

CHAPTER III

INTERNSHIP ACTIVITY

3.1 Work Activity

3.2.1 Detailed Activity

Table 3. 1 Internship Activity

Section	Date	Time Period	Activity
In Room Dining Hot & Cold kitchen	14 th March – 3 rd July 2023	12.00 – 22.00 14.00 – 00.00	<ol style="list-style-type: none"> 1. Checking mise en place 2. Washing vegetables 3. Checking label 4. Refilling ingredients 5. Vacuum sealing 6. Making an order when available 7. Bring fruits 8. Bring meats 9. Setup & watch at VIP lounge 10. Buffet watch during brunch
Pastry Kitchen	4 th July – 31 st August 2023	08.00 – 18.00	<ol style="list-style-type: none"> 1. Making an amenities 2. Prepping cake for lobby lounge 3. Setup lobby lounge 4. Helps buffet making the miniature cakes 5. Setup brunch 6. Label checking

			<ul style="list-style-type: none"> 7. Refill ingredients & a la carte items 8. Watch buffet in afternoon 9. Set up VIP lounge 10. Help preparing catering 11. Help clearing buffet
		12.00 – 22.00	<ul style="list-style-type: none"> 1. Making sponge base 2. Making daily cookies 3. Retrieving eggs 4. Setup VIP lounge 5. Watch buffet in evening 6. Refill buffet 7. Close buffet/lobby lounge 8. Preparing a la carte order

3.2.2 Product Made

Hot & Cold Kitchen

1. Hot

- Biryani Rice



Figure 3. 1 Biryani Rice

Biryani rice is made with colorful basmati rice consist of chicken/mutton curry with mixed peanut.

- Nasi Goreng



Figure 3. 2 Nasi Goreng

Nasi goreng is an Indonesian fried rice dish made with sautéed vegetables with chicken/beef and shrimp, served with shrimp cracker, chicken satay, and sunny side up egg.

- Char Kway Tiew



Figure 3. 3 Char Kway Tiaw

Kway Tiew is a stir-fried rice noodle with vegetables, served with a fresh beansprout.

- Pasta Bolognese



Figure 3. 4 Pasta Bolognese

Pasta Bolognese is a dish consist of pasta sauteed and mix with Bolognese ragu drizzled with olive oil and served with parmesan cheese.

– Lamb Arayes



Figure 3. 5 Lamb Arayes

Lamb Arayes is an Arabic dish made by grilling stuffed Arabic bread with lamb kofta, served with rocket salad, pomegranate seeds and pomegranate molasses.

– Cajun Chicken Sticks



Figure 3. 6 Cajun Chicken Sticks

Cajun Chicken Sticks is a chicken breast stripped into a shape of finger then battered and deep fried, served over the parmesan cheese with French fries on the side.

- Rib Eye Steak



Figure 3. 7 Rib Eye

is a grilled steak served with mashed potato and sautéed vegetables.

2. Cold Kitchen

- Greek Salad



Figure 3. 8 Greek Salad

Greek Salad is a salad made with mixed romaine lettuce with diced mix bell pepper and cucumber then drizzled and mix with lemon dressing, garnished with feta cheese and onion ring served with a crouton.

- Caesar Salad



Figure 3. 9 Caesar Salad

Caesar Salad is a salad made with romaine lettuce mixed with Caesar dressing and parmesan cheese, served with boiled egg, anchovies, chicken/salmon/shrimp, and crouton.

- Mix Green Salad



Figure 3. 10 Mix Green Salad

Mix Green Salad is salad made with mix romaine lettuces with julienne cucumber and mesclun mix, drizzle with lemon dressing and garnish with cherry tomatoes.

– Thai Papaya Salad



Figure 3. 11 Thai Papaya Salad

Thai papaya salad is a papaya salad mixed with julienne carrot and mint leaves drizzled with Thai fish sauce garnished with sliced red chili and chopped peanuts.

