

CHAPTER III

INTERNSHIP ACTIVITY

3.2 Activities Performed

– Cold kitchen:

The writer is responsible for the buffet menu which are salad which the writer prepared for tomorrow and plating it. The writer also prepared and setup buffet for lunch and dinner dish like garden tomato, mushroom salad, fruit salad, capsicum sausage salad, onion ring salad, ceaser salad, and pineapple salad. The writer also prepared tapas for dinner like bitterballen, cheese bacon.

– Hot kitchen:

In the second section, the writer responsible to prepare soup for lunch buffet. for the soup there is 2 kind soup for buffet like feijoada and onion cream soup. At dinner the writer also have a responsibility to make skew some chicken heart, chicken bacon, dorry, garlic bread , and brazillian sausage

3.1 Placed of Assignment

During 6 months of internship, the writer has placed in 2 different outlets in the Chamas kitchen, such as:

1. Cold Kitchen: 03 March – 25 June 2023
2. Hot Kitchen: 26 June – 9 September 2023

3.3 Table Activity of Internship

Month	Activity
1	1. Orientation and introduction to the hotel 2. Prepare condiments for salad

	<ol style="list-style-type: none"> 3. General cleaning in the kitchen (label date ala carte chiller) 4. Become a runner by refilling food, checking food condition, refilling cold section, fruits and etc. 5. Label date ingredients in the main chiller and dry store
2	<ol style="list-style-type: none"> 1. Learn how to make Onion ring salad 2. Learn how to make Caesar salad dressing 3. Learn how to make Crouton 4. Taking ingredients in the purchasing store and put the ingredients to the dry store and chiller. 5. Learn how to setup buffet for Salad 6. Prepare for Wine dinner
3	<ol style="list-style-type: none"> 1. Learn how to make dressing for salad 2. Learn how to make Pickle 3. Learn how to make chimi curi 4. Prepare for Akar x Chamas
4	<ol style="list-style-type: none"> 1. Move to Hot kitchen 2. Learn how to make Feijoada 3. Learn how to make bbq and blackpepper sauce 4. Prepare for whiskey dinner
5	<ol style="list-style-type: none"> 1. Learn how to setup buffet for hot kitchen 2. Prepare skewer for dinner
6	<ol style="list-style-type: none"> 1. Learn how to cut Picanha 2. Learn how to make chicken bacon 3. Learn how to marinate chicken heart 4. Prepare for cognac Dinner

3.4 Product of Internship

During 6 months of training, the writer has been given the responsibility to create products under the supervision of the staff, such as:

1. Cold Kitchen Section:



Figures 3.1 Bitterballen (Personal Documentation,2023)

For the production, first heat the milk and butter then wait until boil. Then add mashed potato powder and flour mix it until dough can be formed. Each bitterballen have dough for 10-13 gram. Form in to the ball and then add mozzarella chesse. Then plunge it into egg the flour after that in to bread crumb.



Figures 3.2 Ceaser Dressing (Personal Documentation,2023)

For the production, first we finely chop capers and anchovies. Then add it into mayonnaise then add garlic and seasoning.



Figures 3.3 Garden Tomato salad from Akar x Chamas(Personal Documentation,2023)

For the production, we cut the tomatoes into half and trim the tip of the tomatoes so it can stand. Then add brown sugar the burn it use torch until all brown sugar melt. Then add balsamic reduction and add spicy dukkah.



Figures 3.4 Spicy Watermelon (Personal Documentation,2023)

For the production, we cut the watermelon into cube. Then marinate watermelon with orange juice, mint leaves, and togarashi.



Figures 3.5 Smoke Salmon Tapas (Personal Documentation,2023)

For the production, we cut paprika, onion, smoke salmon into small piece. Then mix it with mayonnaise, chilli sauce and little bit chilli powder. Plating it into the baguette then serve

2. Hot Kitchen section



Figures 3.6 Feijoada (Personal Documentation,2023)

For the production, we cook the red bean until soft. Then rinse it and take some water from red bean. Then sautee garlic and left over meat with coriande and bay leave. Then add red bean and add demi glauce sauce cook it until saucey.



Figures 3.7 Baked Potato (Personal Documentation,2023)

For the production, we cut the potatoes into wedges then marinate potatoes with salad oil,paprika powder,salt,pepper, and garlic paste.Bake it until soft.



