

**CHAPTER III**  
**INTERNSHIP ACTIVITIES**

**3.1 DETAILS OF INTERNSHIP ACTIVITIES**

**Table 3 1** Internship Activities

<b>DURATION</b>	<b>STATION</b>	<b>ACTIVITY</b>
Dec 26 <sup>th</sup> – March 1 <sup>st</sup>	<b>FRYING</b>	<p><b>1. Morning Shift (8 am – 4 pm)</b></p> <ul style="list-style-type: none"> <li>- Turning fryer on and fill with fresh oil</li> <li>- Setting up line</li> <li>- Take care new item from suppliers in cool storage room</li> <li>- Refilling Sauce (Aioli, Burger Sauce, Chili Jam, Chipotle, Pome Dressing)</li> <li>- Prepare and portion all frying vegetable items (eggplant, cauliflower, green beans)</li> <li>- Prepare and cook item that needed to be made daily such as pure, croquets, creamed corn</li> <li>- Making sauce or any other condiments that needed to be restock that day</li> <li>- Open Line and Taking care line during lunch service start at 12 am</li> <li>- Cleaning and Restocking item in line for the next closing shift</li> </ul> <p><b>2. Closing Shift (3:30 pm – 11:30)</b></p> <ul style="list-style-type: none"> <li>- Checking and restock item on the line</li> <li>- Clean and portion squid</li> <li>- Check any unfinished prep from the morning team and finish it</li> </ul>

		<ul style="list-style-type: none"> <li>- In charge of making order during dinner service</li> <li>- Plating and quality control food before handling it to passe</li> <li>- Refill and restock item in the line before closing</li> <li>- Doing inventory</li> <li>- Closing line towards the end of the service, includes cleaning and tidying line</li> </ul>
March 2 <sup>nd</sup> – June 2 <sup>nd</sup>	<b>GRILL</b>	<p><b>1. Morning Shift (8 am – 4 pm)</b></p> <ul style="list-style-type: none"> <li>- Take care new item from suppliers in cool storage room</li> <li>- Butchering chicken</li> <li>- Prepare and make vegetables item</li> <li>- Prepare and make sauce, stock, or any condiment that needs to be made that day</li> <li>- Set up line</li> <li>- Set up charcoal grill and woods for the pizza oven</li> <li>- Portion and Vacuum protein item such as short rib, lamb, pork</li> <li>- In charge of order during lunch service</li> <li>- Restock and refill item in line</li> </ul> <p><b>2. Closing Shift (3:30 pm – 11:30)</b></p> <ul style="list-style-type: none"> <li>- Checking and restock item on the line</li> <li>- Clean and portion prawn</li> <li>- Check any unfinished prep from the morning team and finish it</li> </ul>

		<ul style="list-style-type: none"> <li>- In charge of making order during dinner service</li> <li>- Plating and quality control food before handling it to passe</li> <li>- Refill and restock item in the line before closing</li> <li>- Doing inventory</li> <li>- Closing line towards the end of the service, includes cleaning and tidying line</li> </ul>
June 3 <sup>rd</sup> – June 26 <sup>th</sup>	<b>PASTRY</b>	<b>1. Morning Shift (8 am – 4 pm)</b> <ul style="list-style-type: none"> <li>- Set up line</li> <li>- Refill item in line</li> <li>- Doing inventory</li> <li>- Making burger buns, bread puddings, and tart</li> <li>- Prepare and make any other condiments and pastry item</li> <li>- Take care new item from suppliers in cool storage room</li> <li>- Baking any bake goods</li> <li>- Cleaning prep room before shifts ends</li> </ul>

### 3.2 MASON PRODUCT DETAILS

#### a) Organic Pulled Beef Burger



**Figure 3 1** Burger

12 hr. Slow Cooked Brisket, Special Sauce, Cucumber Pickle, Shaved Red Cabbage, Cheddar Cheese, house made Burger Buns.

#### b) Spiced Cauliflower



**Figure 3 2** Cauliflower

Fried Cauliflower served with Spice Mix, Pine Nuts, Pomegranate Dressing, Yoghurt

**c) Wood Fired Carrots**



**Figure 3 3 Carrot**

Confit Carrot served with House Yoghurt and Mix nuts

**d) Charcoal Chicken**



**Figure 3 4 Chicken**

Grilled chicken brine for overnight then precook in the combi oven then grilled and charred served with Jus, Rosemary, Aioli.

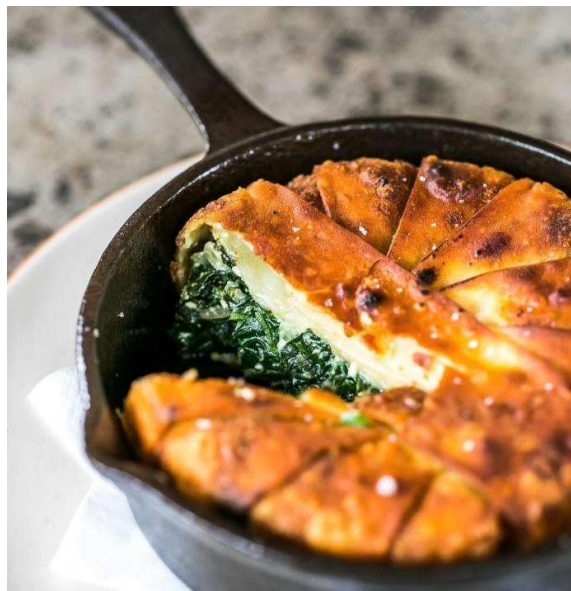
**e) 48Hr Slow Cook Short Rib**



**Figure 3 5 Short Rib**

48hr. Sous Vide Short Ribs served with Chimichurri, Sherry Glaze, Shallot reduction

