

## CHAPTER III

### INTERNSHIP ACTIVITIES

#### 3.1 INTERNSHIP ACTIVITIES

**Table 3. 1** Internship Activities Table

<b>DATE</b>	<b>WORKING TIMES</b>	<b>ACTIVITIES</b>
9 January 2023 – 20 March 2023	<b>06.00 – 16.00</b>	<ul style="list-style-type: none"> <li>- Standby in Gudeg Station</li> <li>- Closing Breakfast</li> <li>- Help to prepare breakfast for next morning</li> <li>- Pickup Bread from pastry departement</li> </ul>
21 March 2023 – 10 May 2023	<b>06.00 – 16.00</b>	<ul style="list-style-type: none"> <li>- Refill breakfast ( Salad Bar, Fruit slice, Dressing bar, Pecel station )</li> <li>- Ala carte</li> <li>- Prepare condiment for Bubur ayam, Soto, Noodle station</li> </ul>
11 May 2023 – 18 July 2023	<b>06.00 – 16.00</b>	<ul style="list-style-type: none"> <li>- Refill breakfast ( Salad bar, Fruit slice, Dressing bar, Pecel station )</li> <li>- Make Sushi &amp; Cawan Mushi for breakfast</li> <li>- Closing Breakfast</li> <li>- Prepare under counter for ala carte</li> <li>- Ala carte</li> <li>- Produce dressing</li> <li>- Prepare egg station condiment</li> </ul>

### 3.2 PRODUCTS

The author was assigned in Cold kitchen. Because busy activity and prohibited to bring handphone during work the author not have many photo of products.

#### 1. **Chicken quesadilla**



**Figure 3. 1** Chicken Quesadilla

Chicken quesadilla is a Mexican dish made by folding a tortilla with meat/chicken, cheese, and various seasonings. It is usually grilled or pan-fried until the tortilla is crispy and the cheese is melted. It is often served with salsa, sour cream, guacamole or some salad for refreshment.

#### 2. **Banana Fritter**



**Figure 3. 2** Banana Fritter

A banana fritter is a dessert or snack made by frying sliced or whole bananas. The bananas are coated with batter mixture made from flour, sugar, eggs and spices. As a result, the bananas will be sweet and crispy with soft interior. Banana fritters are often served with powdered sugar, honey, condensed milk or ice cream to enhance the flavor.

#### 3. **Burnt Cheesecake**



**Figure 3. 3** Burnt Cheesecake

A burnt cheesecake is a dessert known for its caramelized or "burnt" top layer created by baking it at a high temperature. It has a creamy and soft interior with rich cream cheese taste. The cake does not need any additional condiments to be served, but it can be decorated with fruits and other sauces.

#### **4. Quinoa Salad**



**Figure 3. 4** Quinoa Salad

A quinoa salad is a dish made with cooked quinoa (a type of grain) mixed with various ingredients like vegetables, herbs, and a dressing. It is a healthy salad and often served cold. Quinoa salads are popular for their good nutrition and can be customized with different ingredients like potatoes, tomatoes, carrots, and more.

#### **5. Club Sandwich**



**Figure 3. 5** Club Sandwich

A club sandwich is a popular sandwich from America made with toasted bread, meat/chicken, lettuce, tomato, and mayonnaise. It is usually cut into quarters and held together with toothpicks. Club sandwiches are known for their combination taste and they are often served as a lunch or dinner option.

## **6. Chicken Parmigiana**



**Figure 3. 6** Chicken Parmigiana

Chicken Parmigiana or Chicken Parmesan, is an Italian-American dish. It consists of crispy fried chicken cutlets topped with marinara sauce and melted cheese, often mozzarella or Parmesan. The dish is baked until the cheese is bubbly and golden before it is served. It is known for its savory and comforting flavors.

### **3.3 WORKING AREA**

#### **1. Cold Kitchen**



**Figure 3. 7 Cold Kitchen Situation**

#### **2. Standing Chiller Cold Kitchen**



**Figure 3. 8 Standing Chiller Cold Kitchen**

#### **3. Walking Chiller**



**Figure 3. 9 Walking Chiller**

### 3.4 EVENT

- **Sunday Brunch**

Sunday Brunch is lunch event every Sunday in the week. The event from 12 PM until 3 PM. The author's responsibility is to prepare Fruit slice, Salad bar, and Sandwich station.

### 3.5 KITCHEN INSTALLATION