– Prawn & Avocado Salad



Figure 3. 12 Prawn & Avocado Salad

Prawn & avocado salad is a salad made with mesclun mix added with shaped diced avocado, chopped tomato and chopped prawn drizzled with lemon dressing, garnished with slice radish, cherry tomatoes, segmented grapefruit and prawn on the top.

– Spicy Chicken Salad



Figure 3. 13 Spicy Chicken Salad

Spicy chicken salad is a rocket salad mix with lemon dressing, served with a sliced mango, avocado, and chicken breast drizzled with sriracha hot sauce.

– Arabic Salad



Figure 3. 14 Arabic Salad

Arabic salad is a salad made with chopped carrot, cucumber, bell pepper mix, romaine lettuce mixed with lemon dressing.

- Crispy Chicken Wrap



Figure 3. 15 Crispy Chicken Wrap

Crispy chicken wrap is a dish made of tortilla wrap filled with spicy mayo, julienne lettuce, tomato, onion, avocado, cheese slice, and braised chicken while served with French fries.

- Club Sandwich



Figure 3. 16 Club Sandwich

Club sandwich is a sandwich made with three layers of toast spread with mayo and added with lettuce leaf, bacon, omelet, slice tomatoes, and halved chicken breast. Cut into four and served with French fries.

– Fruit Platter



Figure 3. 17 Fruit Platter

Fruit platter is a mix of fruit cuts consists of a watermelon, melon, and pineapple with an orange, passion fruit, kiwi, and dragon fruit garnished with mix berries.

– Half Watermelon



Figure 3. 18 Half Watermelon

Half watermelon is a dish made of half watermelon cut into large cube and put inside its skin.

– Sushi Platter



Figure 3. 19 Sushi Platter

Sushi Platter is a plate contain of sushi mix consists of 3 sashimi and 3 maki rolls.

– Cheese Platter



Figure 3. 20 Cheese Platter

Cheese platter is a plate consist of assorted cheese, especially consist of 2 soft, 2 semi-soft, and 1 medium cheese. Served with a grapes, dry fruits & nuts, and crackers.

- Swiss Muesli



Figure 3. 21 Swiss Muesli

Swiss muesli is a wheat cereal congee served in honey with mix dry fruits & nuts and mix berries.

Set Menu

- Arabic Breakfast



Figure 3. 22 Arabic Breakfast

Arabic breakfast is a set breakfast consist of hummus, labneh, pickles olives & eggplant served with cherry tomatoes, cucumber, dates, and dry figs.

- American Breakfast



Figure 3. 23 American Breakfast

American Breakfast is a breakfast set consist of omelet, sausage, bacon, and hash brown.

Bakery & Pastry Kitchen

1. Amenities Items

- Birthday/Anniversary Cake (Glazed Chocolate Cake)



Figure 3. 24 Glazed Chocolate Cake

Glazed chocolate cake is a cake made with chocolate mousse inserted with vanilla genoise then freeze and glazed with chocolate glaze.

- LDC Amenities (Assorted Dates & Baklava)



Figure 3. 25 Assorted Arabic Sweets

LDC amenities consists of 3 kinds of baklava and 1 whole dates and stuffed dates each.

- Child Amenities (Assorted Sweets)



Figure 3. 26 Child Amenity

Child amenities consists of gummy candy, marshmallow, cupcake, and miniature cake.

- VIP Amenities (Pumpkin Cake)



Figure 3. 27 Pumpkin Cake

Pumpkin cake is a cake made with a pumpkin as a main ingredient, piped with a spiced pumpkin diplomat, and garnished with edible flowers and sweetened almond.

- Chocolate Box Amenities



Figure 3. 28 Chocolate Box

Amenities consists of assorted chocolate pralines with a different flavor.

- Special Amenities (Assorted Arabic Sweets, Miniature Cakes, and Chocolate Bonbon)



Figure 3. 29 Special Amenity

Amenities consists of baklava mix, miniature cakes, and chocolate bonbon. Given to the VVIP guests.

2. A la Carte Menu

– Milk Choco Finger



Figure 3. 30 Milk Choco Finger

Chocolate Sacher Cake cut into rectangular shape and garnish with chocolate, sliced strawberries, and mix berries compote.

