semarang, the author was given the opportunity to handle 3 events. The events handled are iftar, lunch, and coffee break. During the fasting month, breakfast works as usual, but at night there was always an iftar event every day.

During iftar, the pastry team provides cakes and appetizers with a Mediterranean theme, such as Um Ali, Baklava, dates, and more. In addition to Mediterranean-themed dishes, during the iftar dinner event, local foods like traditional snacks, mixed ice desserts (es campur), and of course Tolak Angin ice cream are also offered.

For lunch events and coffee breaks, the pastry team typically serves a variety of cakes and traditional cold beverages, such as cendol, young coconut ice, grass jelly coconut ice, and many others.



**Figure 3.13** Iftar Dinner



**Figure 3.14** Coffee Break



**Figure 3.15** Lunch