

## CHAPTER III

### INTERNSHIP ACTIVITIES

#### 3.1 DETAIL OF INTERNSHIP ACTIVITIES

**Table 3. 1** internship activity

Date	Time	Activities
March, 23 <sup>th</sup> 2023 – March, 24 <sup>th</sup> 2023 March, 25 <sup>th</sup> 2023	09.00 – 18.00 09.00 – 18.00 06.00 – 11.30 11.45 – 12.00 12.00 – 17.00	- Welcome Day. - Welcome Day. - First day in charge in breakfast buffet. - Briefing - Closing trolley arrange and refilling breakfast trolley. - Closing breakfast - Prepare mise en place breakfast for tomorrow.
April, 2 <sup>nd</sup> 2023	06.00 – 11.30 11.45 – 12.00 12.00 – 17.00	- in charge in breakfast buffet. - Briefing - Break - Closing trolley arrange and refilling breakfast trolley. - Closing breakfast - Prepare mise en place breakfast for tomorrow.
May 23 <sup>rd</sup> 2023- July, 23 <sup>rd</sup> 2023	06.00 – 15.00 15.00 – 15.30 14.00 – 16.00 17.00 – 23.00	- Prepare for SBCO store - Briefing. - Help staff make product. - Prepare for opening SBCO - Break. - Breafing.

		<ul style="list-style-type: none"> <li>- Making a product.</li> <li>- Closing SBCO.</li> </ul>
August, 3 <sup>rd</sup> 2023- september 23 <sup>rd</sup> 2023	14.00 – 16.00 17.00 – 23.00 06.00 - 14.00 15.00 - 17.00	<ul style="list-style-type: none"> <li>- Prepare for banquet team</li> <li>- Prepare coffe break</li> <li>- Help staff make a product</li> <li>- Briefing</li> <li>- Break</li> <li>- Prepare for coffe break tomorrow.</li> </ul>

### 3.1.1 INTERNSHIP SCHEDULE

Day	Mon	Tue	Wed	Thu	Fri	Sat	Sun	DP/PT				AL/LL				NO				Total leave
Date	28-Aug	29-Aug	30-Aug	31-Aug	1-Sep	2-Sep	3-Sep	Last	New	Release	Balance	Last	New	Release	Balance	Last	New	Release	Balance	
Occupancy Hotel	08.30	08.30	08.30	08.30	08.30	08.30	08.30	DO	DO											
cb1	77	306	481	325	80	30	110													
cb2	77	306	481	325	80	30	110													
Lunch bgt	77	306	481	325	80	30	110													
Dinner bgt	500		120	160	80	450	110													
Outlet/lunch																				
outlet dinner																				
public holiday																				
occupancy Hotel																				
staff	Yulius AJ																			
Banquet																				
Staff	Dodi Hermanto	07.00	07.00	PO	DO	DO	07.00	07.00		2	2	-		7	-	7		1	1	-
Staff	Andi T Hastuti	12.00	12.00	12.00	12.00	12.00	DO	DO		3	2	1		12	-	12				
Casual	Yoman	DO	DO	07.00	07.00	07.00	12.00	12.00		2	1	1		-	-	-				
Casual/Budget yulius pa/Dhee		12.00	12.00	DO	DO	12.00	12.00	DO		-	-	-		-	-	-				
Casual	windi	DO	14.00	12.00	12.00	DO	12.00	12.00		-	-	-		-	-	-				
Casual	viona																			
Trainee	Wanask	07.00	07.00	07.00	07.00	DO	DO	07.00		2	1	1		-	-	-				
AM																				
Staff	Subby Amasari	DO	DO	06.00	06.00	OP	06.00	06.00		2	2	-		6	2	4				
Staff	Muhammad Isam	06.00	06.00	06.00	06.00	DO	DO	06.00		1	1	-		-	-	-		3	2	1
Casual	Priscilia	06.00	06.00	DO	DO	06.00	06.00	06.00		-	-	-		-	-	-				
Casual	Angela	DO	DO	OP	PO	06.00	06.00	06.00		2	2	-		-	-	-		1	1	-
Trainee	Bate	DO	DO	06.00	06.00	06.00	23.00	23.00		3	4	1		-	-	-				
Casual	Gabriela/windi	06.00	06.00	DO	DO	06.00	06.00	06.00												
PM																				
Staff	Amelia Kratha	14.00	14.00	DO	DO	14.00	14.00	14.00		3	2	1		5	-	5				
Staff	Arief Jaye	DO	14.00	14.00	14.00	14.00	DO			1		1		31	1	30		3		3
Casual	Fine	14.00	14.00	14.00	14.00	DO	DO	14.00		2	1	1		-	-	-		1	1	-
Casual	Fasva	14.00	14.00	DO	DO	14.00	14.00	14.00		-	-	-		-	-	-				
Casual/additional	Maulana	14.00	DO	DO	14.00	14.00	14.00	14.00												
Trainee	Devina	14.00	DO	14.00	14.00	14.00	14.00	DO		4	2	2		-	-	-				
Trainee	Amanda Mulya	DO	DO	14.00	14.00	14.00	14.00	14.00		1	-	1		-	-	-		1	1	-
Trainee	Aznic	06.00	06.00	06.00	06.00	DO	DO	06.00												
elipcomar/epalvion (alacarte Mep)																				
Casual	Viva	14.00	14.00	DO	06.00	06.00	DO	12.00												
Trainee																				
Bakery																				
Staff	Norman B	06.00	06.00	21.00	23.00	DO	DO	PO		3	3	-		-	-	-		1	1	-
Staff	Reddy Hartawan	DO	DO	1.00	1.00	1.00	1.00			2	2	-		8	2	6				
Staff	Dwik	1.00	23.00	DO	DO	OP	23.00	23.00		4	4	-		7	1	6				
Staff	Fandy	DO	DO	06.00	06.00	06.00	06.00	06.00		4	4	-		8	1	7				
Staff	Dino	1.00	1.00	23.00		23.00	DO	DO		2	2	-		6	1	5				
Staff	Santoso	23.00		DO	DO	1.00	1.00	1.00		2	2	-		6	1	5				
Casual	Edo	DO	1.00	1.00	1.00	DO	DO													
breakfast																				
Trainee	Biska din	06.00	06.00	06.00	DO	DO	06.00	06.00		2	2	-		-	-	-				
Trainee	Falicia Deshinta	DO	DO	14.00	14.00	14.00	14.00	14.00		2	1	1		-	-	-				
Trainee	Des Bunga	06.00	06.00	DO	DO	06.00	06.00	06.00		2	2	-		-	-	-				
Trainee	Aff sultan fanani	06.00	06.00	06.00	06.00	DO	DO	14.00		2	2	-		-	-	-				
Trainee	Karsha	DO	DO	06.00	06.00	06.00	06.00	06.00												

