

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Activity Perform

Table 1 activity perform

Time	Activities
1 st month	<ul style="list-style-type: none"> - Slice Strawberry for garnish - Learn how to make neutral glazed - Learn how to make dulcey - Learn how to make almond paste - Learn how to make Lemon cream - Learn how to do cleaning section - Learn how to make egg wash
2 nd month	<ul style="list-style-type: none"> - Learn how to make tropical fruit creameux - Learn how to make white tart dough - Learn how to make Choco tart dough - Learn how to make Roasted pecan nut - Learn how to make Raspberry pie - Learn how to make madeline
3 rd month	<ul style="list-style-type: none"> - Learn how to make choco creameux - Learn how to make cheese tart - Learn how to make cream cheese - Learn how to make strawberry lemon compote

	<ul style="list-style-type: none"> - Learn how to make strawberry creameux
4 th month	<ul style="list-style-type: none"> - Learn how to make Nastar - Learn how to deep chocolate - Learn how to make Almond cake - Learn how to make apricot jelly - Learn how to make apricot creameux - Learn how to make pastry cream
5 th month	<ul style="list-style-type: none"> - Learn how to make Mango passion jelly - How to make Chocolate pecan - Learn how to make Breton dough - Learn how to make Salted caramel
6 th month	<ul style="list-style-type: none"> - Learn how to make raspberry jam - Learn how to make coffee creameux - Learn how to make Cantily - Learn how to make Sea salt cookies

3.2 Shift Work

For commission work shifts work for 9 hours while for trainees work for 8 hours and there is only one shift. commis or trainees have 1 hour rest time and for rest time they are free at any time.

Table 2 Shift Work

TIME	
05.00 – 14.00	Commis
05.00 – 13.00	Trainee

3.3 Product Made



Figure 3. 1 chok nut

The tart used choco sable and filled with salty caramel, Satilla dark chocolate creameux and pecan nuts. Satilla dark chocolate creameux made by sugar, cream, glucose, butter, and dark chocolate. Salted caramel made by sugar, water, milk, butter, and salt.



Figure 3. 2 religious chocolate

Used choco choux and filled by choco creameux. Choco Creameux made by milk, crème, egg yolk, sugar and chocolate.



Figure 3. 3 Religious Coffee

Used brown choux filled with coffee creameux and praline. Choux made by butter, sugar, and flour. For the filling made by milk, cream, sugar, maizena, egg yolk, coffee extract, gelatin, salt, and butter. Praline made by sugar, almond, hazelnut and salt.



Figure 3. 4 Paris Lombok

The tart used vanilla sable filled by almond biscuit, apricot jelly, almond cake, and apricot creameux. Apricot jelly made by apricot pure, lemon juice, sugar and pectine. Apricot creameux made by apricot pure, glucose,

cream and white chocolate. Almond cake made by almond paste, butter, sugar, vanilla bean, egg, flour, baking powder, salt, and sour cream..



Figure 3. 5 Bannoffee

The tart used choco sable filled by dulcey, almond cake, banana and cantily. Dulcey made by evaporated milk steam in 6 hour. Almond cake made by almond paste, butter, sugar, vanilla been, egg, flour, baking powder, salt, and sour cream. Cantily made by cream, vanilla been, sugar, gelatin and mascarphone.



Figure 3. 6 Cheese Tart

The tart is different because it make for cheese tart the texture is more soft than sable and filled by cream cheese. Cream cheese made by cream

cheese, icing sugar and milk. The tart made by flour, butter, caster sugar, salt, and milk.



Figure 3. 7 Lemon Pie

The tart used vanilla sable filled by lemon cream, almond cake and Italian meringue . lemon cream made by sugar, lemon sezt, egg, lemon juice and butter. Almond cake made by almond paste, butter, sugar, vanilla been, egg, flour, baking powder, salt, and sour cream. Italian meringue made by sugar and water.



Figure 3. 8 Raspberry Pie

The tart used vanilla sable filled by pastry cream, raspberry jam, cantily and fresh raspberry. Pastry cream made by milk, cream, vanilla been, sugar,

maizena, and milk. Raspberry jam made by raspberry pure, fresh raspberry, sugar, pectine and lemon juice. Cantily made by cream, vanilla been, sugar, gelatin and mascarpone.



Figure 3. 9 Starwberry Pie

The tart used vanilla sable filled by strawberry lemon compote, almond cake, strawberry creameux and fresh strawberry and coat by natural glazed. Strawberry lemon compote made by strawberry pure, sugar, strawberry fresh, lemon juice, sugar, pectine and gelatin. Almond cake made by almond paste, butter, sugar, vanilla been, egg, flour, baking powder, salt, and sour cream. Strawberry creameux made by starberry pure, glucose, white chocolate, and cream.



Figure 3. 10 Maritozza

Brioche filled by pastry cream and cantily. Brioche made by flour, egg, milk, sugar, salt, yeast, and butter. Pastry cream made by milk, cream, vanilla been, sugar, maizena, and milk. Cantily made by cream, vanilla been, sugar, gelatin and mascarphone.



Figure 3. 11 Madeleine

Madeline made by egg, sugar, milk, flour, salt, baking powder, salad oil, orange syrup, orange zest, and lime zest..



Figure 3. 12 Sea Salt Cookies

Sea salt cookies made by butter, brown sugar, sugar, salt, flour, cocoa powder and dark chocolate.



Figure 3. 13 Nastar

Nastar pinnapple white chocolate made by butter, icing sugar, egg yolk, milk powder, flour, salt, maizena and white chocolate. Nastar filing made by pinnapple, sugar, cinnamon steak and passion fruit.