– Cheesecake



Figure 3. 31 Cheesecake

Cheesecake cut into rectangular shape, garnished with sliced strawberries and mix berries.

- Birthday/Anniversary Cake (Sprayed Bavarois Cake)



Figure 3. 32 Sprayed Bavarois Cake

Cake made of bavarois mousse inserted with vanilla genoise, sprayed with chocolate, and garnished with chocolate and strawberries.

- Coffee Tiramisu



Figure 3. 33 Coffee Tiramisu

Tiramisu made with lady finger sponge dipped in the coffee syrup and layered with mascarpone cream cheese.

- Pannacotta



Figure 3. 34 Pannacotta

 Pudding made with boiled milk & cream added with bloomed gelatin.

- Tonka Bean Brule



Figure 3. 35 Tonka Bean Brule

 Pudding made of milk & yolk mixture that steam baked until springy and cool then topped with burnt sugar and berries.

- Acai Bowl



Figure 3. 36 Acai Bowl

A healthy dish made of puree from acai palm, then added with sliced banana and mix berries.

- Umm Ali



Figure 3. 37 Umm Ali

An Egyptian dessert made with puff pastry dunked in hot milk mixed with roasted nut, topped with burnt cream layer on top and served warm and hot.

– Pancake



Figure 3. 38 Pancake

Pancake is a dish made from batter cook on the pan then served with syrup, snow sugar, quenelle mascarpone cheese, and mix berries.

– Ice Cream Selection



Figure 3. 39 Ice Cream

Selection of ice cream with wide variety of flavors.

3. Cake Shop Items

– Pistachio & Raspberry Opera



Figure 3. 40 Pistachio & Raspberry Opera

Opera made with pistachio jaconde layered with pistachio buttercream and homemade raspberry jam topped with quenelle pistachio diplomat, colored chocolate and fresh raspberries.

– Hazelnut Crunch



Figure 3. 41 Hazelnut Crunch

Layered cake made from hazelnut dacquoise, chocolate feullatin, chewy praline, and chocolate mousse dipped in the roche and piped with chocolate whip ganache, hazelnuts, praline sauce, and chocolate.

– Caraibe Tacos



Figure 3. 42 Caraibe Tacos

Brownies assembled with chocolate sugar cookies, and chocolate shaped like tacos then filled with chocolate whip ganache garnished with pecan/walnut/hazelnut and chocolate.

– Baklava Cheesecake



Figure 3. 43 Baklava Cheesecake

Cheesecake made with Arabic style baked on top of 7 layers of filo spread with butter and pistachio powder, poured with simple syrup and garnished with quenelle cream cheese and tuille cracker.

– Lychee Swan



Figure 3. 44 Lychee Swan

Bavarois cake made from lychee anglaise inserted with Madelaine and kalamansi compote decorated in resemblance of swan.

– Citrus Rice Ball



Figure 3. 45 Citrus Rice Ball

Glazed cake made from Egyptian rice pudding, lemon curd, and madelaine inserted in lemon mousse glazed with mirror glaze.

- Strawberry Mille Feulle



Figure 3. 46 Mille Feulle

Cake made of compressed puff pastry piped with diplomat cream and spread with chunks of strawberries.

- Nutty Caramel Tart



Figure 3. 47 Nutty Caramel Tart

Tart made with baked caramel dulce mix with mix nuts and topped with homemade praline and piped with hazelnut whip ganache.

– Berry Madeline Tart



Figure 3. 48 Berries Madeline Tart

Tart made with homemade berry jam filled with madeline sponge and diplomat cream, topped with berries.

– Melon Entremets



Figure 3. 49 Melon Entremets

Cake made with melon fillings madeline sponge stacked with white chocolate mousse covered with chocolate and topped with melon infused in syrup and quenelle whip ganache.

– Tiramisu Éclair



Figure 3. 50 Tiramisu Éclair

Éclair flavored and styled like classic tiramisu, filled with chocolate feuillatin, coffee ganache, and mascarpone cream cheese.

