

CHAPTER III

INTERNSHIP ACTIVITY

3.1 Details Activity and Involvement Practice

Industrial practice held at the Latar Ijen Resto & Coffeeshop for 90 days, starting January 24, 2023, until April 24, 2023. For three months it was placed in a part hot kitchen. Enter into practice according to the schedule that has been set prepared by the head chef every week, which is divided into three shifts, shift morning at 07.00 – 15.00 WIB, middle shift at 14:00 – 22:00 WIB and afternoon shift 16:00 – 24:00 WIB. We did it every day and came appropriate time in accordance schedule, however, sometimes I went home not in accordance schedule. At Hot Kitchens Latar Ijen Restaurant & Coffee shop, it gets one day holiday and six days of work with a duration apprenticeship every 8 to 9 hours a day.





Figure 3. 1 cooking fried rice & smoked beef

Source : Documentation personal

In the early activities or the introduction period internship, practitioners are given assignments part hot kitchen, in the hot kitchen given authority on the part westerns with task preparation material like cutting vegetables for salads, cutting bananas for fried bananas, making sauce, frying orders are fried and wrapped ingredients food half so. On Sunday first, do it guided directly by the mentor and staff to learn what all matters are done in a hot kitchen and memorize the contents in the hot k kitchen. In the following week, practice is taught how to cut meat and mem fillet correct fowl. Sunday – week next practice is involved in the production process, for the a la carte menu.



Figure 3. 2 Tidying up ½ cooked ingredients

Source : Documentation personal

When there are no activities practical events and buffets while at hot kitchens help prepare the production of western stock starting from preparing

and weighing seasonings and picking up ingredients from the warehouse well practitioners are taught to produce themselves by the supervising staff at Latar Ijen Resto & Coffeeshop, starting from product processing methods in accordance standard operational restaurant, give seasoning on every menu, write card go out to enter the product, check the quality material food, arrange supply material food with FIFO system until me n draw and packing to the dish which wants to be saved.

3.2 Processed Products During Internship

Ijen Resto & Coffeeshop is a star-rated restaurant draft fine dining first which It is in Malang City, Latar Ijen Resto & Coffee Shop has a classic European concept. The most widely sold food products in Latar Ijen Resto & Coffeeshop are Western food and Archipelago food. Here are some food products that are produced by Hot Kitchen Latar Ijen Resto & Coffeeshop :



Figure 3. 3 Smoked brisket burger & sesajen

Source : Instagram @latar.ijen

3.2.1 Western dishes

Table 3. 1 Type dish western hot kitchen Latar Ijen

No	Name	Description
1.	Truffle Fries	French fries, parmesan cheese, truffle oil, sesame seeds, scallion
2.	Cheese Fries	French fries w/melted cheese sauce & beef bacon crumble
3.	Parmesan Fries	French fries w/ parmesan cheese
4.	Chicken Karaage	Deep fried marinated chicken thigh, Japanese seasoning, spicy coriander mayo, lime mayo
5.	Chicken Wings	Deep Fried Marinated Chicken Wings w/ choice of sauce
6.	Potato Croquet	Deep fried potato balls w/ Cheese sauce
7.	Fried Cauliflower	Deep fried battered cauliflower w/fried curry leaves & spicy mayo
8.	Buffalo Cauliflower	Deep fried battered cauliflower w/ spicy buffalo hot sauce & pickles
9.	Mac n Chiz Balls	Deep fried creamy and cheese Mac n Cheese balls w/ 4 types of cheeses ; American cheddar, Parmesan, Cheese powder & Mozzarella
10.	CHIPS to DIPS	Homemade potato chips served w/ tuna tartar
11.	Chicken Bechamella	Thick crust pizza topped w/ bechamel sauce, mozzarella, grilled chicken breast, caramelized onions & greens

- | | |
|--------------------------------|---|
| 12. All Meat Baby | Thick crust pizza topped w/ meat sauce, mozzarella, beef bacon, Italian meatball, fresh basil & parmesan |
| 13. Steaks & Truffles | Thick crust pizza w/ home made gravy sauce, meltique steak, arugula salad, and drizzle of truffle oil |
| 14. Carnivore Favorite Platter | a big platter consisting of slow cooked ribs, 200 gr meltique steak, beef bacon salad, potato croquette, potato wedges, caramelized onion, burnt tomato & sautéed mushrooms |
| 15. Surf n Turf n Truffles | 200gr++ roast tenderloin wagyu MB3, 300gr++ baked lobster, served w/ corn grits, balsamic arugula salad & truffle'd mushroom sauce |
| 16. On the Land & In the Sea | a big platter consisting of half roasted chicken, grilled boneless chicken thigh, fried dory fish, sauteed clams, shrimp & squid, served w/ salad, corn & waffle |
| 17. Steak w/ Egg Mayo | White rice, house salad, tenderloin meltique steak, egg mayo sauce |
| 18. Mint Salmon | Seaweed rice, salmon belly mentai , tobiko, and house salad |
| 19. Fried Chicken Truffles | White rice, fried chicken, tart tar sauce, truffle oil and house salad |
| 20. Smoked Brisket Burger | Home made indoor smoked brisket, home made brioche burger bun, cole slaw, BBQ sauce, pickles & truffle cheese |

- | | |
|-----------------------------------|---|
| 21. Secret Garden Steaks | Choice of steak tenderloin/sirloin w/potato croquet, gravy sauce and simple salad |
| 22. Grilled Cheese Sandwiches | 3 cheese sandwich w/ sourdough & tasty tomato sauce |
| 23. Ceasar Salad | Iceberg lettuce, lolorossa , onion, yoghurt & parmesan dressing, croutons, grilled chicken breast, boiled egg, bread |
| 24. Seared Dory Salad | Latar Ijen house salad w/seared dory & balsamic dressing |
| 25. Chili Oil Paste | Fettuccine Pasta cooked w/ Homemade Chilli Oil, served w/ Garlic Sourdough Bread |
| 26 . Aglio Olio Pasta | Tasty garlic & chilli pasta w/ choices of protein w/ parmesan |
| 27 . Carbonara Paste | Classic pasta carbonara, smoked beef & fried basil & parmesan |
| 28 . The Black Ocean | Home made black ink pasta cooked in spicy aglio olio, topped w/mixed seafood & crispy fried soft shell crab |
| 29. Creamy Tarragon Paste | Creamy tasty sauce w/ choices of protein & tarragon oil |
| 30. Bolognese pasta | Classic sweet & tangy pasta bolognaise |
| 31. Diane's Steaks | 200gr meltique wagyu tenderloin, mashed potato or potato wedges (choose one), fresh salad, mushroom sauce, toasted shimeji, truffle oil |
| 32. Deconstructed Beef Wellington | Sauted mushrooms in homemade brownny sauce, puff pastry, black angus tenderloin in mustard rub & parmesan tuile |

- | | |
|------------------------------|---|
| 33. BBQ Beef Ribs | Slow cooked beef ribs grilled in BBQ sauce, served w/ mashed potatoes, pickles & honey BBQ sauce |
| 34. Open Fire Steaks | 200gr black angus sirloin steak, grilled corn, roasted seasonal vegetable & blackpepper sauce |
| 35. Steak Ala Mexicana | City of gold inspired dish, 180gr tenderloin MB2 roasted, served w/ sauted mix corn, red pepper, salsa sauce & chilli oil |
| 36. Salmon Picatta | Pan seared Norwegian salmon, mashed potatoes, house salad, brown butter garlic & thyme cream sauce |
| 37. Salmon with Sambal Matah | Pan seared Norwegian salmon, serve w/ potato croquet, house salad & fresh sambal matah |
| 38. Salmon Carbonara | Spaghetti w/ creamy carbonara sauce served w/ pan seared Norwegian salmon & parmesan |
| 39. Fish and Chips | Fried battered dory w/ fries & aioli |
| 40. Pan Fried Chicken | Pan fried chicken thigh fillet, house salad, seared potatoes & beef bacon, served w/two sauces |
| 41. Roasted Chicken | Half roasted marinated chicken w/roasted seasonal vegetable and choice of sauce : BBQ, Sambal Matah , or Beef Gravy |
| 42. Tomahawk Platter | Mashed potatoes/fries, mix salad, grilled veggie, sauces, truffle oil |
| 43. Sesajen | Premium beef himp , grilled opor special seasoning, dabu-dabu sauces |
| 44. T-Bone Dynasty | +/- 1kg++ premium T-Bone steak, with savory marinade, fried curry leaves and chilli oil |

45 . Royal Wagyu of Sirloin

+/- 500gr wagyu MB5 sirloin, seasonal nutmeg
, foie gras butter, balsamic dressing salad,
pome frites