Figure 3. 14 Sable Breton Milk Chocolate

Sable Breton milk chocolate made by butter, sugar, egg yolk, flour, salt and baking powder.

3.4 Working Space

3.4.1 Pastry And Viennoiserie Kitchen



Figure 3. 15 Working Space



Figure 3. 16 Working Space

This place is working space for pastry and viennoiserie for make all order for customer.



Figure 3. 17 Freezer



Figure 3. 18 Freezer

This place is freezer, usually viennoiserie used for make dough croissant set and also pastry use for make sable set and easy to used.



Figure 3. 19 Chiller



Figure 3. 20 Chiller

This place is chiller room usually use to keep all ingredient durable like milk, egg, chocolate, and etc. for each sauce or product made such as pastry cream, lemon cream is usually always put in a storage box and labeled with the name and production date on top of the storage box and then put into the chiller.



Figure 3. 21 Viennoiserie Area



Figure 3. 22 Viennoiserie Area

This place is working space for viennoiserie usually for make all orders



Figure 3. 23 Dough Sheeter



Figure 3. 24 Dough Sheeter

This place is for dough sheeter usually used by viennoiserie and pastry



Figure 3. 25 Pastry Working Area



Figure 3. 26 Pastry Working Area

3.4.2 Hot Kitchen



Figure 3. 27 Sandwich Area



Figure 3. 28 Sandwich Area



Figure 3. 29 Bread Area



Figure 3. 30 Bread Area



Figure 3. 31 Braed Area



Figure 3. 32 Bread Area



Figure 3. 33 Bar and Floor



Figure 3. 34 Bar and Floor



Figure 3. 35 Bar and Floor

3.5 Kitchen Layout

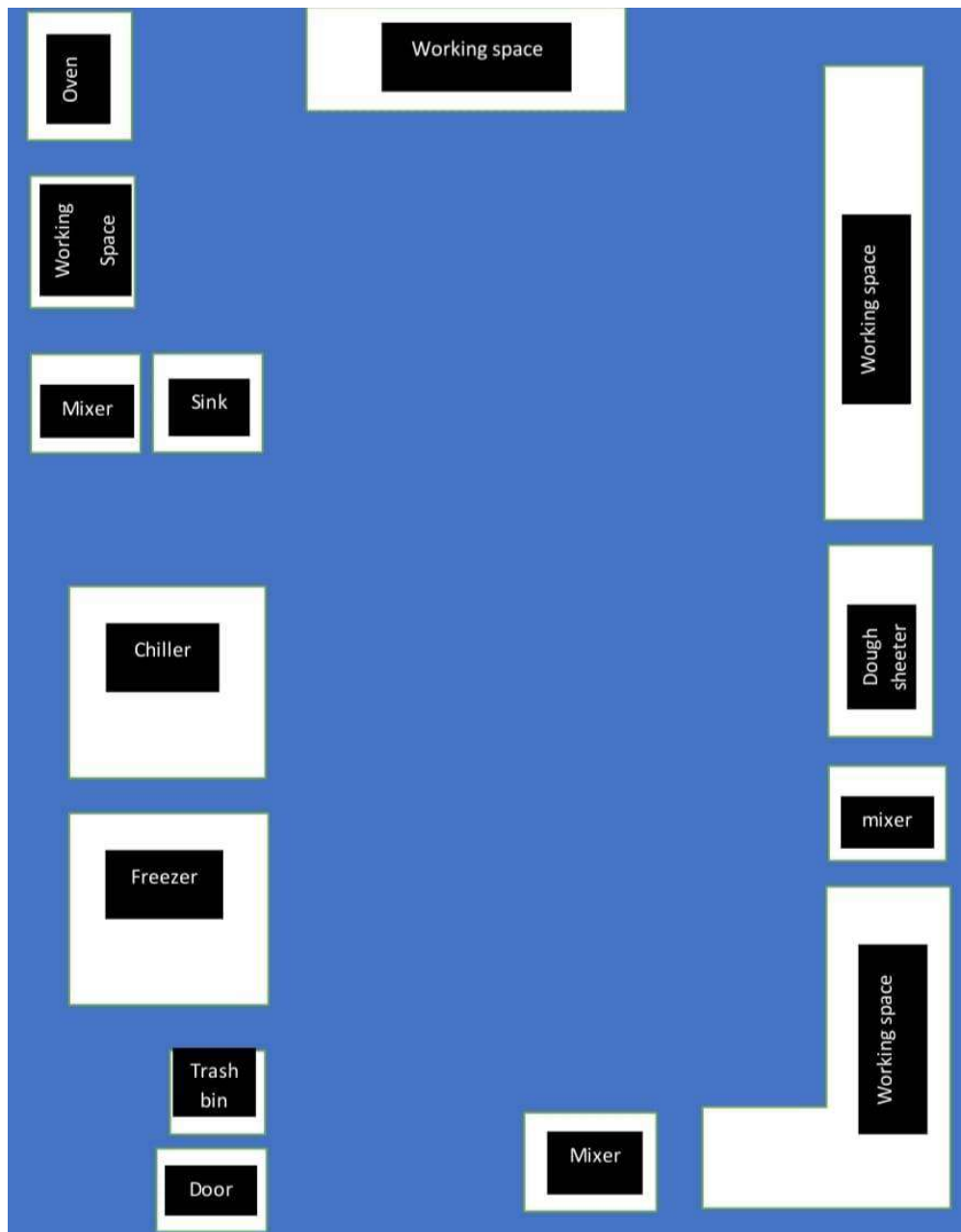


Figure 3. 36 Kitchen Layout