

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Activities Performed

Table 3. 1 Activities Performed

Duration	Station	Activity
14 february 2023 – 1 march 2023	Dimsum	11:00AM – 21:00PM <ul style="list-style-type: none"> - Learn to prepare ingredients such as pieces of vegetables, chicken and beef. - Learn how to work in the Taoyuan kitchen - Understand where things are stored and where cooking tools are stored - Memorize the names of the materials that will be used - Memorize the condiments in each restaurant menu
1 March 2023 – 1 april July 2023	Dimsum	11:00AM –21:00PM <ul style="list-style-type: none"> - Help prepare ingredients and condiments needed for cooking such as chopped ginger, chopped garlic, chopped shallots, chopped red chilies, sie ginger, sie peppers, sie onions, lab peppers, and lab onions - Make rice for alacarte - Prepare the spices to be used such as salt, sugar, micin, chicken powder, soy sauce, oyster sauce and sweet soy sauce. - Clean fish, chicken, beef and cut as needed - Assist with dim sum orders - Learn the dimsum menu and the contents of the menu - Learn to operate the dimsum stemer and how to clean it
1 april 2023 – 1 june 2023	Dimsum	11:00AM –21:00PM <ul style="list-style-type: none"> - Handles dimsum orders

		<ul style="list-style-type: none"> - Make stuffing for dumplings, hakkau, xiao long bao, steamed tofu skin spring rolls - Clean the chicken feet and learn to make spicy chicken feet team - Handel buns for breakfast - Dim sum brunch every Sunday from making fried food in the form of onde-onde, wontons, fried tofu skin spring rolls, dragon balls, samosas, fried mantao. - Prepare dimsum steam which will be displayed at the dimsum brunch - Learn to make hakkau skin, xiao long bao, koi fish, chicken flower dumpling, kwo tie, taicikau - Make dumpling filling, hakkau, and xiao long bao filling
1 june 2023 – 1 jully 2023	Dimsum and main kitchen	11:00AM –21:00PM <ul style="list-style-type: none"> - Make salted egg bun filling - Make salted egg buns, apple buns and mushroom buns. - Make and learn to fold dimsum - Learn to make sauces to use in alacarte such as black pepper sauce, kungpao, noodle flavor, sweet and sour, tobacong, and so on - Help prepare cooking ingredients for alacarte - Cooking food to eat in the kitchen - Learn to use a wok
1 jully 2023 – 14 agustus 2023	Dimsum and main kitchen	11:00AM –21:00PM <ul style="list-style-type: none"> - Helped prepare the alacarte menu - Assist in the dimsum making process - Handle dimsum orders and alacarte menus - Help stations that need help - Clean fish and meat - Help prepare the ingredients to be cooked

3.2 Products Made During Internship

1. Apple buns consist of flour, yeast, baking powder, sugar, butter and green bean paste filling.



Figure 3. 1 Apple bun

2. The spicy chicken leg team consists of chicken legs that are dry fried and then boiled with a mixture of spices.



Figure 3. 2 Chicken leg

3. Koi fish consists of hakkao filling and the skin consists of wheat flour, tang mien flour, boiling water and a little oil.



Figure 3. 3 Koi fish

4. Dragon balls consist of hakkao filling and the skin uses thinly sliced dumpling skin.



Figure 3. 4 Dragon ball

5. Fried tofu skin spring rolls consist of dumpling filling mixed with spring onions, carrots and chopped mushrooms



Figure 3. 5 Fried tofu skin spring rolls

6. Fried mantao consists of flour, sugar, baking powder, yeast, butter and cold water



Figure 3. 6 Fried Mantao

7. Onde-onde consists of glutinous rice flour, baking powder, water, sugar, butter and sesame.



Figure 3. 7 onde - onde

8. Samosa consists of spring roll skin filled with a mixture of potatoes, carrots, peas, coconut milk and curry powder



Figure 3. 8 Samosa

9. Siomay consists of chicken meat, mushrooms, sesame oil, onion oil and wrapped in siomay skin



Figure 3. 9 Siomay

10. Wanton consists of hakkao filling mixed with fried garlic and a little sesame oil



Figure 3. 10 Wonton

11. Hakkao consists of shrimp mixed with baking powder, Chinese seasoning, and the shell is made from tang mien flour mixed with boiling water



