

CHAPTER III
INTERNSHIP ACTIVITIES

3.1 Internship Activities and Engagement

No	Duration	Outlet	Working Shift	Activities
1	21 th of february 2023 until 20 th of august 2023	Hot KIthen	Morning Shift (07:00 am - 17:30 pm)	-Manage the breakfast buffet -Preparing ala carte for restaurant and room service -Manage business lunch events and other events that require assistance -Clean up walk in freezer, walk in chiller, freezer box. After that taking food ingredient at Store and loading dock with commis.

2	21 th of february 2023 until 20 th of august 2023	Hot Kitchen	Afternoon Shift (14:00 pm - 24:00 am)	-Checking for ala carte and other necessary ingredient that needed -Helping Kitchen leader and staff preparing order -Preparing ingredient for next breakfast, like thawing meat, cutting vegetable, and etc
---	---	----------------	---	--

Table 3. 1 Internship Activities

There are several events held by the hotel that I contribute to, such as Ramadan iftar dinners, Saturday night BBQs, weddings and business lunches. Ramadhan iftar dinner happen from march to april. Saturday night bbq only happen at Saturday night with different theme every week.

3.2 Products Made During Internship

Hotel Mercure Samarinda has a restaurant called Ivory which has the theme of Chinese food, even though the Ivory restaurant still produces western food. there are various products that I produced during my internship period there. Here are some of the food products produced by the hot kitchen Ivory Restaurant.



Figure 3. 1 wheat fried chicken



Figure 3. 2 Salmon Dabu-Dabu



Figure 3. 3 Beef Wine



Figure 3. 4 spaghetti Carbonara



Figure 3. 5 Spaghetti Sambal Matah

3.3 Work Area During Internship

Here is the Work area of ivory kitchen:



Figure 3. 6 Kitchen Area



Figure 3. 7 Kitchen Area



Figure 3. 8 Kitchen Area



Figure 3. 9 Dry Store



Figure 3. 10 Dry Store



Figure 3. 11 Logistics Area



Figure 3. 12 Logistics Area



Figure 3. 13 Walk in Chiller



Figure 3. 14 Walk in Freezer

3.4 Restaurant Area

Here is the Restaurant area of ivory :

