### **CHAPTER III**

# **INTERNSHIP ACTIVITES**

# 3.1 Placement Assignment

The Author's internship was held at the JW Marriott Hotel Surabaya for 6 months. During the internship the author was placed in a hot kitchen and held several existing sections.

March	-	Orientation
	-	Prepare the condiment
	-	Check the Label Date
	-	Serving guest the food
April	-	Prepare for Banquet Event
	-	Making Pizza
	-	Making Mie Dug-dug
	-	Making BBQ Tamarind Sauce
May	-	Help Tang Palace's Set Menu
	-	Making Homemade Pasta
	-	Making Avocado Sunshine
June	-	Making Pizza for A La Carte
	-	Prepping Dimsum for Noodle Section
	-	Prepping Pad Thai
July	-	In charge on Indian Section
	-	Making Chicken curry
	-	Making Paratha
	-	Prepping the Noodle section
August	-	Taking care Of Indian corner
	-	In Charge In Pool
	-	Making Assorted Sushi

September	-	Making The Pizza Dough
	-	Taking Care of Noodle Section
	-	Helping Egg Section
	-	Helping A La Carte Order

## 3.2 Product Made



Figure 3.1 Diavola Pizza

The Author made Diavola pizza for A La Carte order. Diavola Pizza is Italian pizza that uses Sausages,Bacon and Mozzarella for the Topping.



Figure 3.2 Avocado Sunshine

Avocado Sunshine is the menu from Plant Based Corner on Pavilion. It consists of whole wheat bread spread with mashed avocado and then sprinkled with olives and pickles. and there are optional choices such as several types of cheese.



Figure 3.3 Home Made Pasta

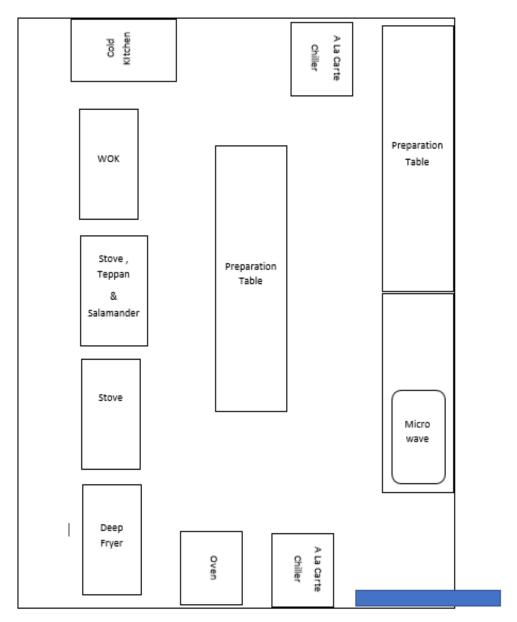
The author made homemade pasta of the farfalle type. The green color that is obtained from green mustard juice.



Figure 3.4 Assorted Sushi

Author made sushi with various filling variants such Chiken Katsu,Salmon and Vegetables.

#### 3.3 Kitchen Sketch



# 3.4 Event Handled During Intern

- Wedding Event
- Birthday Party
- Birthday of Holland Embassy
- Ramadhan Kareen (Iftar)
- Tang Palace's Set Menu for Wedding