## **CHAPTER III**

# **INTERNSHIP ACTIVITIES**

## 3.1 DETAIL OF INTERNSHIP ACTIVITIES

Table 3. 1 internship activity

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

		=	Making a product.
		_	Closing SBCO.
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	- - - - - tomori	Prepare for banquet team Prepare coffe break Help staff make a product Briefing Break Prepare for coffe break

#### 3.1.1 INTERNSHIP SCHEDULE



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 oppera 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.

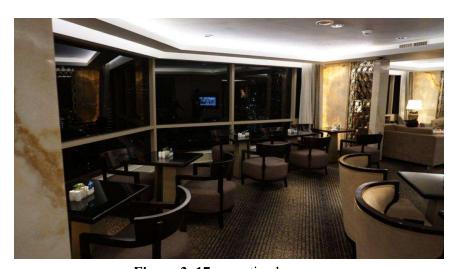


Figure 3. 17 executive lounge

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.