Figures 3.8 Chimichurri (Personal Documentation,2023)

For the production, we blend red chilli to coarse then put into pot. Then add vinegar Heinz,salad oil, seasoning. The chop chives then mix it



Figures 3.9 Chicken Bacon (Personal Documentation,2023)

For the production, we cut chicken into small piece around big as bacon width.Then marinate it with garlic paste, seasoning, mustard, and salad oil

round 30 minute. Cut the bacon into half then add chicken marinte the roll it and skew it.

3.5 Picture of places visited during internship



Figures 3.10 Chamas Kitchen (Personal Documentation,2023)



Figures 3.11 Chamas Griller (Personal Documentation,2023)



Figures 3.12 Chamas Trolley (Personal Documentation,2023)



Figures 3.13 Chamas Stove, Fryer, Oven (Personal Documentation,2023)



Figures 3.14 Chamas Kitchen Chiller (Personal Documentation,2023)

For the chiller in kitchen we have 6 3 for cold kitchen then 3 again for hot kitchen. after we cook the preparation we cool the food with ice bath (where we soaked the gastronome with ice cube in the bigger gastronome until it's cold) and then we plastic wrap the food, put the label date which contain (name, name of food, date today, and best before date) put it in the cold kitchen chiller. We clean the chiller until it's shine and clean during audits with the GM (General Manager). For the milk and cream, we prioritize old item and put the new item in the back, and for the fruits it's must be fresh then put into basket in kitchen. For the raw meat we put in the hot kitchen with the rule that all raw meat must be label date then put into insert then wrap it



Figures 3.15 Chamas Kitchen Cold Kitchen Chiller



Figures 3.16 Chamas Kitchen Hot Kitchen Chiller (Personal Documentation,2023)



Figures 3.17 Chamas Vegetable Chiller (Personal Documentation,2023)

For the ingredients we put it into insert then put label then put in insert. All vegetable we put it into buffet chiller. For old vegetable we put into different insert and label it since when the vegetable come. For the temperature minimum is around 7 - 3 c



Figures 3.18 Chamas Fruit Chiller (Personal Documentation,2023)

For the ingredients like small fruit, edible flower, big fruit like watermelon, melon, and papaya we put it into basket then put into pastry buffet chiller.

When the time closing we put label on fruit and check it. For the temperature chiller minimum around 5 -3 c.

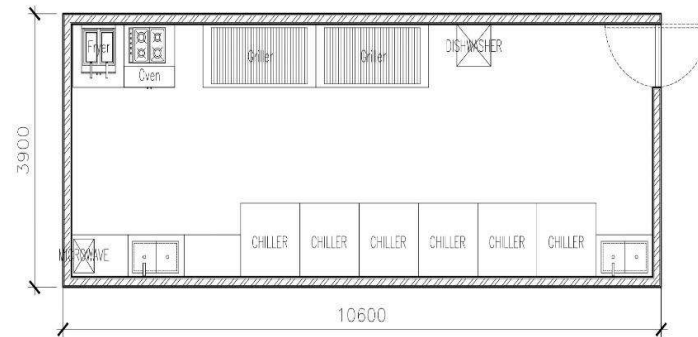
When we receive the fruit we do to prioritize old fruit for production where the new fruit stay in the chiller.



Figures 3.19 Chamas Dry Store (Personal Documentation,2023)

For the dry store, we prioritize old items instead of new items. In the dry store, after we receive ingredients, we start to put the old ingredients first and put the new ingredients beside the old ingredients. Then we label date the dry ingredients, when it is expired we change it and put new label date on the ingredients and so on. Then we tidy up the dry ingredients until it is neat and tidy and ready for another audits with the GM (General Manager).

3.6 Kitchen Blueprint Chamas Kitchen Layout



Figures 3.20 Chamas Kitchen Blueprint (Personal Documentation,2023)

3.7 Events Handled:

- Birthdays Events: (Skewer, Runner)
- Akar x Chamas: (prepare ingredient,cook,plating)
- Wine dinner: (prepare skewer and salad,plating,cook)
- Cognac dinner: (prepare skewer and salad,plating,cook)
- Whiskey dinner: (prepare skewer and salad,plating,cook)