46. Boiled Butter Beef

350gr++ prime beef tenderloin, sum-sum
baked, brown butter, mix spring vegetable



Figure 3. 4 Various dishes archipelago

Source : Instagram @latar.ijen

3.2.2 Archipelago Dishes

Table 3. 2 Types dish archipelago hot kitchen Latar Ijen

No	Name	Description
1	Ribs & Sum-Sum with Rendang Seasoning	Rendang ribs with roasted marrow served with white rice & stir-fried cassava leaves
2.	Ribs Spicy Rica-Rica	Rica - rica spicy seasoning ribs, white rice, crackers & pokcoy
3.	Grilled Ribs in Soup Sauce	Special grilled ribs with Latar ijen, white rice, savory soup, chips and chili sauce
4.	Oxtail Soup Latar Ijen	Special oxtail soup with white rice, chips, chili sauce and grilled tempeh satay
5.	Komoh Sate Ganja Rice	Rice seasoned with roasted lime leaves, premium komoh beef satay, crackers
6 .	Fried Duck Latar Ijen	Half a fried duck, white rice, urap – urap & sambal
7 .	Dabu-Dabu Grilled Seafood 3.0	White rice with savory seasoning, premium mix of grilled seafood with Dabu – Dabu sauce
8.	Jimbaran Grilled Shrimp	Grilled tiger prawns with cassava leaves, on the brazier
9.	Soto Betawi rice	White rice with thick savory soup filled with beef offal, chips and chili sauce
10 .	Fried Noodles Latar Ijen	Classic fried noodles topped with satay lilit and crackers
11 .	Fried Rice Latar Ijen 2.0	Ijen's signature spice fried rice, fried chicken, chili sauce and crackers
12 .	Steak Fried Rice	Sweet fried rice topped with premium meltique steak, cream and pickles

13 .	Ribs Fried Rice Setter	White fried rice with sweet char siu chicken, chili oil & pickles
14 .	Hong Kong Fried Rice 2.0	White fried rice with sweet char siu chicken, chili oil & pickles
15.	Spiced Fried Rice Innards	Fried rice with Middle Eastern spices, ghee, beef offal and chips
16.	Aceh Seafood Noodles	Thick Aceh spice noodle soup with premium seafood filling
17.	Jahad Madurese Rice	White rice w/ mix protein, 'sambal ebi ', and sauteed cassava leaves
18.	Duck with Sambal Matah	Lime leaves aromatic rice, fried quarter duck, sambal matah, sauteed cassava leaves
19 .	Banyuwangi Fried Tofu	Original banyuwangi fried tofu, shrimp paste sambal & sweet soy sauce
20 .	Tempe Mendoan	Crispy deep fried tempeh, shrimp paste & sweet soy sauce
21.	Sambal Sum Sum	Roasted bone marrow topped w/ spicy & aromatic sambal
22.	Javanese Sugar Fried Bananas	Deep fried battered banana served w/ brown sugar syrup & pandan
23.	Seasoned Salmon Tofu salad	Fried tofu w/ salmon filling, sweet & sour sauce, nuts & fresh vegetables
24.	Salmon Fried Meatballs	Fried salmon meatballs w/ sweet chili sauce

3.3 Recipe Dish Latar Ijen Resto & Coffee shop

The menu of dishes at the Latar Ijen restaurant and coffee shop consists of Western and Indonesian menus available with recipe standard standards like that appearance. So I don't think so will change because already there is the calculation. Following this are several example recipe dish western and Indonesian in Latar Ijen restaurant and coffee shop.

3.3.1 Western Dishes

Dish western in Latar Ijen restaurant and coffee shop divided becoming dish appetizers, steak, and spaghetti. Following are several recipe dish westerns sold in Latar Ijen restaurants and coffee shop.

- Beef gravy sauce



Figure 3. 5 Beef gravy sauce

Source : Documentation personal

Table 3. 3 Beef gravy sauce recipe

No	Material
	White roux
1	Butter 400 gr
2	Blue Triangle Flour 400 gt
3	Bombay 100 gr
4	Tomato Paste 300 gr
5	Bayleaf 5 gr
6	Rosemary 5 gr

- 7 Brown Stock 4 liters
- 8 Salt 50 gr
- 9 Blackpepper 20 gr
- 10 Totole 80 gr

Manufacturing Step

- 1 Cook margarine and flour wheat in pan until thicken
 - 2 Add brown stock, then cook until boiling
 - 3 Add bombay, bay leaf, rosemary
 - 4 Add tomato paste, stir
 - 5 Add salt, blackpepper and totole, then stir and adjust the taste
 - 5 Cook until everything Mixed, beef gravy sauce is ready made sauce companion food main
-

– Mac and Cheese



Figure 3. 6 Mac n cheese
Source : Documentation personal

Table 3. 4 Mac and cheese recipe

No	Material
	Cheese sauce
1	Butter 400 gr
2	Blue Triangle Flour 400 gr
3	Milk 2 liters
4	Cream 1 ltr
5	Cheddar Cheese 500 gr
6	Cheese Powder 100 gr
7	Salt 30 gr
8	Totole 60 gr
9	Vegetable Stock 2 ltr
10	Paprika Powder 10 gr
	Condiment macaroni
11	Macaroni 2 kg
12	Flour flour 1 kg
13	Egg chicken 4 pcs
14	Bread Flour 1 kg
	Manufacturing Step
1	Boil macaroni until ripe (al dente)
2	Cook sauce cheese with Mix margarine and flour especially formerly
3	Add other ingredients such as vegetable stock, milk and cream
4	Add cheddar cheese, powder cheese,

- salt, totole and paprika powder
- 5 Cook until sauce cheese ripe then chill
 - 6 Put macaroni inside receptacle aluminum
 - 7 Pour sauce cheese in parts on it, put it down to in the chiller for 30 minutes to solidify
 - 8 Form round mac n cheese with weighs 35 gr
 - 9 Rub with flour flour, eggs chicken and breadcrumbs
 - 10 Fried mac n cheese with oil submerged heat
-

– Seasoning mix



Figure 3. 7 Mix seasoning

Source : Documentation personal

Table 3. 5 Mix seasoning recipe

No	Material
1	Salt 50 gr
2	Chicken Powder 20 gr
3	Blackpepper 10 gr

- 4 Totole 10 gr
- 5 Paprika Powder 30 gr

Manufacturing Steps

- 1 Weigh all material in accordance recipe standard
 - 2 mix all material that has weighed in receptacle
 - 3 Stir until everything well mixed
 - 4 Mix seasoning ready used for marinade wings and thighs
-

– Salmon Sambal Matah



Figure 3. 8 Salmon sambal matah

Source : Documentation personal

Table 3. 6 Salmon sambal matah recipe

No	Material
1	Salmon fillets
2	Vegetable salad
Potato croquettes	
3	Potatoes 1 kg

- 4 Leaf onions 30 gr
- 5 Salt 10 gr
- 6 Black pepper 2 gr
- 7 Totole 10 gr
- 8 Flour flour 200 gr
- 9 Egg chicken 2 pcs
- 10 flour 200 gr

Matah chili sauce

- 11 Chilli cayenne pepper 100 gr
- 12 Leaf oranges 25 gr
- 13 Lemongrass 100 gr
- 14 Onion red 250 gr
- 15 Oil hot 50 ml
- 16 Salt, pepper, totole, chicken powder to taste

Manufacturing Step

- 1 Rub salmon with salt, pepper and butter. Then turn the oven on for 6 minutes
- 2 Prepare the prepared vegetable salad cut

Potato croquettes

- 3 Steam potatoes that have peeled
- 4 mix leaf onions and spices else, stir until even
- 5 Form round and weigh with weight 30

gr

- 6 Apply it potato to in flour flour, eggs chicken and breadcrumbs
- 7 Fry croquettes potatoes in oil deep heat, set aside

Sambal Matah

- 8 Thin slices of ingredients like onion red, leaf orange, lemongrass and chili cayenne
- 9 mix fourth material become one, stir until homogeneous
- 10 Add seasoning to taste
- 11 Add oil hot then stirred

Completion

- 12 Take the salmon that has been baked
 - 13 Lay out the vegetable salad beside him
 - 14 Also put the potato croquettes and 30 gr of chili sauce
 - 15 Salted salmon ready for served
-

3.3.2 Archipelago Dishes

Dish archipelago in Latar Ijen restaurant & coffee shop divided become dish appetizer and various side dishes of rice peak. Following is a number of recipe dish archipelago for sale in Latar Ijen restaurant & coffee shop.

- Grilled Seafood Dabu-dabu



Figure 3. 9 Grilled seafood dabu-dabu

Source : www.google.photos.com

Table 3. 7 Grilled seafood recipe

No	Material
1	Prawns 150 gr
2	Dory 50 gr
3	White rice 100 gr
4	Lettuce, tomato, cucumber 50 gr
5	Creamy 25 gr
Grilled Seasoning	
6	Onion red 500 gr
7	Onion white 300 gr
8	Cumin 50 gr
9	Coriander 100 gr
10	sauce 1 kg
11	Sauce tomatoes 1.5 kg
12	Soy sauce 1 kg
Dabu-dabu chili sauce	
1	Tomato red 250 gr

- 2 Tomato greens 250 gr
- 3 Onion red 500 gr
- 4 Cayenne pepper 150 gr
- 5 Oil hot 100 ml
- 6 Salt, pepper, totole, chicken powder to taste

Manufacturing Step

- 1 mix all material spice burn until become one
- 2 Grilled tiger and dory shrimp with spice bake on the grill for 6 minutes until ripe

Dabu-dabu chili sauce

- 3 Cut all dice (chopped). Dabu chili ingredients
- 4 Stir until smooth, then add seasoning mix and oil hot

Completion

- 5 Take the tiger and dory shrimp that you have burned
 - 6 Place white rice on the side
 - 7 Put it down vegetables and creamery on the side, arrange with good
 - 8 Put the dabu-dabu chili sauce as much as 30 grams in parts lower plate
-

– Fried Bananas with Javanese Sugar Sauce



Figure 3. 10 Fried bananas with Javanese sugar sauce
 Source : www.google.photos.com

Table 3. 8 Fried Banana with Javanese Sugar Sauce recipe

No	Material
1	Banana horn 3 pcs
Banana flour	
2	Blue triangle flour 1 kg
3	Cornstarch 250 gr
4	Rice flour 250 gr
5	Sugar 500 gr
6	Baking powder 50 gr
7	Salt 10 gr
Javanese Sugar Sauce	
1	Javanese sugar 1 kg
2	Water 300 ml
3	Coconut milk 250 ml
4	Leaves 10 lb
Manufacturing Steps	
1	Peel the plantain, then oblique cut middle and slice to 3 no until separated

Banana Flour	
2	mix all material until become one and homogeneous
Javanese Sugar Sauce	
3	Boil water, then add brown sugar until liquid
4	Add pandan leaves and coconut milk, then stirred
5	Cook for 20 minutes until everything mixed evenly
6	Wait until cool and set aside
Completion	
7	Add water to flour until thick
8	Enter the banana, then fry with oil hot and deep
9	If you have cooked, remove and drain
10	Give fried bananas with java sugar sauce

3.4 Tools Used In Processing a' la Carte Dishes in Latar Ijen

Cooking and serving processed dishes in Latar Ijen Resto & Coffeeshop uses complete equipment and utensils. All equipment and utensils used in the service process are already organized like that in the hot kitchen restaurant. Following this are equipment and utensils used in the processing process a la carte dishes at Latar Ijen Resto & Coffeeshop.