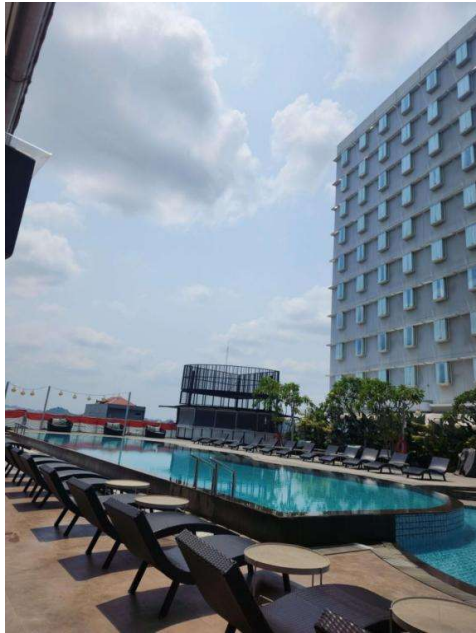


Figure 3. 15 Pool Area

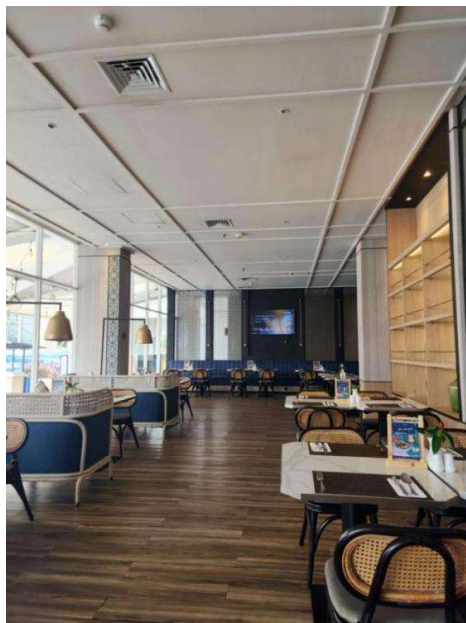


Figure 3. 16 Restaurant Area



Figure 3. 17 Restaurant Area

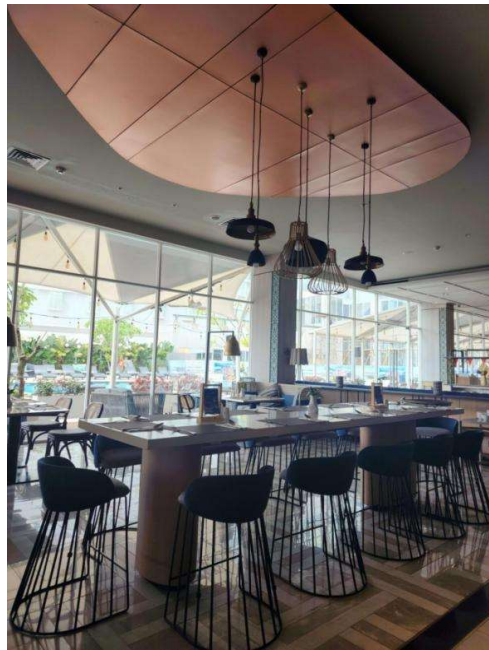


Figure 3. 18 Restaurant Area

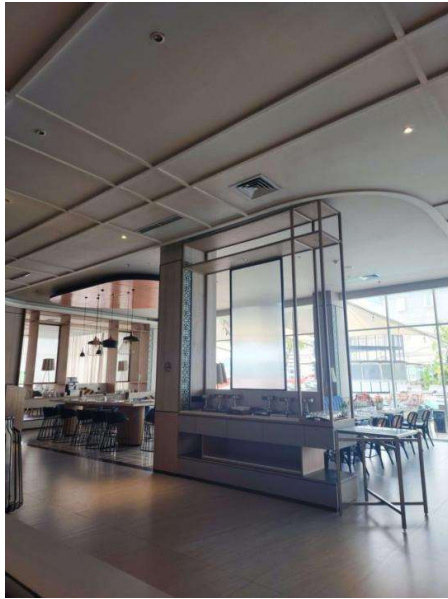


Figure 3. 19 Restaurant Area



Figure 3. 20 Restaurant Area

3.5 Kitchen Blueprint

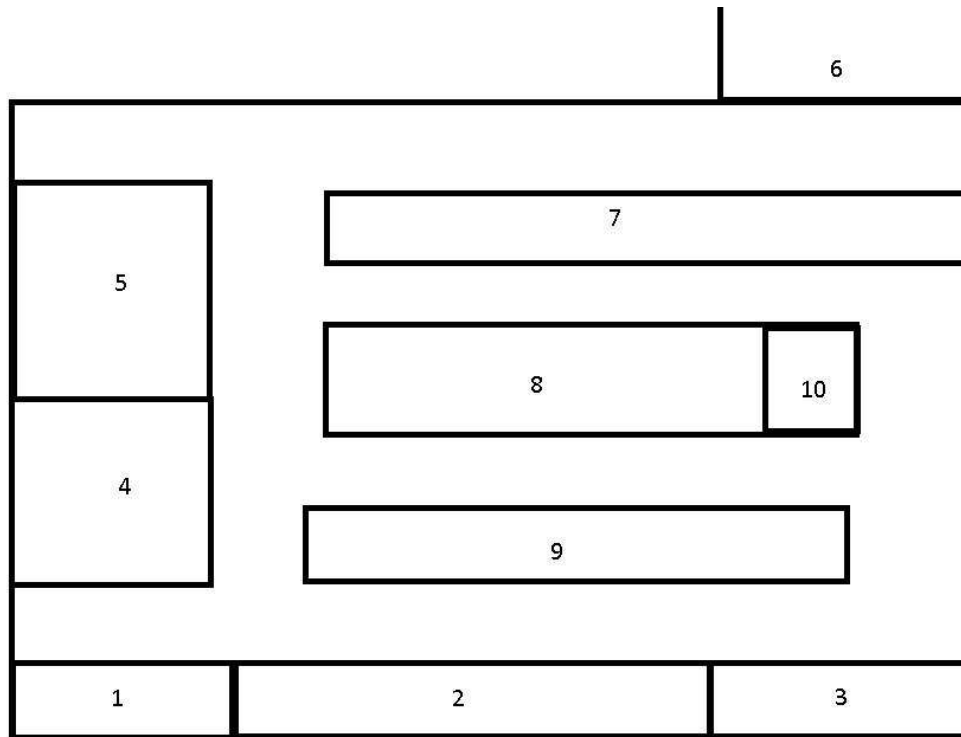


Figure 3. 21 Kitchen Blueprint

1. Equipment Shelf
2. Chiller and Freezer
3. Sink
4. Office
5. Cold Kitchen
6. Dry Store
7. Counter
8. Wok and Stove Area
9. Counter
10. Rational Self Cooking