

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Place of Assignment

The author was assigned at Tang Place Main Kitchen for the first two week of internship. In the following day, the author was moved to Tang Palace Dimsum Kitchen.

3.2 Activities Performed

The author was placed in various position in the kitchen, in the first 2 weeks the author was responsible for being a Taho or Cook Helper at Tang Palace Main Kitchen. The author learned how to prepare the ingredients before it served to the chefs, includes washing and cleaning vegetables, prepare the sauces, fill up the seasonings in the seasoning cups or even prepare the plates. In the following months author was moved to dimsum section. The author is responsible for prepare various of dimsum cuisine, there are steam, friters dimsum cuisine and also the dessert. When there is an event, the author and some chefs are handling a banquet kitchen for buffet or set menu plating. If there is an opportunity, some chefs asked for the author to try to cook using wok in high pressure stove. Working hours in Tang Palace divided into 2 times, at 10am-2:30pm and 6pm-10:30pm or we used to call it split shift and at 8am-5pm. The difference between working in the morning and split is in the morning author responsible for prepare all the kitchen stuffs, ingredients, mise en place, prepare for the lunch a la carte orders in the morning and while split, the author responsible for handle wedding event or set menu event.

3.3 Activity Table of Internship

Table 3. 1 Activity Table

Month	Activities
1	<ul style="list-style-type: none">- Marrioternship orientation- Introduction to ingredients and tools for cooking

	<ul style="list-style-type: none"> - prepare and refill the dry ingredients that have run out on the taho table - Labelling expired date of food ingredients - Learn to make sauces - Prepare Yu Zhang for Chinese New Year Event
2	<ul style="list-style-type: none"> - Moved to Dim sum section - Cleaning Chiller and Freezer - Learn how to make dim sum - Learn how to make puddings - Assisting Dim Sum Chef for making dim sums - Memorize plates used for a la carte - Plating for set-menu event
3	<ul style="list-style-type: none"> - Responsible for handle an event, set menu and buffet - Responsible for handle dim sum fritters - Learn how to make Lo Mai Gai - Learn how to make Peach Gum Tong Sui - Learn how to make Chinese Bird nest Soup - Learn how to make Stir fry radish cake with XO Sauce
4	<ul style="list-style-type: none"> - Serving “Angkringan” food at the Ramadan buffet booth - Helping Pavilion kitchen for Ramadan Buffet - Learn how to be a runner and refill food
5	<ul style="list-style-type: none"> - Fully trusted for handle dim sum fritters (dumplings, lumpia, cheng feun , - Fully trusted for handle steam dish (Shaomai, Baikut, Ceker,wonton) - Fully trusted for handle desserts (Mango Pudding, Almond Pudding, Onde-onde, Lemongrass Jelly)

	<ul style="list-style-type: none"> - Learn how to mix shrimp mixture and Shaomai ingredients
6	<ul style="list-style-type: none"> - Making Hakau - Making Tan Tart - Making Various kind of Bapao (Salted egg Pao, Redbean Pao, Pandan Pao) - Making durian roll - Preparing Bacang ingredients - Handling more banquet and buffet events

3.4 Product of Internship

During 6 months of training, the author creates Chinese food products, these are some of them :



Figure 3. 1 Chicken and Shrimp Shaomai

Shaomai is a typical Chinese steam dish containing chicken, shrimp and mushrooms



Figure 3. 2 Hakau

Hakau is dimsum with a transparent skin and a small shape and filled with shrimp.



Figure 3. 3 Mango Pudding

Mango Pudding is a pudding with a mixture of gelatine, cream and mango puree



Figure 3. 4 Salted Egg Bapao

made from salted duck egg yolks, butter, and custard powder to form a sweet and savoury custard that is runny and slightly grainy when steamed.



Figure 3. 5 Almond Pudding

Almond Pudding is pudding with a mixture of almond milk, gelatin and water



Figure 3. 6 Guilinggao

Guilinggao is a traditional jelly, made from tortoise shell, served as a dessert



Figure 3. 7 Ice Lemongrass Jelly

is soft jelly mixed with lemongrass juice, lemon, pandan leaves and sugar



Figure 3. 8 Lo Mai Gai

is a dish made of glutinous rice, with lapchong, chicken, and mushrooms. served with peanuts and shredded beef as a complement



Figure 3. 9 Chinese Porridge

A typical Chinese porridge served with chicken, fish or pork, topped with bitan eggs, salted eggs and fried ginger



Figure 3. 10 Lotus Sesame Ball

A simple dough of sugar, water and rice flour is wrapped around a filling of lotus paste, then the balls are coated with sesame seeds.



Figure 3. 11 Mantau

is a Chinese steamed round bun that is usually made plain, without any filling inside.



Figure 3. 12 Chinese Shrimp Dumpling

it is made with chicken or prawn mince, coriander, spring onions, and simple soy sauce and sesame oil seasonings.



Figure 3. 13 Cheng Feun

It is a thin roll made from a wide strip of *shahe fen* (rice noodles), filled with shrimp, beef, vegetables, or other ingredients.



Figure 3. 14 Five Combination Spring Roll

Shrimp wrapped in spring roll skin filled with carrots and chives.



Figure 3. 15 Tofu Skin Spring Roll

Chinese fried rice stuffed with shrimp and chives wrapped in tofu skin



Figure 3. 16 Red Cooking Wine Bapao

Bakpau filled with Chinese cooking wine and chicken



Figure 3. 17 Pineapple Polo

Bread filled with pineapple jam



Figure 3. 18 Charsiew Pie

a combination of pastry skin with grilled charsiew pork, then topped with shredded beef and sesame



Figure 3. 19 Steamed Chicken Leg with Tauco and Peanut

Fried chicken feet wrapped in a sauce made from vegetable broth and angco, then steamed



Figure 3. 20 Tang Palace 4 Combination

4 Chinese food combinations, consisting of jellyfish, crispy pork belly, soft crab and duck salad



Figure 3. 21 Hongkong Tofu

Tofu and vegetables filled with ground mackerel and then deep fried



Figure 3. 22 Pork Charsiew

Pork belly wrapped in charsiew sauce then cooked in the oven until cooked and tender



Figure 3. 23 Charsiew Pao

Bakpau with pork charsiew filling



Figure 3. 24 Steamed Clams with Cordyceps Flowers

Steamed dimsum with a transparent skin filled with scallops, shrimp and cordyceps flowers



Figure 3. 25 Steamed Chives Dumplings

Steamed Chives Dumplings with shrimp, chicken and Szechuan Sauce