Table 3. 9 Name of service and production equipment at Hot Kitchen Latar Ijen Resto & Coffeeshop

No	Tool's Name	Picture	function
1	Deep Fryer		For frying potatoes, chicken, dory, croquettes and mac n cheese
2	Rational Oven		For roasting steaks, ribs, shrimp and all baked goods
3	Sauce Warmer		To heat the sauce before serving
4	Chillers & Freezers		To store food ingredients so they can be stored longer
5	Undercounter		To store food

Chiller



ingredients
before
processing

6 Microwaves



To warm and
thaw food
coming out of
the freezer

7 Mandolin
Slicer



For slicing
potatoes in
making potato
chips

8 Noodle
Maker



To make
black
spaghetti

9 Stove Burner

For cooking
foods such as
spaghetti,
fettucini,
stocks and
sauces



10 Rice Cookers

To warm white rice



11 Rice Steamer

For cooking rice and steaming potatoes



12 Cleaver Knife

For cutting meat and mincing chicken



13 Bread Knife

To cut bread

14 Vegetable Knife



For cutting vegetables

15 Chopping Knife



For chopping vegetables

16 Paring Knife



To make garnishes and cut the base from banana leaves

17 Chopping Board



As a base in cutting a material

18 Knife Sharpening



For sharpening dull knives

19 Peeler



For peeling various kinds of vegetables

20 Pan



For making sauces as well as stock

21 Wok



For cooking fried rice and vegetables

22 Frying pan



To heat chili sauce or sauce, cook spaghetti and fry bananas

23 Fried Egg Pan



To cook sunny side up eggs

24 Mixing bowls



For mixing various flours or making potato croquettes

25 Plastic Tray



To store ingredients to be stored in the freezer

26 Plastic Jar



To store the material to be stored in the chiller

27 Strainers



For filtering barbecue sauce or flour

28 Spatula



To stir fried rice or fry tofu/tempeh

29 Ice Keg



To take a dish in the fryer/oven rationally

30 Blender

To blend the spices of a dish

31 Gas Torches



To give a
grilled effect
to a
meat/salmon
dish

3.5 Work Area During Internship

Latar Ijen Resto & Coffee shop not only provides the facility to eat and drink but also owns various kinds of facilities that support events and needs include:

3.5.1 Hot Kitchen

Hot kitchen consists of 4 parts western station, archipelago station, storage dry, and washing area plate. The western station is the most spacious part of the kitchen with tools such as 10 stoves, 2 deep fryers, and 3 under-counter chillers. Archipelago station with tools such as a rational oven, 2 wok stoves, 1 under-counter chiller, 1 under-counter dry, and 1 rice steamer. Storage dry is located in the section behind the archipelago station with the function of keeping materials dry like rice, oil, herbs, and spices. The washing area plate is located on the side door that enters the hot kitchen which contains 3 large sinks and tools cleanliness others.



Figure 3. 11 Hot kitchen

Source : <https://plus.kapanlagi.com/>

3.5.2 Private Meetings Rooms

Latar Ijen Resto & Coffeeshop has a private meeting room used for meetings, weddings, parties repeat a year, exhibitions, and others. Private meeting rooms on floor second Latar Ijen Resto & Coffee shop consist of three rooms, named Bima, Sita, and Yudhishthira. Each room has its size which is religious so customers can choose following their needs.



Figure 3. 12 Private meeting room

Source : <https://plus.kapanlagi.com/>

3.5.3 Prayer Room

Latar Ijen Resto & Coffeeshop provides facility worship for Muslim people. Prayer rooms with size 2 x 2 meters are located on the floor base part rear and equipped with a cleansing room as well as tools to pray.

3.5.4 Bar & Coffee shop

It's not complete if the restaurant doesn't have bars and coffee shops. Latar ijen provides a bar and coffee shop still one management with Amsterdam Coffee which already has several branches in Malang city. The coffee shop is located on the 3rd floor of the restaurant that is appropriate beside Shivaraja Secret Garden. Whereas for bar is located on the 1st floor at the front restaurant.



Figure 3. 13 Bar & coffee shop

Source : Documentation personal

3.5.5 Desserts Showcases

The dessert showcase is a cupboard-filled glass cake that is going to be for sale to customers. A dessert showcase placed on the sidebars with various kinds of French desserts laid out neatly so customers can see and choose the desserts then served by the service.



Figure 3. 14 Dessert showcase

Source : Documentation personal

3.5.6 Warehouse

The warehouse has room for keeping ingredients and food all over the department in Latar Ijen Resto & Coffeeshop. The warehouse is divided into two rooms, room dry and room wet. Room dry contained material like rice, oil, eggs, spices, and ingredients. As room wet contained material food like chicken, fish, frozen meat, and ingredients as needed refrigerator like milk and cream.





Figure 3. 15 Dry warehouse and wet warehouse

Source : Documentation personal

3.6 Floor Plan Restaurant and Kitchen Latar ijen

Here's a picture Latar plan Ijen Resto & Coffeeshop :

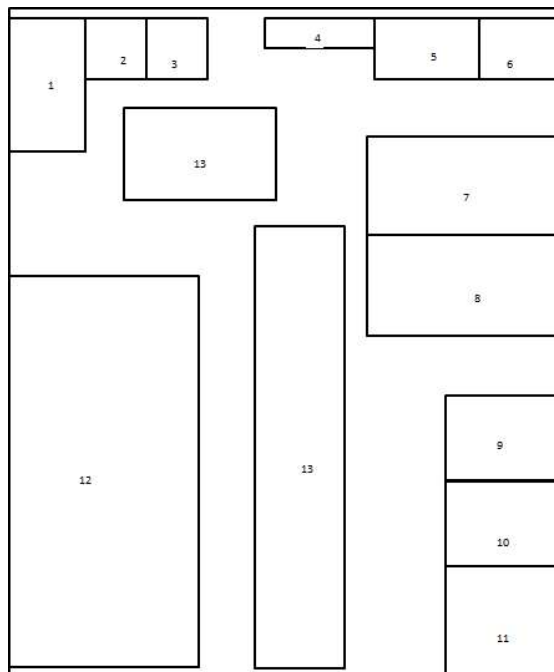


Figure 3. 16 Floor plan basemant Latar Ijen Resto & Coffeeshop

Source : management Latar Ijen

Information:

1. Room production
2. Warehouse
3. EDR
4. Place ablution
5. Prayer room
6. Toilet
7. pastry kitchen (Production)
8. pastry kitchen (A'la carte)
9. Warehouse
10. Office
11. Lobby
12. Place parking car

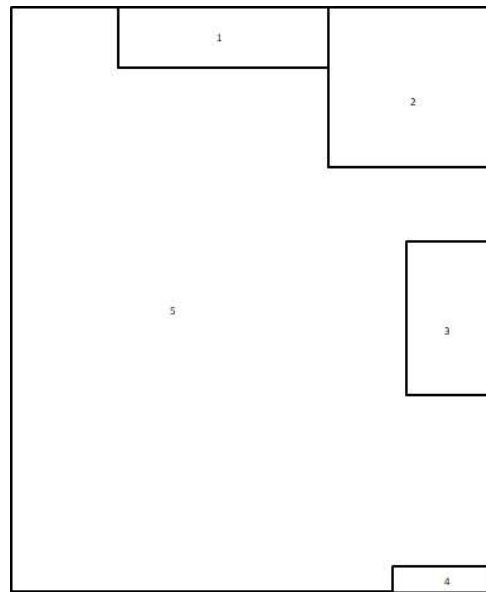


Figure 3. 17 Plan 1st floor Latar Ijen Resto & Coffeeshop

Source : management Latar Ijen

Information:

1. Toilet
2. Play kitchen
3. Bar
4. Elevator

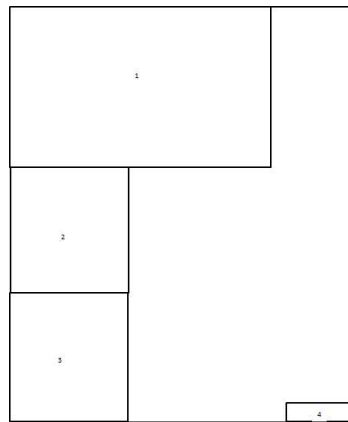


Figure 3. 18 Plan 2nd floor Latar Ijen Resto & Coffeeshop

Source : management Latar Ijen

Information:

1. Room Bima
2. Room Sita
3. Room Yudhisthira
4. Elevator

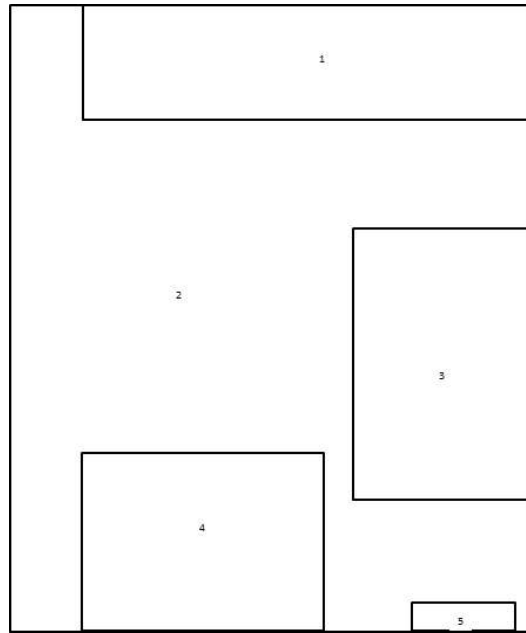


Figure 3. 19 Plan 3rd floor Latar Ijen Resto & Coffeeshop

Source : management Latar Ijen

Information

1. indoor area
2. outdoor areas
3. Semi outdoors area
4. Shivaraja Secret Garden
5. Toilet

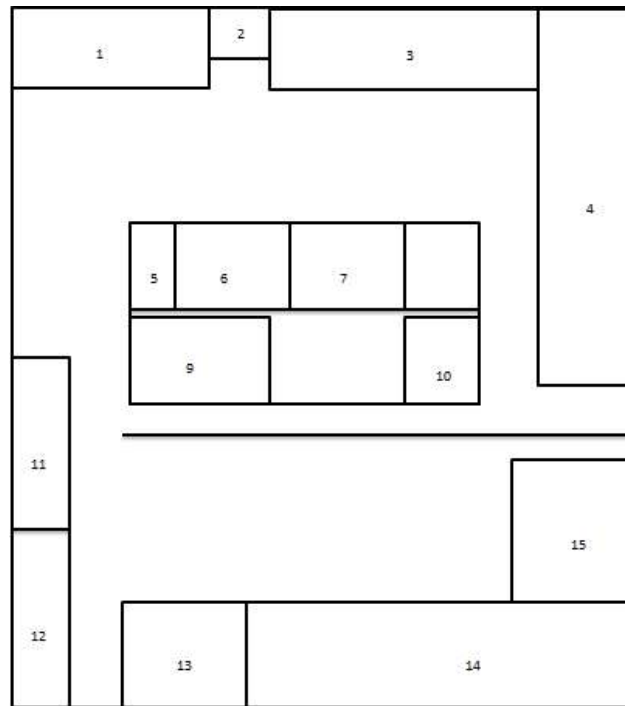


Figure 3. 20 Main kitchen

Source : management Latar Ijen

Information:

1. Table
2. Sink
3. Table
4. Table for plating
5. deep fryer
6. Stove
7. Stove
8. Table
9. Wow
10. Roasters
11. Indonesian Freezer
12. Western Freezer
13. Place storage plate
14. Sink

15. Table

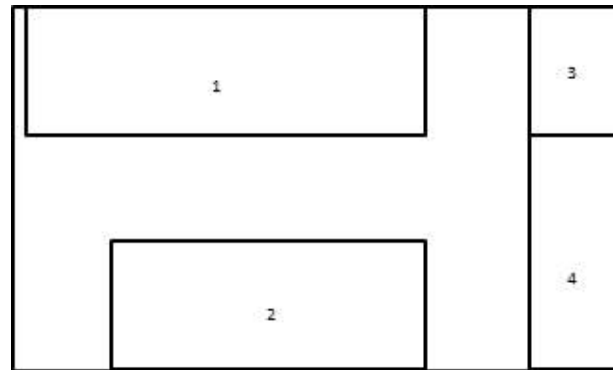


Figure 3. 21 pastry kitchen production

Source : management Latar Ijen

Information:

1. Table stainless
2. Table stainless
3. Sink
4. Chiller

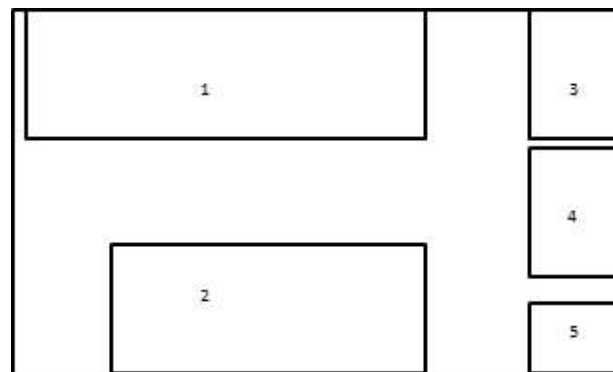


Figure 3. 22 pastry kitchen a'la carte

Source : management Latar Ijen

Information:

1. Table stainless
2. Table stainless
3. Chiller
4. Freezer
5. Sink

3.7 Handled Events During the Internship Period

Incident practice specifically get it during practice industry in Latar Ijen Resto & Coffeeshop is once follow help in handle order 60 pax fettucini carbonara. It does help in plating fettuccine and also baking garlic bread. On-time month fast lots menu orders such as javanese sugar fried banana, well, risoles for food opener month fasting.



Figure 3. 23 stock preparation

Source : Documentation personal

On activities production, practice wrapping spaghetti, fettucini, and french fries. Besides it also marinates thigh chicken for the preparation of chicken dice and makes croquette potatoes.

3.8 Work Daily During Internship

DAILY ACTIVITIES AT LATAR IJEN RESTO & CAFE

Name Industry/Company : Latar Ijen Resto & Coffeeshop
Address : Jl. Besar Ijen No. 79, Oro-oro Dowo, District Clojen.
Name Student : Renaldi Tri Lesmana
NIM : 2074130010054

No	Date	Activity
1.	Tuesday 24 January 2023	Introduction environment work like tools and locations ingredients in the hot kitchen area
2.	Wednesday 25 January 2023	Produce stock mashed, potatoes, spaghetti, chicken dice and flour fish & chips
3.	Thursday 26 January 2023	Produce stock salad, spicy mayo, tender meltique, spaghetti, croquettes and salmon
4.	Friday 27 January 2023	Produce tartar sauce, mushrooms buttons, chicken dice and mac n cheese
5.	Saturday 28 January 2023	Cook order in the deep fryer and fry the bananas
6.	Sunday January 29 , 2023	Cook order in the deep fryer, make pizza and produce bananas
7.	Monday 30 January 2023	Cook order in deep fryer, chop lettuce and weigh BBQ sauce
8.	Tuesday 31 January 2023	Cook order in the deep fryer, make seasoning and weighing fried noodles
9.	Wednesday 1 February 2023	Producing salads, chicken dice, potatoes, fettucine, salmon, meatballs, croquettes and mac n cheese
10.	Thursday 2 February 2023	OFF
11.	Friday 3 February 2023	Cook order in the deep fryer, weighing sauce and make tenderloin pizza
12.	Saturday 4 February 2023	Cook orders in the deep fryer, making salads, producing chili sauce and steaming potato
13.	Sunday 5 February 2023	Produce potatoes, french fries, palm sugar, spaghetti, croquettes, mac n cheese, salmon and chicken dice
14.	Monday 6 February 2023	Produce chicken wings, mac n cheese, cremesan chicken and duck, fettucini and potatoes
15.	Tuesday 7 February 2023	OFF
16.	Wednesday 8 February 2023	Cook order in the rational oven, make a base of banana leaves, spicy mayo and wrap sauce mold
17.	Thursday 9 February 2023	Producing salads, flour, onions chopped, flour fish & chips, bananas and croquettes potato
18.	Friday 10 February 2023	Producing salads, bananas, flour fish & chips and make order karaage, ribs rica and steak

19.	Saturday 11 February 2023	Producing bananas, salads, chili sauce, Kremesan chicken and duck, chicken wings and covers brown stock
20.	Sunday 12 February 2023	Cook order in the deep fryer, cook ribs rica, fried bananas and all meat baby pizza
21.	Monday 13 February 2023	Cook order in the deep fryer, make onion chop white, banana leaf mat, bread flour and me wrapping dori
22.	Tuesday 14 February 2023	Producing salads, pickles cucumber, meatball, sambal matah, banana and wraps sauce cheese
23.	Wednesday 15 February 2023	OFF
24.	Thursday 16 February 2023	Grate cheese, take material, wrapping sauce mushrooms and make order pizza all meat baby
25.	Friday 17 February 2023	Produce mac n cheese, spicy mayo, flour karaage, trimming meat hump and me wrapping steak tenderloin
26.	Saturday 18 February 2023	Produce pickles bombay, marinade wing chicken, chicken breast and filter sauce barbecue
27.	Sunday 19 February 2023	Production of salads, bananas, wrapping steak tenderloin and plating dish archipelago
28.	Monday 20 February 2023	Cook orders in deep fryer and oven rational, weigh potatoes, cut bananas
29.	Tuesday 21 February 2023	Produce banana flour, vegetable salad, chili sauce, chicken breast fillet and tenderloin steak wrapping
30.	Wednesday 22 February 2023	OFF
31.	Thursday 23 February 2023	Cook order in the deep fryer and oven rational, wrap sauce gravy, fry the bananas and heat up mashed potatoes
32.	Friday 24 February 2023	Produce duck bon bon, dimsum for Chinese market, cooking order in the deep fryer and oven rational and weigh the salmon
33.	Saturday 25 February 2023	Wrap ribs, sauce mushroom, kwetiaw, me wrapping tenderloin steak, producing banana flour and condiment roast chicken
34.	Sunday 26 February 2023	Producing salads, sambal matah, bananas, prawn spring rolls and chicken breast fillet mem as well as dori

