

## **CHAPTER III**

### **INTERNSHIP ACTIVITIES**

#### **3.1 PLACEMENT ASSIGNMENT**

This internship was held at JW Marriot Hotel Surabaya with total duration of six month, from 23st March 2023 to 23st September 2023. The writer was placed in the outlet team, SBCO team, banquet team. Outlet team handling breakfast, lunch and dinner at Pavillion Restaurant, preparing cake for executive lounge. Banquet team handling cake and snack for ballroom events, small meetings, and preparing dessert for set menu at Tang Palace and Imari restaurant. SBCO team handling all French pastry at SBCO and Bakery team handling all the bakery stuff at JW Marriott Surabaya.

#### **3.2 ACTIVITIES PERFORMED**



**Figure 3. 1** Breakfast at pavillion

During 6 months internship program, the writer carried with so many assignment. The following is an the explanation of the activities

### **Breakfast Team :**

1. Breakfast team divided into 3 section, there are live and bakery station, Indonesian traditional food and ice cream station.
2. In the live and bakery station : making plain & cinnamon French toast, pancake, waffle, croffle. And also helping guest to toast their bread if they want to
3. In the ice cream station : making some sweet bread for passing around and scooping ice cream for guest.
4. In traditional Indonesian food : helping guest to make bubur madura and traditional snack.
5. After closing, the writer preparing waffle, pancake, plain sauce & cinnamon sauce, cutting brioche for French toast, preparing condiment for French toast, making muffin batter (choco muffin, pandan uffin, berries muffin, lemon muffin,etc)



**Figure 3. 2** passing around

### **Outlet Team :**

1. Preparing 6 types of ice cream based on request (if have a reservation)
2. Prepare and decorate cake for lunch and dinner at Pvilion Restaurant
3. Making and assembling cake for Pvillion restaurant
4. Prepare any traditional snack “klenikan”
5. Prepare condiment for live cooking station

6. Making some menu a la carte



**Figure 3. 3** live cooking station



**Figure 3. 4** cake and traditoional snack station



**Figure 3. 5** a la carte menu

**Banquet team :**

1. Preparing and assembling cake for events, meeting room.
2. Preparing dessert for set menu in Tang Palace and Imari Restaurant



**Figure 3. 6** banquet assembling and preparing

**SBCO team :**

1. Prepare, decorate and set up SBCO display
2. Making cake and gelato for SBCO
3. Closing and prepare cake to sell for the next day





**Figure 3. 7 sbco cake**

**Bakery Team :**

1. Set up for Breakfast at Pavilion
2. Prepare and making all bread, croissant, Danish in JW Marriott Hotel Surabaya



**Figure 3. 8 helping staff make brioche**

**Our staff :**







**Figure 3. 9** pastry staff

**Breakfast Job Desc :**

**Tabel 3. 1** breakfast job

Time	Job Description
05.45 – 06.00	Prepare all bread and live station
06.00 – 10.30	Take care for breakfast in pavilion
10.30 – 11.00	Breakfast closing
11.00 – 12.00	Closing and prepare ingredients for breakfast
12.00 – 13.00	Break
13.00 – end	Making products for breakfast (muffin,sauce,etc)

**Outlet Job (lunch and dinner) Desc :**

**Tabel 3. 2** outlet job

Time	Job Description
14.00 – 15.00	Prepare for executive lounge
15.00 – 16.00	Closing, clean up, and refill all condiments and ice cream
16.00 – 16.45	Making and assembling cake for dinner
16.45 – 17.15	Set up in Executive Lounge
17.15 – 18.00	Break
18.00 – 22.00	Take care dinner in pavilion and Closing Executive Lounge
22.00 – 23.00	Closing, clean up, refill all condiments

**Banquet Job Desc :**

Morning Banquet job desc that focused on set up events.

**Tabel 3. 3** morning shift banquet team

Time	Job Description
07.00 – 09.00	Prepare and set up all cakes for event and meetings
09.00 – 12.00	Making product for next event
12.00 – 13.00	Break
13.00 – 16.00	Making product for next event

Evening Banquet job desc that focused in production and set up for dinner events.

**Tabel 3. 4** evening shift banquet team

Time	Job Description
12.00 -18.00	Making product for next events
18.00 – 19.00	Break
19.00 – 21.00	Making product, prepare for next days

**SBCO Job Desc :**

Morning shift

**Tabel 3. 5** morning shift sbco

Time	Job Description
06.00 – 08.00	Preparing for the days sale
08.00 – 12.00	Making product
12.00 – 13.00	Break
13.00 – 15.00	Making product

Evening shift

**Tabel 3. 6** evening shift sbco

Time	Job Description
14.00 – 18.00	Making product for the next day
18.00 – 19.00	Break
19.00 – 21.00	Prepare and making product for the next day
22.00 – 23.00	Closing and clean up SBCO

## Our products :

### Craquelin & Tiramisu Canape

- Craquelin is Choux-based covered with a crispy layer made from sugar and butter and filled with cream diplomat
- Tiramisu canape is made from coffee sponge cake cut into rounds then coated with coffee cream consisting of mascarpone, cream and kahlua



**Figure 3. 10** our products

### Choco Almond Mousse Cake & Klappertart

- Choco almond mousse cake is made from almond slices which are caramelized with sugar then mixed into mousse (chocolate + cream + gelatin) and combined with chocolate cake and chocolate ganache
- Klappertart is a coconut cake made from milk which is cooked with flour then mixed with pieces of coconut meat then baked.





**Figure 3. 11** our products

Tiramisu for Imari Restaurant & dessert for Uppercut

- Tiramisu Imari is divided into 3 types of flavors, namely original, baileys and matcha. Tiramisu imari is made from mascarpone mixed with cream and accompanied by cake dipped in liquid such as coffee syrup or matcha
- Uppercut kolak pisang is a deconstructed “kolak pisang” containing pumpkin puree, coconut jelly, brown sugar ice cream, caramelized banana, sauteed pumpkin and coconut crumble and finally doused with warm coconut milk sauce



**Figure 3. 12** our products

Choco Raspberry Mousse canape for Janice Wong & White Choco Mousse with Raspberry Jelly for outlet

- Choco Raspberry Mousse canape is made from dark chocolate mousse, dark chocolate fudge cake, and raspberry gel.
- White Choco Mousse with Raspberry Jelly is made from white chocolate mousse then coated with raspberry puree which has been cooked with gelatin



**Figure 3. 13** our products

Blueberry Mousse Dome & Crème Brulee for set menu

- Blueberry mousse dome consists of blueberry cake, blueberry gel, blueberry mousse and blueberry glaze
- Creme brulee is made from eggs cooked in milk, cream then baked in the oven until set and topped with sugar and then torched until it becomes caramel candy.





**Figure 3. 14** our products

#### Bubur Madura for breakfast

- This dish consists of a set of condiments from rice flour porridge or sumsum, sweet cassava starch ball or candil, tapioca pearl, and black sticky rice. Not to mention the savory taste of coconut milk and the sweet taste or palm sugar to top it off.



**Figure 3. 15** our products