

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

**3.1 Activities Performed**

**Table 3. 1** Internship Activities Detail

<b>Duration</b>	<b>Station</b>	<b>Activity</b>
February 9 <sup>th</sup> 2023 - April 30 <sup>th</sup> 2023	Banquet	Shift time is tentative - Opening kitchen - Making sure every utensil is on the right spot. - Turning on kitchen's equipment - Making and plating coffee breaks according to BEO - Cooking buffet food according to BEO - Preparing the next day event - Coordinating with other kitchen for Banquet's food - Cleaning the kitchen after shift - Turning off every kitchen equipment -making sure every tools is in the right spot -changing label dates if needed

		<ul style="list-style-type: none"> <li>- Cleaning under counter and walk-in chiller</li> <li>- Tidying up products received.</li> </ul>
May 1 <sup>st</sup> 2023 – August 5 <sup>th</sup> 2023	In Room Dining	<p>05:00AM – 02:00PM</p> <ul style="list-style-type: none"> <li>- Setting up cold kitchen's preparation for Cinnamon Breakfast</li> <li>- Preparing fruits for in room service breakfast</li> <li>- Preparing fruits for lunch or dinner if theres any</li> <li>- Preparing fruits for club's dinner, including center pieces</li> <li>- Preparing next day breakfast items such as cold cuts, fruit cocktail, sliced fruits, cheeses.</li> <li>- Assisting staff in the club's breakfast buffet</li> <li>- Closing Club's Breakfast Buffet</li> </ul> <p>10.00AM – 07.00PM</p> <ul style="list-style-type: none"> <li>- Closing Cinnamon's breakfast buffet</li> <li>- Preparing Banquet cold kitchen item if theres any</li> <li>- Helping the morning shift trainee if they are not yet finished</li> </ul>

		<ul style="list-style-type: none"> <li>- Assisting staff in ala Carte order</li> <li>- Changing walk in production and receiving label</li> <li>- Preparing coffee breaks and fruits for banquet events</li> <li>- Setting up Club's dinner buffet</li> <li>- in charge of refilling club's dinner buffet</li> <li>- Closing club's dinner buffet</li> <li>- Continuing morning shift's work if they are not finished yet.</li> <li>- Setting up afternoon tea 14.00PM-23.00PM</li> <li>- Changing A la Carte preparation label</li> <li>-Assisting staff in A la Carte order</li> <li>- Continuing middle shift's work if they are not finished yet</li> <li>- Closing the Kitchen</li> </ul>
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### 3.2 Products Made During Internship

1. Prawn with Tomato Tartare, this is one of the dish served in banquet set menu. It s made out of poached and peeled prawn, small diced tomato with lime, cilantro, and mesclun as greens



**Figure 3. 1** Prawn with Tomato Tartare

2. Take away box meal for banquet event, consist of white jasmine rice, fried dory, seasonal steamed vegetables, beef galantine, pandang sponge cake, and capsicum salad



**Figure 3. 2** Take Away Meal

3. VIP Indonesian Take Away, consist of nasi kuning, opor ayam, ikan asin balado, rendang, lawar, stirred friend long beans, assorted fruits, and lapis legit



**Figure 3. 3** Besek Take Away

4. Caesar Salad, imported Romainne Lettuce tossed in an in house made ceasar dressing garnished with shaved parmesan, anchovies, bacon, and croutons



**Figure 3. 4** Ceasar Salad

5. Tenderloin Steak for banquet set menu, served with mashed potato and asparagus and complimented with a red wine sauce



**Figure 3. 5** Tenderloin Steak

6. Salted Egg Prawn, Flash Fried prawn coated with an in house salted egg sauce and garnished with parsley and edible flower for banquet family style set menu.



**Figure 3. 6** Salted Egg Prawn

7. Mandarin Oriental Take away Burger, consist of soft brioche bun, beef patty, red cheddar cheese, mayonnaise, pickles, lettuce, tomatoes, and French fries on the side.



**Figure 3. 7** Mandarin Oriental Burger

8. Gado-gado, made from steamed vegetables wrapped in cabbage, fried tempeh and tofu, hard boiled egg, served with peanut sauce.



**Figure 3. 8** Gado-Gado

9. Crispy Pork Belly, Li-Feng signature dishes that is offered for a family style menu. It is served with Li-Feng specialty sauce and garnished with edible flowers.



**Figure 3. 9** Crispy Pork Belly

### **3.3 Events Handled During Internship**

During the author's time in Mandarin Oriental Jakarta, many events was held there. Most frequent one is wedding, almost every week there is a wedding ranging from 100-800pax per event. Those wedding has 3 choices of meal served, it's either wedding buffet, family style set menu, and singular set-menu. For buffets, there's a wide range of menus to choose from from Indonesian, western, Chinese, and even international buffet.



**Figure 3. 10** Wedding Buffet

There's also set menus wedding where wedding guests will sit in round table and served a Chinese style meal and will be served individually with a banquet service staff



**Figure 3. 11** Family Style Wedding

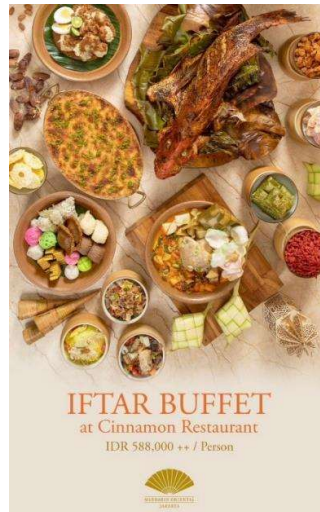
Last kind of wedding will serve a set menu meal, where every guest will typically have 4-7 course meal that is individually plated.



**Figure 3. 12** Set Menu Wedding

In the time the author is interning at Mandarin Oriental, there is also a Ramadhan event where Mandarin Oriental offers an iftar buffet. Often times, trainees from other outlets such as bakery and pastry, banquet kitchen, in room dining kitchen, will help out Cinnamon when iftar buffet is opened because of their high demand.





**Figure 3. 13** Iftar Buffet

Lastly, The author also had the privilege to experience one of the biggest event on Mandarin Oriental, which is Formula-E. In this event, Mandarin Oriental Jakarta is selected as one of the food vendors there where we open a buffet but also take away meals for racer, racer's staffs, guests, and event staffs. We cater to more that 2000 people which is huge considering it is an outside catering.



**Figure 3. 14** Formula-E Kitchen



**Figure 3. 15** Formula-E Buffet