35.	Monday 27 February 2023	Produce fettuccini, croquettes, fries, condiments roast chicken and fry chicken karaage
36.	Tuesday 28 February 2023	SICK
37.	Wednesday March 1 , 2023	Cook order in the deep fryer and oven rational, produce sambal matah and bananas
38.	Thursday 2 March 2023	Cook orders in the deep fryer and oven rational, producing spicy mayo, mac n cheese and plating dish archipelago
39.	Friday 3 March 2023	Producing salads, trimming dori, wrapping steak tenderloin, chicken dice and wrapping sauce brown stock
40.	Saturday 4 March 2023	Producing salads, banana flour, weighing fettucini, marination hump, wrapping sirloin steak and making duck bon-bon
41.	Sunday 5 March 2023	Cook orders in deep fryer and rational oven, producing salad, sambal matah, banana, spicy mayo and plating dish archipelago
42.	Monday 6 March 2023	Cook orders in deep fryer and oven rational, wrapping mix seafood, french fries and plating dishes archipelago
43.	Tuesday 7 March 2023	Cook order in deep fryer, producing salads, sambal matah, spaghetti bolognese and plating dishes archipelago
44.	Wednesday 8 March 2023	Cook order in oven rational, produce flour karaage, salad, sambal matah and plating dishes archipelago
45.	Thursday 9 March 2023	Producing salads, pan fried chicken, wrapping salmon fillets and steak as well as wrap ribs aglio beef and salmon
46.	Friday 10 March 2023	OFF
47.	Saturday 11 March 2023	Cook orders in deep fryer and oven rational, make flour karaage , heating mashed , weighing sauce cheese and plating dishes archipelago
48.	Sunday 12 March 2023	Producing salads, croquettes, fettucini, mashed, weighing sauce mushrooms and me wrapping steak tenderloin
49.	Monday 13 March 2023	Producing salads, meatballs, spicy

		mayo, weighing sauce gravy, wedges and trimming dory
50.	Tuesday 14 March 2023	Producing salads and bananas, filling chicken breasts, wrapping salmon and weigh fries as well spaghetti
51.	Wednesday 15 March 2023	OFF
52.	Thursday 16 March 2023	Cook orders in the deep fryer, producing banana flour, banana, salad, weighing sauce picata and mem plating dish archipelago
53.	Friday 17 March 2023	Production of salads, bananas, fettuccine, croquette potatoes, boiling egg chicken and cut bananas
54.	Saturday 18 March 2023	Salad production, hump, seafood mix, spicy mayo, wrapping tenderloin steak and weighing spaghetti
55.	Sunday March 19 , 2023	Cook orders in deep fryers and rational ovens, producing salads, bananas and plating dish archipelago
56.	Monday March 20 , 2023	Cook orders in deep fryer, producing sambal matah, boiling eggs, weighing potatoes and make order all meat baby
57.	Tuesday 21 March 2023	Cook orders in the rational oven, producing salad, bananas, flour karaage, heating mashed and plating dish archipelago
58.	Wednesday 22 March 2023	OFF
59.	Thursday 23 March 2023	Cook orders in deep fryers and rational ovens, producing salads, bananas and sambal matah
60.	Friday 24 March 2023	Cook orders in deep fryers and rational ovens, producing salads, making order all meat baby pizza and plating dish archipelago
61.	Saturday 25 March 2023	Producing salads, mashed potatoes, flour kaarage, wrapping steak tenderloin and weighing sauce mushrooms and spaghetti
62.	Sunday 26 March 2023	Cook orders in the deep fryer and rational oven, heating the battered soup and mashed potatoes and plating dish archipelago
63.	Monday 27 March 2023	Cook orders in the deep fryer, production salad, bananas, sambal matah, banana flour and making

		order Meatball spaghetti
64.	Tuesday 28 March 2023	Cook orders in deep fryer and rational oven, production of salads, mashed potatoes and mem plating dish archipelago
65.	Wednesday 29 March 2023	Production of salads, croquettes, mac n cheese, wrapping steak tenderloin and weighing sauce cheese
66.	Thursday 30 March 2023	SICK
67.	Friday 31 March 2023	Cook orders in deep fryers and rational ovens, salad production, banana flour, flour fish and chips, heating oxtail soup and mashed potatoes
68.	Saturday 1 April 2023	Cook orders for deep fryers and rational ovens, production of salads, bananas and sambal matah
69.	Sunday April 2, 2023	Producing salads, meatballs, hump, condiments roast chicken, bananas and wraps chicken wings
70.	Monday 3 April 2023	Producing salads, bananas, mac n cheese, trimming dory, filleting chicken breasts and weighing sauce gravy
71.	Tuesday 4 April 2023	Production of salads, mashed, bananas and wraps ribs, brown stock and sauteed mushrooms
72.	Wednesday 5 April 2023	Cook order in deep fryer and oven rational, produce banana flour, bananas, sambal matah and heating oxtail soup as well as mashed
73.	Thursday 6 April 2023	Cook order in deep fryer and oven rational, produce flour karaage, sambal matah and mem plating dish archipelago
74.	Friday 7 April 2023	OFF
75.	Saturday 8 April 2023	Cook orders in deep fryers and rational ovens, producing salads, making order all meat baby pizza and plating dish archipelago
76.	Sunday 9 April 2023	SICK
77.	Monday 10 April 2023	Cook orders in deep fryers and rational ovens, producing salads, banana flour, flour fish and chips and mem plating dish archipelago
78.	Tuesday 11 April 2023	Producing salads, fettuccine, meatballs, bananas, trimmings dory

		and weigh sauce mushrooms and gravy
79.	Wednesday 12 April 2023	OFF
80.	Thursday 13 April 2023	Cook order in deep fryer and oven rational, production flour fish and chips and karaage, salads, heating mashed and mem plating dish archipelago
81.	Friday 14 April 2023	Cook orders in deep fryers and rational ovens, producing vegetable salads, bananas, making order all meat baby pizza and mem plating dish archipelago
82.	Saturday 15 April 2023	Cook orders in the deep fryer, producing bananas, chili sauce and cutting banana leaf
83.	Sunday April 16, 2023	Producing salads, spaghetti, fettucine, caesar dressing, bananas and wrapping steak tenderloin
84.	Monday 17 April 2023	Cook order in deep fryer and rational oven, produce salad, sambal matah, cut banana leaf, heating mashed and oxtail soup
85.	Tuesday 18 April 2023	Cook orders in the deep fryer and oven rational, produce salads, flour karaage and banana flour and make parmesan tuile
86.	Wednesday 19 April 2023	Cook orders in the deep fryer, producing bananas, sambal matah and cut banana leaf
87.	Thursday 20 April 2023	Producing salads, flour fish and chips, banana flour, bananas and mashed potatoes as well as wrapping tenderloin steak
88.	Friday 21 April 2023	OFF
89.	Saturday 22 April 2023	Cook orders in deep fryers and rational ovens, producing sambal matah, thawing sauce and heat the oxtail soup
90.	Sunday April 23, 2023	Cook orders in deep fryers and rational ovens, producing bananas, banana leaf base, flour karaage and mem plating dish archipelago
91.	Monday 24 April 2023	Cook orders in deep fryers and rational ovens, producing salads, breadcrumbs, heating mashed and cooking fettucini carbonara

DAILY ACTIVITIES AT IJEN SUITES RESORT

Name Industry/Company : Ijen Suites Resort & Convention Malang

Address : Jl. Ijen Nirwana Raya Block A No. 16,
Together,

District Klojen

Name Student : Renaldi Tri Lesmana

NIM : 2074130010054

No	Time	Tree Activity	Information
1.	Monday 29 May 2023	<ul style="list-style-type: none"> - Introduction hotel inventory - Introduction use tool presence by HC Hotel - Get around see the facilities hotel - Introduction with employee kitchen (senior kitchen) - Get around see the facilities kitchen - Prepare breakfast - Cleaning area - Prepare breakfast - Cleaning chillers - Cleaning kitchen - Closing breakfast - Introduction to pastry 	Introduction
2.	Tuesday 30 May 2023	<ul style="list-style-type: none"> - Closing breakfast - Oven croissants and danishes - Fresh bread production - Introduction fried banana alacarte - Cheese fried banana alacarte - Brown sugar fried banana alacarte - Wheat bread production - Cleaning station 	Shifts Middle (prefix)

