

## CHAPTER III

### INTERNSHIP ACTIVITIES

#### 3.1 ACTIVITIES PERFORMED

**Table 3. 1** Activities Performed

DURATION	STATION	ACTIVITY
Dec 5 <sup>th</sup> – Jan 4 <sup>th</sup>	Cold kitchen	<ul style="list-style-type: none"> <li>- Learning the cold kitchen mise en place</li> <li>- Set up and clear the buffet</li> <li>- Prepare the a la carte order</li> <li>- make many kind of salad and the dressing.</li> </ul>
Jan 5 <sup>th</sup> – Feb 5 <sup>th</sup>	Hot Kitchen (breakfast)	<ul style="list-style-type: none"> <li>- Learning the mise en place</li> <li>- Understanding the ingredients and the storage system</li> <li>- help the chef to preparation and setup</li> </ul>
Feb 6 <sup>th</sup> - Mar 6 <sup>th</sup>	Hot Kitchen (breakfast)	<ul style="list-style-type: none"> <li>- Make the misce en place for breakfast</li> <li>- Make the food for the buffet</li> <li>- Set up the buffet</li> <li>- Refill the buffet</li> <li>- cooking waffle,pancake,omelette,egg benedict at live station food.</li> </ul>
Mar 7 <sup>th</sup> - Apr 7 <sup>th</sup>	Hot Kitchen (IRD)	<ul style="list-style-type: none"> <li>- Handling ala carte orders</li> <li>- Set up &amp; refill the Ramadan buffet</li> <li>- Making mise en place</li> <li>- changing the date labels</li> </ul>

Apr 8 <sup>th</sup> - May 9 <sup>th</sup>	Hot Kitchen (IRD)	<ul style="list-style-type: none"> <li>- Prepare the ala carte misce en place</li> <li>- Handling ala carte orders</li> <li>-prepare, set up and remove the executive lounge Buffet</li> <li>- Handle all the expiry items</li> </ul>
May 9 <sup>th</sup> - June 5 <sup>th</sup>	Hot Kitchen (IRD)	<ul style="list-style-type: none"> <li>-Handling ala carte orders</li> <li>- pick up the ingredients from the butchery and general chiller</li> <li>- make the food for executive lounge</li> <li>- checking all the date labels</li> </ul>

### 3.2 PRODUCTS MADE DURING INTERNSHIP



**Figure 3. 1** Cheese Platter

This cheese platters are served with many variants of cheese such as feta cheese, brie cheese, gorgonzola, blue cheese, and halloumi. You can find this kind of cheese at buffet during breakfast, lunch and dinner.



**Figure 3. 2** Quinoa Salad

This is our bestselling salad such as Quinoa Salad. It's made with red radish, White & black quinoa, Mix greens, pomegranate seeds, orange segments, cherry tomato and majdool dates. Assortment of young leaf salad, herbs blended with Qatari dates, Almond drizzle with olive citrus dressing.



**Figure 3. 3** Free range Chicken Breast

The chicken breast is a grilled Chicken Breast, Pistachio, bell pepper, cous-cous, sauté baby vegies, charred onion, mizuna leaves and served with jus. To make this dish we use 4 method sous vide, steaming, grilling and sauteing.



**Figure 3. 4** Angus beef tenderloin

It's one of the expensive grades of beef, we cook as per guest order (rare, medium, medium to rare, medium to well and well done, we serve along with charred shallots, mash potato, porcini mushroom, Sautéed baby vegetables, and veal jus. Cooking methods: Pan searing, Roasting, Sautee, boiling and blanching



**Figure 3. 5** Indian Biryani

Made with Indian spices and layered by saffron rice, and we serving with Chicken, lamb, vegetables and shrimps, and topped with Fried Cashew nuts, raisins and Fried onions, It goes with Raita, Papadum and Indian lemon pickle. Cooking methods: Steam, sauté, Fry, Roasting



**Figure 3. 6** Tagliatelle mare e Monti

Tagliatelle pasta tossed Mushroom sauce, Shrimps and porcini mushrooms, Garnished by Parmesan shaves, black olive dust and fresh rocket lettuce, it has Richest flavour of Truffle oil. Cooking methods: Boiling, Stewing, Sautee



**Figure 3. 7** Roasted tomato soup

Roasted tomato soup was made with roasted plum tomatoes and Italian herbs, we serve with parmesan ganache, semi dried cherry tomatoes, basil sprigs, and white bread and herb croutons. Cooking methods: Roasting, Boiling



**Figure 3. 8** Pizza Piemontese

48 hours proved pizza dough baked with mushroom sauce, assorted mushrooms and Mozzarella cheese and Garnished with Fresh rocket lettuce, Parmesan shaves and semi dried tomatoes Cooking methods: Baking, sauté, roasting



**Figure 3. 9** Gourmet Beef burger

Grilled wagyu beef burger patty, with caramelized onion, grilled beef bacon, pickled cucumber slices, sundried tomato, mustard mayonnaise and gratinated with Argentinian provolone cheese and we serve with Arabic mix vegetable pickles and French fries Cooking methods: Grilling, frying,