Figure 3. 1 schedule.

### 3.2 PICTURE OF PRODUCT



**Figure 3. 2** tiramisu cake

This Tiramisu is an Italian dessert made up of lady fingers soaked in coffee, layered with mascarpone cream and topped with cocoa powder. The coffee is often spiked with alcohol like marsala wine or brandy.



**Figure 3. 3** vegan cake

This product is made from raspberry gel and chocolate sponge cake



**Figure 3. 4** amunitis

This product usually this product uses chocolate cake or opera cake and this product is given to VIP hotel guests.



**Figure 3. 5** Executive lounge

Usually in this section we use lemon tart cake, strawberry oppera, red velvet cake. and usually the cakes we provide are accompanied by soft rolls and hard rolls



**Figure 3. 6** choco fudge

This fudge cake is a chocolate cake, which, despite its name, does not contain fudge. It instead seeks to mirror the taste of chocolate fudge. It is commonly eaten at celebrations, parties, or gatherings.



**Figure 3. 7** klapeetart cake

This product was requested by guests for a set menu event and we at the banquet side tried to make the guests' wishes come true.



**Figure 3. 8** caramel tiramisu

This tiramisu can be made a day in advance and kept in the fridge and feel free to play around with the coffee mixture. author added chocolate liquer to this version but caramel vodka would be awesome as would any other liquer you might fancy. Classic Kahlua will be just as good. Could even leave out the alcohol and the difference will be minimal.



**Figure 3. 9** cheese cake



This cheesecake, a dessert consisting of a thick, creamy filling of cheese, eggs, and sugar over a thinner crust and topped with sweet or sometimes salty items.



**Figure 3. 10** choco almond mousse

This Chocolate mousse is a staple among chocolate desserts. It is very popular for all ages. Its texture is easy to recognize as it has a light, airy look, its chocolate flavor is intense and it's soft and melting on the palate. This dessert is a real treat and a light and simple finale to any meal.



**Figure 3. 11** thailand section



There were traditional Thai puddings and authentic Thai pearl porridge. At that time, the pavilion restaurant was holding an event where chefs from Thailand joined.

### **3.3 PICTURE OF PLACE VISITED DURING THE INTERNSHIP**



**Figure 3. 12 Store**

Dry store is a place to store needed cooking ingredients. Here we use the date label to find out how long it can be used, for example the expiry date



**Figure 3. 13 Chiller**

This place is used to store cooking ingredients that require cold temperatures and also usually to store cake stock



**Figure 3. 14** freezer

This place is used to store cooking ingredients that require very low temperatures and also to store for 1 month.



**Figure 3. 15** pavilion

The picture above is one called the pavilion, this restaurant serves food with an all you can eat system.



**Figure 3. 16** lobby lounge

This place is called the lobby lounge, usually they are open late and also provide live music.



**Figure 3. 17** executive lounge

This place is called the executive lounge, guests in this place are generally VIP guests but if you don't have access we can pay to visit there.



**Figure 3. 18** uppercut restaurant

The picture above is one of the restaurants at JW Marriot which specializes in meat or can be called a steak house.



**Figure 3. 19** imari restaurant

The picture above is one of the restaurants at JW Marriot which has a Japanese theme.



### 3.4 EVENT HANDLED DURING THE INTERNSHIP



**Figure 3. 20** Art Chocolate

When author did my internship at JW Marriot Surabaya, author was part of chef Janice Wong's event, where author helped with the painting process and helped with preparations such as melting chocolate, and helping chef Janice Wong with what was needed.