3.	Wednesday 31 May 2023	<ul style="list-style-type: none"> - Closing breakfast - Muffins oven - Croissant oven - Danish oven - Pastry cleaning - Rest - Fresh bread production - Brownies production 	Shift Middle
4.	Thursday 1 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Production of croissants au chocolat for events 250 pax - Cleaning pastry - Rest - Banana cake production - Sponge cake production 	Shift Middle
5.	Friday 2 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Production of chocolate muffins - Cleaning pastry - Rest - Lapis Surabaya production - Production of chocolate sponge cake 	Shift Middle
6.	Saturday 3 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Croissant oven - Oven danishes - Muffin oven - Cleaning pastry - Rest - Production donuts sales - Production of sponge cake thawing 6x white bread, 6x wheat bread, 1 insert french bread and 1 insert cheese cake - Production of mini pastry night stalls, angles & rounds 	Shift Middle

7.	Sunday 4 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Refill Jamu and condiment breakfast - Prepare 100 boxes of ABF - Rest - Production fried banana dough 2x recipe - Wheat bread production - Alacarte brown sugar fried bananas - Danish production - Clean up 	Shift Middle
8.	Monday 5 June 2023		OFF
9.	Tuesday 6 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Prepare event - Croissant oven - Oven danishes - Production donuts sales - Production 5x recipe - Fried banana alacarte cheese - Original muffin production - Cleaning station 	Shift Middle
10.	Wednesday 7 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Muffin oven - Croissant oven - Production donuts sales - Cleaning pastry - Rest - Sacher cake production - Cheesecake production 	Shift Middle

11.	Thursday 8 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Cut cake sacher for mini pastries - Pastry cleaning - Rest - Chocolate sponge cake production 6x - Alacarte strawberry cheesecake - Alacarte chocolate profitfal 	Shift Middle
12.	Friday 9 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Production of chocolate muffins - Production fried banana dough - Alacarte brown sugar fried bananas - Cleaning pastry - Rest - Production of danish raisins - Danish misis production - Wheat bread production 	Shift Middle
13.	Saturday 10 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Production donuts selling - Pastry cleaning - Rest - Production donuts selling - Production of sponge cakes - Thaw 4 x white bread, 4 x whole wheat bread, 1 insert of French bread and 1 insert of cheese cake. - Production of mini pastry, angle & round stalls - Cutting cheese cake for alacarte 	Shift Middle
14.	Sunday 11 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Refill Jamu and condiment breakfast - Prepare 100 boxes of ABF - Rest - Production fried banana dough 2x recipe - Wheat bread production - Brown sugar fried banana alacarte - Danish production 	Shift Middle

		- Clean up	
15.	Monday 12 June 2023		OFF
16.	Tuesday 13 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Oven croissants and danishes - Fresh bread production - Cheese fried banana alacarte - Brown sugar fried banana alacarte - Wheat bread production - Cleaning station 	Shift Middle
17.	Wednesday 14 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Muffin oven - Croissant oven - Oven danish - Cleaning pastry - Rest - Production of white bread - Brownies Production 	Shift Middle
18.	Thursday 15 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Cut cake sacher for mini pastries - Cleaning pastry - Rest - Wheat bread production - Chocolate sponge cake production 6x - Alacarte strawberry cheesecake - Alacarte chocolate profitfal 	Shift Middle
19.	Friday 16 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Maintain EDR - Rest - Burger production - Cleaning Pastry 	Shift Middle
20.	Saturday 17 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Cleaning pastry - Rest - Production donuts sales - Production of sponge cake thawing 6x white bread, 6x wheat bread, 1 insert french bread and 1 insert cheese cake - Production of mini pastry, angle & round 	Shift Middle

		stalls - Thawing white bread, whole wheat bread, french bread and cheese cake	
21.	Sunday 18 June 2023	- Closing breakfast - Prepare 23 ABF boxes - Rest - Production fried banana dough 2x recipe - Wheat bread production - Alacarte brown sugar fried bananas - Danish production - Clean up	Shift Middle
22.	Monday 19 June 2023		OFF
23.	Tuesday 20 June 2023	- Closing breakfast - Prepare event 50 pax ABF box - Croissant oven - Oven danishes - Production donuts sales - Production 5x recipe - Alacarte strawberry cheese cake - Original muffin production - Cleaning station	Shift Middle
24.	Wednesday 21 June 2023	- Closing breakfast - Muffin oven - Croissant oven - Production donuts sales - Cleaning pastry - Rest - Sacher cake production - Cheese cake production	Shift Middle
25.	Thursday 22 June 2023	- Closing breakfast - Cut cake sacher for mini pastries - Cleaning pastry - Rest - Production of white bread - Alacarte rainbow fall - Alacarte brown sugar fried banana	Shift Middle
26.	Friday 23 June 2023	- Closing breakfast - Maintain EDR - Rest - Wheat bread production - Cleaning pastry	Shift Middle

27.	Saturday 24 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Production donuts sales - Cleaning pastry - Rest - Production donuts sales - Sponge cake production - Thaw 4 x white bread, 4 x whole wheat bread, 1 insert of french bread and 1 insert of cheese cake. - Production of mini pastry night stalls, angles & rounds - Cutting cheese cake for alacarte 	Shift Middle
28.	Sunday 25 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Oven danishes - Prepare 11 boxes ABF - Rest - Production fried banana dough 2x recipe - Wheat bread production - Brown sugar fried banana alacarte - Production of danish raisins 	Shift Middle
29.	Monday 26 June 2023		OFF
30.	Tuesday 27 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Oven croissants and danishes - Fresh bread production - Cheese fried banana alacarte - Brown sugar fried banana alacarte - Wheat bread production - Cleaning station 	Shift Middle
31.	Wednesday 28 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Muffin oven - Croissant ovens - Danish oven - Cleaning pastry - Rest - Fresh bread production - Brownies production 	Shift Middle
32.	Thursday 29 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Cut cake sacher for mini pastries - Cleaning pastry - Rest - Wheat bread production - Production of brownies 8x recipe 	Shift Middle

33.	Friday 30 June 2023	<ul style="list-style-type: none"> - Closing breakfast - Production of chocolate muffins - Production fried banana dough - Cheese fried banana alacarte - Alacarte strawberry cheesecake - Cleaning pastry - Rest - Wheat bread production 	Shift Middle
34.	Saturday 1 July 2023	<ul style="list-style-type: none"> - Closing breakfast - Cleaning pastry - Rest - Production donuts sales - Production of sponge cake thawing 6x white bread, 6x wheat bread, 1 insert french bread and 1 insert cheese cake - Production of mini pastry night stalls, angles & rounds - Thawing white bread, whole wheat bread, french bread and cheese cake 	Shift Middle
35.	Sunday July 2 , 2023	<ul style="list-style-type: none"> - Closing breakfast - Prepare 23 ABF boxes - Rest - Production fried banana dough 2x recipe - Wheat bread production - Alacarte brown sugar fried bananas - Danish production - Clean up 	Shift Middle
36.	Monday 3 July 2023		OFF
37.	Tuesday 4 July 2023	<ul style="list-style-type: none"> - Closing breakfast - Prepare event 50 pax ABF box - Croissant oven - Oven danishes - Production donuts sales - production 5x recipe - Alacarte strawberry cheesecake - Original muffin production - Cleaning station 	Shift Middle

38.	Wednesday 5 July 2023	<ul style="list-style-type: none"> - Closing breakfast - Maintain EDR - Production donuts sales - Cleaning pastry - Rest - Sacher cake production - Cheese cake production 	Shift Middle
39.	Thursday 6 July 2023	<ul style="list-style-type: none"> - Closing breakfast - Cut cake sacher for mini pastries - Cleaning pastry - Rest - Alacarte fried banana cheese - Alacarte brown sugar fried banana 	Shift Middle
40.	Friday 7 July 2023	<ul style="list-style-type: none"> - Closing breakfast - Production of chocolate muffins - Production fried banana dough - Cheese fried banana alacarte - Alacarte strawberry cheese cake - Cleaning pastry - Rest - Wheat bread production 	Shift Middle
41.	Saturday 8 July 2023	<ul style="list-style-type: none"> - Closing breakfast - Cleaning pastry - Rest - Production donuts sales - Sponge cake production - Thawing 4x white bread, 4x wheat bread, 1 insert of french bread and 1 insert of cheese cake. - Production of mini pastry night stalls, angles & rounds 	Shift Middle
42.	Sunday 9 July 2023	<ul style="list-style-type: none"> - Closing breakfast - Oven danishes - Prepare 27 boxes of ABF - Rest - Production fried banana dough 2x recipe - Wheat bread production - Alacarte brown sugar fried bananas - Production of danish raisins 	Shift Middle
43.	Monday 10 July 2023		OFF

44.	Tuesday 11 July 2023	<ul style="list-style-type: none"> - Closing breakfast - Oven croissants and danishes - Fresh bread production - Cheese fried banana alacarte - Alacarte brown sugar fried bananas - Wheat bread production - Cleaning station 	Shift Middle
45.	Wednesday 12 July 2023	<ul style="list-style-type: none"> - Closing breakfast - Prepare 75 ABF boxes - Cleaning pastry - Rest - Croissant au chocolate production 250 pax - Cleaning station 	Shift Middle
46.	Thursday 13 July 2023	<ul style="list-style-type: none"> - Closing breakfast - Cut cake sacher for mini pastries - Cleaning pastry - Rest - Wheat bread production - Production 8x recipe 	Shift Middle
47.	Friday 14 July 2023	<ul style="list-style-type: none"> - Closing breakfast - Production of chocolate muffins - Production fried banana dough - Cheese fried banana alacarte - Alacarte strawberry cheesecake - Cleaning pastry - Rest - Wheat bread production 	Shift Middle
48.	Saturday 15 July 2023	<ul style="list-style-type: none"> - Production of danish raisins - Danish cheese production - Rest - Sponge cake production - Production of mini pastry night stalls, angles & rounds - Alacarte rainbow fall 2x - Alacarte Banana fried cheese 4x - Closing stall at night - Cleaning Pastry 	Day Shift
49.	Sunday 16 July 2023	<ul style="list-style-type: none"> - White bread production - Prepare 27 boxes ABF 	Day Shift

