

## **CHAPTER III**

### **INTERNSHIP ACTIVITIES**

#### **3.1 Details of Internship Activities**

For 1 year, the author was given the various task. In the first 5 months, the author given the task to handle the breakfast operation. Which mean, the author's duty started at 4 A.M . The author started by preparing everything that is necessary. In the breakfast the hotel offer daily plain croissant, one flavour of croissant, and one kind of Danish. Those are the pastries that the hotel offer. Everyday changing from pancake and waffles. Also, the hotel offer daily change of marble cake and banana cake. The hotel also offer daily change of flavoured muffins. The hotel offer 3 kind of breads, white bread, brown bread, and Arabic bread.

Also offer three kind of cereal; corn flakes, all-bran, and chocopops. Also few condiments; such as, strawberry jam, honey, maple syrup, homemade chocolate sauce, and butter. Also, the hotel offer three kind of cut fruits; such as, cut watermelon, cut assorted fruit that mix into fruit salad, and daily change of cut sweet melon or cut pineapple. After the breakfast operation, the author will clear up all the leftover and sort it out. The leftover pastries will be kept inside the chiller and the leftover fruits usually get to be used through-out the day but if it's started to smell or doesn't taste good, we will throw. After that, the author will refill all the condiments, cereal, and the breads. The author also in charge of the stock management of the breakfast items and date labelling.

After those 5 months, the author is moved to the afternoon shift. Which means, the author job is to take care of the production. Which are pastries for dinner buffet, pastries for caterings, and ala carte orders. The author has the job to make products for caterings and dinner buffet.

### 3.2 Details or picture of products made during internship period



**Figure 3. 1** Ala Carte Tiramisu

### 3.3 Pictures of places visited during internship period

#### 3.3.1 MOne Restaurant



**Figure 3. 2** The dining area of the main restaurant. The MOne



**Figure 3. 3** the breakfast setup for pastries in the MOne Restaurant.

Which are croissants and cakes. Either marble cake or banana cake.



**Figure 3. 4** Breakfast setup for fruits in the MOne Restaurant.

Which are daily cut watermelons, pineapples, melons, and fruit salad.



**Figure 3. 5** breakfast setup for the muffins and two types of cakes



**Figure 3. 6** the condiments

Those are honey, chocolate sauce, maple syrup, whipped cream, strawberry jam, orange jam, and butter



**Figure 3. 7** breakfast setup for pastries and bread.

Here they offer two kinds of bread and two kinds of croissants.

### 3.3.2 MTwo Restaurant



**Figure 3. 8** Dining area of the MOne restaurant

### 3.3.3 Level Social Café



**Figure 3. 9** 12 Level Social Café area

where guest can enjoy pastries drinks, and small appetizers

### 3.3.4 Twenty9 Lounge



**Figure 3. 10** Twenty9 Lounge area, bar and seating's area



**Figure 3. 11** Twenty9 Lounge balcony area.

Where guest can feel the height of 29 floors.

### **3.3.5 Splash Bar/ Pool Bar**



**Figure 3. 12** the hotel's swimming pool and the pool bar

### **3.4 Events handled during the internship period**

During the internship, the hotel other source of income is catering. In that period of internship, many catering orders. Also the hotel is located around office environments. So, meetings almost taken place every week. There are some notable events, like sometimes the director friend daughter is having a birthday. So, he given top priority to satisfy his friend daughter. Also for a few months, Unilever has booked a meeting in the function room several times. Damac, one of the biggest real estate company from UAE has booked meetings several times and once a office party in MTwo. Around new year eve, the hotel

has a contract for new year's midnight dinner with all the catering boats. We have 7 contracts. So the staff work tirelessly. Then, the hotel has its own new year and Christmas dinner.