Figure 3. 11 Hakkao

12. Tao yuan menu appetizer.



Figure 3. 12 Tao yuan Menu appetizer

13. Tao yuan menu roasted.



Figure 3. 13 Tao yuan Menu roasted

14. Tao yuan menu seafood.



Figure 3. 14 Tao yuan Menu seafood

15. Tao yuan menu seafood.



Figure 3. 15 Tao yuan Menu seafood 2

16. Tao yuan menu beef.

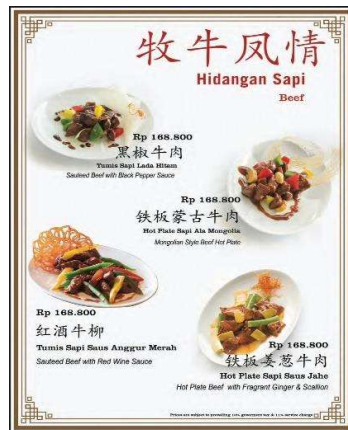


Figure 3. 16 Tao yuan Menu beef

17. Tao yuan menu pork.



Figure 3. 17 Tao yuan Menu pork

18. Tao yuan menu chicken.



Figure 3. 18 Tao yuan Menu chicken

19. Tao yuan menu vegetables.

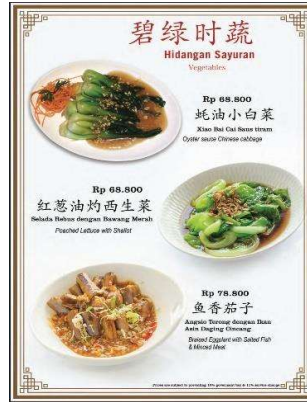


Figure 3. 19 Tao yuan Menu vegetables

20. Tao yuan menu noodles and rice.



Figure 3. 20 Tao yuan Menu noodles and rice

21. Tao yuan menu noodles and rice.



Figure 3. 21 Tao yuan Menu noodles and rice 2

22. Tao yuan menu vegetarian.



Figure 3. 22 Tao yuan Menu vegetarian

23. Tao yuan menu vegetable.

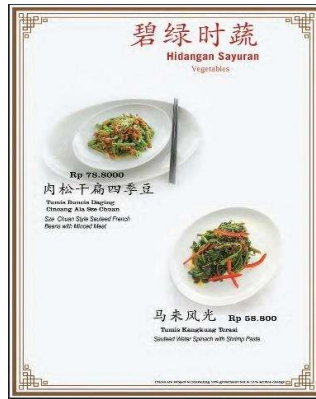


Figure 3. 23 Tao yuan Menu vegetable

3.3 Kitchen Layout

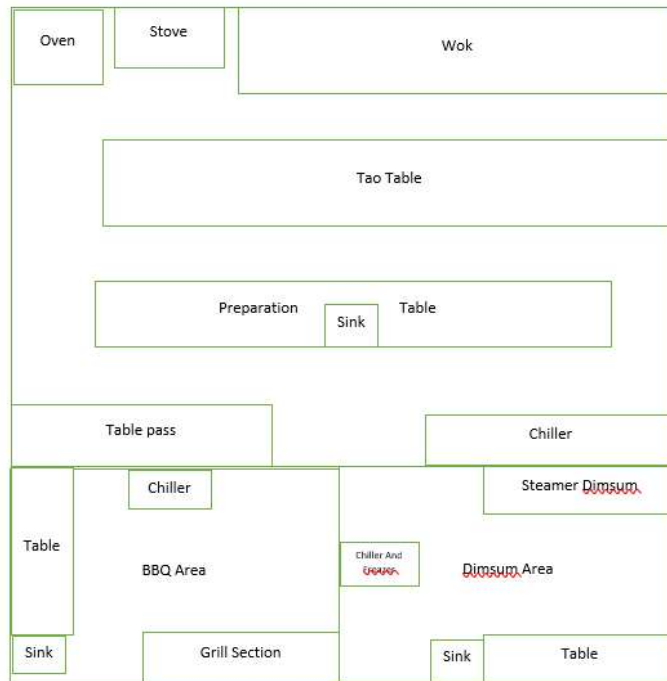


Figure 3. 24 Kitchen Layout

3.4 Events Handled During Internship

Tao Yuan Restaurant has an event every Sunday, namely Dimsum Brunch which provides a different main dish every week, various types of dimsum, grilled meat menu and dessert. There are many types of reservations, namely birthdays, office meetings, family events and owner events.