		<ul style="list-style-type: none"> - Rest - Production fried banana dough 2x recipe - Alacarte brown sugar fried bananas - Alacarte chocolate profitfal - Production rangin 	
50.	Monday 17 July 2023	<ul style="list-style-type: none"> - Fresh bread production - Wheat bread production - Cheese fried banana alacarte - Alacarte brown sugar fried bananas - Cleaning station set up dinner in the sky lounge - Rest - Cleaning pastry kitchen 	Day Shift
51.	Tuesday 18 July 2023	<ul style="list-style-type: none"> - Closing breakfast - Prepare event 89 pax ABF box - Croissant oven - Oven danishes - Production donuts sales - production 5x recipe - Alacarte Strawberry cheesecake - Production of original muffins - Cleaning station 	Afternoon Shift
52.	Wednesday 19 July 2023		OFF
53.	Thursday 20 July 2023	<ul style="list-style-type: none"> - Cut cake sacher for mini pastries - Cleaning pastry - Rest - Maintain EDR - Wheat bread production - Production 8x recipe 	Day Shift
54.	Friday 21 July 2023	<ul style="list-style-type: none"> - Production of croissant au chocolat for events 60 pax - Rest - production 6x recipe - production 4x recipe - Cleaning pastry 	Day Shift

55.	Saturday 22 July 2023	<ul style="list-style-type: none"> - Production of danish raisins - Danish cheese production - Rest - Sponge cake production - Production of mini pastry, angle & round stalls - Alacarte brown sugar fried banana 3 - Alacarte strawberry cheese cake - Alacarte cheese cake - Closing stall at night - Cleaning pastry 	Day Shift
56.	Sunday 23 July 2023	<ul style="list-style-type: none"> - White bread production - Prepare 5 boxes of ABF - Rest - Production fried banana dough 2x recipe - Alacarte brown sugar fried bananas 2x - Alacarte rainbow fall - Alacarte chocolate profitfal - Production rangin 	Afternoon Shift
57.	Monday 24 July 2023	<ul style="list-style-type: none"> - Fresh bread production - Wheat bread production - Cheese fried banana alacarte - Alacarte brown sugar fried bananas - Cleaning station - Set up dinner in the sky lounge - Rest - Cleaning pastry kitchen 	Day Shift
58.	Tuesday 25 July 2023	<ul style="list-style-type: none"> - Prepare event 32 pax ABF box - Production 5x recipe - Alacarte strawberry cheese cake - Rest - French bread production 	Day Shift
59.	Wednesday 26 July 2023		OFF
60.	Thursday 27 July 2023	<ul style="list-style-type: none"> - Wheat bread production - Production donuts - Rest - Maintain EDR - Cheese cake production for event 6x recipe - Cleaning pastry 	Afternoon Shift

61.	Friday 28 July 2023	<ul style="list-style-type: none"> - production 6x recipe - Cut Sacher to minipastry - Rest - production 6x recipe - production 4x recipe - Cleaning pastry 	Afternoon Shift
62.	Saturday 29 July 2023	<ul style="list-style-type: none"> - Production of sugar dough - Making pies - Rest - Production of sponge cakes - Production of mini pastry, angle & round stalls - Alacarte strawberry cheese cake - Alacarte cheese cake - Closing stall at night - Cleaning pastry 	Day Shift
63.	Sunday 30 July 2023	<ul style="list-style-type: none"> - White bread production - Prepare 70 boxes of ABF - Rest - Production fried banana dough 2x recipe - Alacarte fried banana with brown sugar 2x - Alacarte rainbow fall - Alacarte chocolate profitfal - Production rangin 	Day Shift
64.	Monday 31 July 2023	<ul style="list-style-type: none"> - Fresh bread production - Wheat bread production - Cheese fried banana alacarte - Brown sugar fried banana alacarte - Cleaning station - Rest - Cleaning pastry kitchen 	Day Shift
65.	Tuesday 1 August 2023	<ul style="list-style-type: none"> - Prepare breakfast - Making pancakes for live cooking - Closing breakfast - Croissant oven - Oven danishes - Production donuts sales - Original muffin production - Cleaning station 	Morning Shift
67.	Wednesday 2 August 2023		OFF
68.	Thursday 3 August 2023		OFF (Sick)

69.	Friday 4 August 2023		OFF (sick)
70.	Saturday 5 August 2023	<ul style="list-style-type: none"> - Prepare Breakfast - Make churros for live cooking - Closing breakfast - Croissant oven - Oven danishes - Production donuts sales - Chocolate muffin production - Cleaning station 	Morning Shift
71.	Sunday 6 August 2023	<ul style="list-style-type: none"> - Prepare breakfast - Refill breakfast - Closing breakfast - Croissant oven - Oven danishes - Production donuts sales - Original muffin production - Cleaning station 	Morning Shift
72.	Monday 7 August 2023	<ul style="list-style-type: none"> - Prepare breakfast - Make rangin for live cooking - Closing breakfast - Croissant oven - Oven danishes - Production donuts sales - Cleaning station 	Morning Shift
73.	Tuesday 8 August 2023	<ul style="list-style-type: none"> - Prepare breakfast - Making maryam bread for live cooking - Closing breakfast - Croissant oven - Oven danishes - Production donuts sales - Rest 	Morning Shift
74.	Wednesday 9 August 2023		OFF
75.	Thursday 10 August 2023	<ul style="list-style-type: none"> - Prepare breakfast - Make mud cake for live cooking - Closing breakfast - Croissant oven - Oven danishes - Prepare 56 ABF boxes - Rest 	Morning Shift
76.	Friday 11 August 2023	<ul style="list-style-type: none"> - Prepare breakfast - Making baked bananas for live cooking - Closing breakfast 	Morning Shift

		<ul style="list-style-type: none"> - Croissant oven - Oven danishes - Production donuts sales - Original muffin production - Cleaning station 	
77.	Saturday 12 August 2023		OFF (sick)
78.	Sunday 13 August 2023	<ul style="list-style-type: none"> - Prepare breakfast - Refill breakfast - Closing breakfast - Croissant oven - Oven danishes - Production of 6x brownies recipe for events 	Morning Shift
79.	Monday 14 August 2023	<ul style="list-style-type: none"> - Prepare breakfast - Make rangin for live cooking - Closing breakfast - Croissant oven - Oven danishes - Production donuts sales - Production of chocolate muffins - Cleaning station 	Morning Shift
80.	Tuesday 15 August 2023	<ul style="list-style-type: none"> - Prepare breakfast - Make churos for live cooking - Closing breakfast - Croissant oven - Oven danishes - Production donuts sales - Cleaning station 	Morning Shift
81.	Wednesday 16 August 2023		OFF
82.	Thursday 17 August 2023	<ul style="list-style-type: none"> - Prepare event 32 pax ABF box - production 5x recipe - Alacarte strawberry cheese cake 2x - Fried bananas with brown sugar 3x - Rest - Production of french bread - Cleaning station 	Afternoon Shift
83.	Friday 18 August 2023	<ul style="list-style-type: none"> - Production of croissants au chocolat for events 121 pax - Rest - production 6x recipe - production 4x recipe - Maryam bread production 	Afternoon Shift

		- Cleaning pastry	
84.	Saturday 19 August 2023	- Sugar dough production - Making pies - Rest - Sponge cake production - Production of mini pastry, angle & round stalls - Alacarte strawberry cheesecake - Alacarte cheese cake - Closing stall at night - Cleaning pastry	Afternoon Shift
85.	Sunday 20 August 2023	- Production of sugar dough for events - Makes pie 350 pax - Rest - Production of chocolate sponge cake 3 recipes - Setup dinner sky lounge - Wheat bread production - Alacarte strawberry cheesecake - Alacarte cheese cake - Closing dinner sky lounge - Cleaning pastry	Afternoon Shift
86.	Monday 21 August 2023	- Fresh bread production - Wheat bread production - Cheese fried banana alacarte - Brown sugar fried banana alacarte - Cleaning station - Set up dinner in the sky lounge - Rest - Cleaning pastry kitchen	Day Shift
87.	Tuesday 22 August 2023	- White bread production - Prepare 70 boxes of ABF - Rest - Production fried banana dough 2x recipe - Alacarte fried banana with brown sugar 2x - Alacarte rainbow fall - Alacarte chocolate profitfal - Production pancake dough 2x recipe - Pastry cleaning	Day Shift
88.	Wednesday 23 August 2023		OFF
89.	Thursday 24	- Wheat bread production	Day Shift