– Chocolate Roulade



Figure 3. 51 Chocolate Roulade

Roulade cake made from flexible Swiss roulade topped with chocolate whip ganache and garnish with chocolate.

- Royal Caraibe 66%



Figure 3. 52 Royal Caraibe 66%

Chocolate cake made from sacher sponge stack with choco feullatin, and spread with homemade raspberry jam. Glazed with praline glaze.

- Exoticana



Figure 3. 53 Exoticana

Cake made with coconut dulce tart stacked with coconut dacquoise.

- Mix Berries Pavlova



Figure 3. 54 Mix Berries Pavlova

Cake made of dried French meringue filled with diplomat, madelaine sponge, and topped with mix berries.

4. Buffet Item

- Mousse Jar



Figure 3. 55 Mousse Jar

Mousse filled inside jar and garnished with homemade praline sauce and chocolate cake crumble.

- Pannacota



Figure 3. 56 Pannacota Jar

Buffet pannacotta served in a jar.

– Cocktail Cake



Figure 3. 57 Cocktail Cake

Cake made of a waste trimming and leftovers mixed with ganache on the bottom and dusted with crumble on top.

– Fruit Tart



Figure 3. 58 Fruit Tarts

Fruit tarts in miniature size filled with custard cream and mixed fruits.

– Baklava Tower



Figure 3. 59 Baklava Tower

Towers of baklava served during Arabian Night theme only.

– Choco Fountain Items



Figure 3. 60 Choco Fountain & Sweets

Consists of madeline cake, homemade marshmallow, jujubs, cookies, and dry meringue.

3.2 Kitchen Floorplan

Receiving room located besides corner of the entrance gate of the employees, which located right near the hotel lobby entrance. Butchery located before Dry Store. Banquet Kitchen located at the 3rd floor of west wing elevator which is connecting to the main ballroom.

3.2.1 Main Kitchen



Figure 3. 61 Main Kitchen Floorplan

3.2.2 Pastry Kitchen



Figure 3. 62 Pastry Kitchen

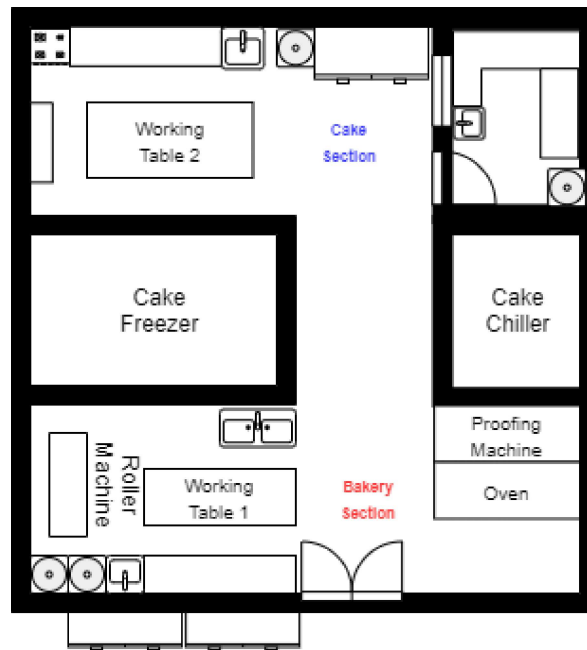


Figure 3. 63 Pastry Kitchen Floorplan

3.3 Events Attended

Table 3. 2 Events During Internship

Events	Date	Activity
Ramadhan	22 nd March – 21 st April	<ul style="list-style-type: none"> • Buffet Attendance of Hot Kitchen • Runner
Brunch	1 st – 27 th August	<ul style="list-style-type: none"> • Setting Up Buffet • Buffet Attendance of Cold Kitchen & Pastry Kitchen • Helping Redesigning Buffet theme
VVIP Banquet at Al Dar at Sadiyaat Island	29 th August 2023	<ul style="list-style-type: none"> • Help setup buffet station • Garnishing food • Buffet Attendance of Pastry Kitchen