**f) Spinach Filo Pastry**



**Figure 3 6 Filo Pastry**

Handmade Filo Pastry served with Spinach, house Ricotta, ghee

**g) Best End Pork Loin**



**Figure 3 7** Pork Loin

Pork Loin sous-vide with house marinate then charred served with Green Harissa, Pickled Onion

**h) Flat Bread and Dips**



**Figure 3 8** Dips

Handmade Wood Fired Flat Bread served with three choices of dips (Hummus, Baba Ganoush, and Smoke Tuna)



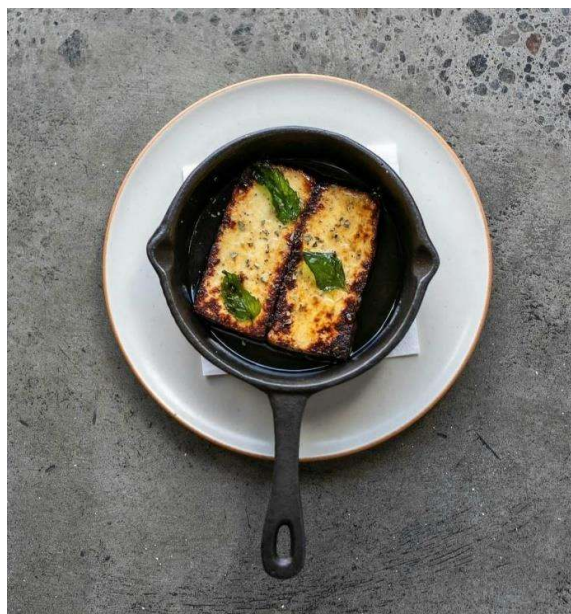
**i) Cured Meat Selection**



**Figure 3 9 Charcuterie**

Mixed selection of Mason house cured meats consist of Mortadella, Smoke Ham, Wagyu Pastrami, and Salami

**j) Haloumi**



**Figure 3 10 Haloumi**

House made Haloumi Cheese served with Honey, Mint



**k) Burrata**



**Figure 3 11 Burrata**

Burrata served with Caponata, Basil Oil

**l) Wood Fired Bread Pudding**



**Figure 3 12 Bread Pudding**

Brioche Bread Pudding Brandy Sauce, Jersey Milk Ice Cream

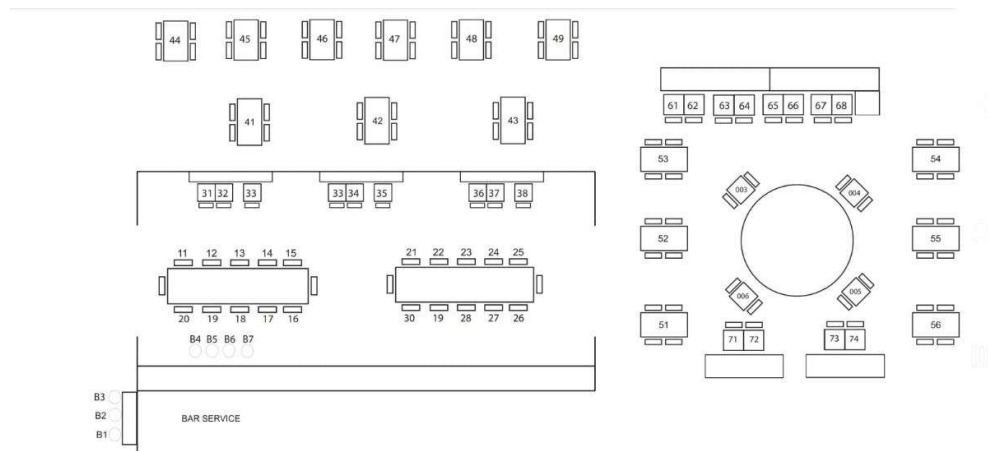
**m) Pavlova**



**Figure 3 13** Pavlova

Pavlova, Raspberry, Mascarpone, Vanilla Ice Cream

**3.3 RESTAURANT BLUEPRINTS**



**Figure 3 14** Restaurant Blueprints

### 3.4 KITCHEN BLUEPRINTS

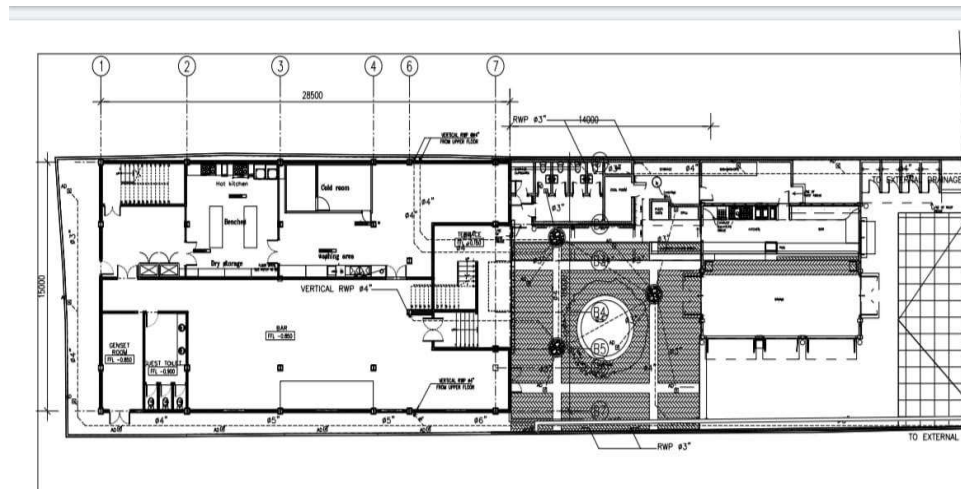


Figure 3 15 Kitchen Blueprint