	August 2023	<ul style="list-style-type: none"> - Production donuts - Rest - Maintain EDR - Cheese cake production for event 6x recipe - Cleaning pastry 	
90.	Friday 25 August 2023	<ul style="list-style-type: none"> - Production french bread - White bread production - Setup dinner pudding, minipastry, rounds - Refill dinner - Clean up dinner - Production churos - Alacarte fried banana cheese 3x - Pastry cleaning 	Day Shift
91.	Saturday 26 August 2023	<ul style="list-style-type: none"> - Prepare event 27 pax ABF box - production 5x recipe - Alacarte strawberry cheese cake 2x - Brown sugar fried bananas 3x - Rest - Prepare stall at night angle & round - Guarding the night stall - Closing stall at night - Alacarte chocolate profitfal 2x - Alacarte fried banana cheese 2x - Cleaning station 	Day Shift
92.	Sunday 27 August 2023	<ul style="list-style-type: none"> - Production of sugar dough - Making pies - Rest - Production of chocolate sponge cake 3 recipes - Setup dinner sky lounge - Wheat bread production - Alacarte strawberry cheese cake - Alacarte cheese cake - Closing dinner sky lounge - Cleaning pastry 	Day Shift
93.	Monday 28 August 2023	<ul style="list-style-type: none"> - Production of white bread 2x recipe - Prepare dinner angles & rounds - Setup mini dinner pastry and pudding - Maintain stall angle & round - Refill dinner - Clean up dinner - Production churos - Alacarte fried banana cheese 3x 	Day Shift

94.	Tuesday 29 August 2023	<ul style="list-style-type: none"> - Production of white bread 2x recipe - Production donuts 4x recipe - Production of french bread recipe 5x - Production fried banana dough - Production cake mud - Original fried banana alacarte - Alacarte rainbow falls 2x - Clean up 	Day Shift
95.	Wednesday 30 August 2023		OFF
96.	Thursday 31 August 2023	<ul style="list-style-type: none"> - Prepare breakfast - Cut banana leaves for placemats market snacks. - Setting up a cake stall mud - Maintaining a cake stall mud - Make cake mud - Clean up - Make apple strudel 	Morning Shift

3.9 Schedule During Internship

JADWAL HOT KITCHEN MARET 2023

ROLE	NAME	MON	TUE	WED	THU	FRI	SAT	SUN	DP	AL	EO	DP Rem
HEAD CHEF	RICKY	DP	DP	DP	DP	DP	DP	DP				
SOUS CHEF	FERRARI	M	M	OFF	F	M	M	M	1	2		
CHEF DE PARTIE	JEFFY	M	OFF	F	M	M	M	M	1	2		
CHEF DE PARTIE	DONO	OFF	F	M	M	F	F	F	1	2		
COOK	FANDY	M	M	OFF	F	M	M	M	1	2		
COOK	PATRAH	OFF	F	M	M	F	F	F	1	2		
COMMIS 1	SALIMETRA	M	M	OFF	F	M	M	M	1	2		
COMMIS 1	LEVIS	M	OFF	F	M	M	M	M	1	2		
COOK PRODUKSI	MURDIAN	M	M	M	OFF	F	M	M	1	2		
COOK PRODUKSI	FERRARI	M	OFF	F	M	M	M	M	1	2		
COOK	ERKAN	M	M	OFF	F	M	M	M	1	2		
COOK	CARITA	F	F	M	OFF	F	M	M	1	2		
COMMIS 1	RIKHO	M	OFF	F	M	M	M	M	1	2		
OFF	ZAKI	M	M	F	OFF	F	F	F				
OFF	AUDING	M	OFF	F	OFF	F	M	M	1	2		
OFF	DUNY	OFF	OFF	M	M	M	M	M	1	2		
OFF	RENALDI	F	M	OFF	F	M	M	M	1	2		
OFF	DANIEL	F	F	M	M	OFF	F	F				

PASTRY

ROLE	NAME	MON	TUE	WED	THU	FRI	SAT	SUN	DP	AL	EO	DP Rem
DEWI PASTRY	KETUT	M	AL	M	M	M	M	M	1	2		
HELPER PASTRY	SINDI	F	F	M	M	OFF	F	F	1	2		

STEWARD

ROLE	NAME	MON	TUE	WED	THU	FRI	SAT	SUN	DP	AL	EO	DP Rem
CHIEF STEWARD	AJ	M	OFF	F	F	F	M	M	1	2		
STEWARD	ANDY	F	F	M	OFF	F	F	F	1	2		
STEWARD	RAMA	F	F	M	OFF	F	F	F	1	2		
STEWARD	RAFIF	OFF	F	F	M	M	F	F				

NO.	NAME	SEKOLAH	PERIODE	POSITION	01	02	03	04	05	06	07	08	09	10	11	12
					thu	fri	sat	sun	mon	tue	wed	thu	fri	sat	sun	mon
HOT KITCHEN																
1	ANANDA	UM	1 FEB 23 - 31 JULI 23	TRAINEE	M11	M6	M6	M12	M6	M6	M11	M6	M6	M11	M12	
2	GALIH	UM	1 FEB 23 - 31 JULI 23	TRAINEE	M6	#	A14	A14	#	A14	M6	M6	M6	M6	M6	
3	HUNAFI	UM	1 MARET 23 - 31 AGUSTUS 23	TRAINEE	A14	A14	M6	M6	A14	M6	M6	#	#	A14	A14	
4	ILHAM	UNMER	1 APRIL - 30 JUNI 23	TRAINEE	M5	M5	M6	M6	#	#	A14	A14	A14	M6		
5	LINTANG	UM	29 MEI 2023 - 29 AGUSTUS 2023	TRAINEE	M6	M6	M6	M6	#	M6	M6	M6	M6	M6	M6	
6	DEVIANA	UM	29 MEI 2023 - 29 AGUSTUS 2023	TRAINEE	M6	M6	M6	M6	M6	M6	#	M6	M6	M6	M6	
PASTRY																
1	IKA		- 17 JUNI 23	TRAINEE	M6	M6	M6	M6	M6	M6	M6	#	M6	M6	M6	
2	IRNA	SMK 2 TRENNGALEK	16 JAN 23 - 15 JULI 23	TRAINEE	A14	A14	A14	A14	A14	A14	A14	M6	#	A14	A14	
3	RENALDI	AKADEMI OTTIMMO	29 MEI 2023 - 29 AGUSTUS 2023	TRAINEE	M10	M10	M10	M10	M10	M10	#	A14	A14	A14	A14	
COLD KITCHEN																
1	GABY		- 31 JULI 2023	TRAINEE	#	A14	A14	M6	#	M6	M6	M6	M6	M6	M6	
2	ANGGITA	UM	1 FEB 23 - 31 JULI 23	TRAINEE	A14	#	M12	M6	M6	M6	A14	A14	A14	A14	A14	
3	CITRA	UM	29 MEI 2023 - 29 AGUSTUS 2023	TRAINEE	M6	M6	M6	A14	A14	A14	#	M11	M11	M11	M6	
BUTCHER																
1	AINUR		1 JAN - 30 JUNI 23	TRAINEE	#	M6	M6	M6	M6	M6	M6	#	M6	M6	M6	

Microsoft Excel 2019 Product 2023 - Excel (Product Activation Failed)

AG14 M6

NAME	SEKOLAH	PERIODE	POSITION	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30		
HOT KITCHEN																																			
ANANDA	UM	1 FEB 23 - 31 JULI 23	TRAINEE	M11	M6	M6	M12	M6	M6	M11	M6	M6	M11	M12																					
GALIH	UM	1 FEB 23 - 31 JULI 23	TRAINEE	M6	#	A14	A14	#	A14	M6	M6	M6	M6	M6																					
HUNAFI	UM	1 MARET 23 - 31 AGUSTUS 23	TRAINEE	M6	M6	M6	M6	M6	M6	M6	M6	M6	M6	M6																					
LINTANG	UM	29 MEI 2023 - 29 AGUSTUS 2023	TRAINEE	M6	M6	M6	M6	M6	M6	M6	M6	M6	M6	M6																					
ILHAM	UNMER	1 APRIL - 30 JUNI 23	TRAINEE	M5	M5	M6	M6	M6	M6	M6	M6	M6	M6	M6																					
DEVIANA	UM	29 MEI 2023 - 29 AGUSTUS 2023	TRAINEE	M6	M6	M6	M6	M6	M6	M6	M6	M6	M6	M6																					
IRNA	SMK 2 TRENNGALEK	16 JAN 23 - 15 JULI 23	TRAINEE	A14	A14	A14	A14	A14	A14	A14	A14	A14	A14	A14																					
RENALDI	AKADEMI OTTIMMO	29 MEI 2023 - 29 AGUSTUS 2023	TRAINEE	M10	M10	M10	M10	M10	M10	M10	M10	M10	M10	M10																					
PASTRY																																			
IKA		- 17 JUNI 23	TRAINEE	M6	M6	M6	M6	M6	M6	M6	M6	M6	M6	M6																					
ANGGITA	UM	1 FEB 23 - 31 JULI 23	TRAINEE	A14	#	M12	M6	M6	M6	M6	A14	A14	A14	A14																					
CITRA	UM	29 MEI 2023 - 29 AGUSTUS 2023	TRAINEE	M6	M6	M6	A14	A14	A14	A14	#	M11	M11	M11	M6	M6																			
COLD KITCHEN																																			
GABY		- 31 JULI 2023	TRAINEE	#	A14	A14	M6	#	M6	M6	M6	M6	M6	M6																					
AINUR		1 JAN - 30 JUNI 23	TRAINEE	#	M6	M6	M6	M6	M6	M6	M6	M6	M6	M6																					