

CHAPTER III

TRAINEE PERFORMANCE

A. Placement and Coordination

Kitchen Department is the writer position when doing industrial Placement Program in OMNIA Dayclub Bali. The Kitchen Department is not working alone when serving the guest, because the department needs to collaborate their work with other departments. Here are the types of Kitchen Department cooperation with other departments:

1. Kitchen Department – Food and Beverage Service Department
 - a. Service operates sales in various menu.
 - b. Service acts as a bridge between the guest and the chef and helps to communicate the requests and opinions of the food by providing constant feedback.
 - c. Service sells the food and markets the chef's specialty, thereby bringing in more sales and happy customers.
2. Kitchen Department – Engineering Department
 - a. Engineering department does the preventive and breakdown maintenance of the machinery used in the kitchen.
 - b. Engineering department helps in installation of new machinery and equipment and trains the staff in its usage and precautions.
 - c. Maintenance schedules are made and followed up by kitchen department
3. Kitchen Department – Purchasing Department
 - a. Purchasing department procures raw materials at the best possible prices, not compromising on the quality of ingredients.
 - b. Kitchen department create the standard purchase specifications for commodities.
 - c. Kitchen department must give sufficient time for the orders to be procured and so maintaining of par stock levels are decided by kitchen department and the purchase managers depending upon the frequency of withdrawals and availability from the market.

- d. Kitchen department receive the goods, ensuring that the right quality of ingredients as per the standards specified is purchased.
4. Kitchen Department – Steward Department
 - a. Steward department clean all machinery and worktable in kitchen.
 - b. Steward department replace cooking oil in deep fry if needed.
 - c. Steward department help to clean kitchen utensils while kitchen department working.
 5. Kitchen Department – Human Resource Department
 - a. Human Resource department helps chefs to find the skilled people and facilitate recruitments by helping chefs to take interviews and trade tests.
 - b. Joining formalities of the new staff, induction, orientation, locker facilities etc. are dealt by HR department.
 - c. Kitchen department highlight the training and development required by their staff and communicates it to the training department.
 - d. Appraisals and career developing of the kitchen people is raised with the Human Resource department.

B. Job Description

1. Preparation Section

In OMNIA Dayclub Bali, the Industrial Placement Program is started on 15 January 2020. At the first period of training program, the writer got training in Preparation Section. In Preparation Section, the staff must help to prepare condiment and receive incoming goods form Receiving Department. Here is the detail of Preparation Section jobs:

- a. Sort and clean income product. The product that already received must be sorted first according to the standard quality and clean if needed.
- b. Make tomato salsa and guacamole. The ingredients for make tomato salsa are:
 - 1) Tomato dice
 - 2) Red onion dice
 - 3) Chopped garlic
 - 4) Chopped hot chilli

- 5) Cumin powder
- 6) Sriracha
- 7) Tomato ketchup
- 8) Coriander
- 9) Salt and sugar
- 10) Lime juice

For guacamole, the ingredients are:

- 1) Avocado dice
- 2) Tomato dice
- 3) Red onion dice
- 4) Chopped garlic
- 5) Dice red capsicum
- 6) Coriander
- 7) Salt and sugar
- 8) Lime juice
- 9) Lemon juice
- 10) Tabasco
- 11) Black pepper
- 12) Olive oil

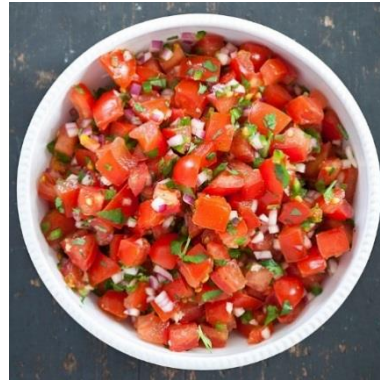


Figure 3.1

Tomato Salsa



Figure 3.2

Guacamole

- c. Refill sauce for Grill Section. the sauce is chilli mayonnaise and truffle mayonnaise.
- d. Give expire date label to incoming product. The expire date label contains:
 - 1) Name of product.
 - 2) Receive date.
 - 3) Expiry date. Usually, for product that need to store in walking chiller, the expiry date is one week, for product that store in walking freezer 1 month and product that needs to store in standing chiller is three days.
 - 4) Name of staff that handle product.
- e. Cutting banana leaf into round shape and rectangle. The round one used for platter plating and rectangle shape used for rectangle plating.

- f. Make mixed garnish. The garnish contains of leek, carrot, red chilli, mixed radish, white cabbage, red cabbage, and beetroot (if the red chilli is not available).
- g. Grate mixed cheese and cheese pizza. The mixed cheese contains four blocks mozzarella cheese and one block cheddar cheese. Mixed cheese used in Cold Section and Sauté Section. for cheese pizza, contains two block mozzarella cheese and six blocks Indrakila cheese.
- h. Thawing cheese and avocado puree from freezer into chiller for tomorrow use.
- i. Check dry store for incoming product and give expiry label. The expiry label must same as actual expiry product.
- j. Clean up the preparation area, standing chiller and vacuum machine. The purpose is to prevent bacteria spread.

2. Pizza Section

On the second period, the writer has moved to the Pizza section. In Pizza section, the staff make pizza and bakery product. Here is the detail of pizza section jobs:

- a. Prepare utensils:
 - 1) Knife
 - 2) Paring knife
 - 3) Cutting board
 - 4) Pizza slicer
 - 5) Peeler
 - 6) Gastronom
 - 7) Ice cream scoop
 - 8) Scrapper
 - 9) Pizza shovel
 - 10) Bowl
- b. Prepare condiments:
 - 1) Roast mushroom
 - 2) Fried spinach
 - 3) Prawn scampi
 - 4) Blue cheese spread
 - 5) Goat cheese spread

- 6) Shaving asparagus
- 7) Sort arugula wild
- 8) Sort coriander
- 9) Sort spinach
- 10) Sort tomato cherry
- 11) Sort watercress

c. Make bakery product. Here is the bakery product with ingredient:

- 1) Pizza dough
 - a) Hard flour
 - b) Double zero flour
 - c) Whole wheat flour
 - d) Salt
 - e) Olive oil
 - f) Yeast
 - g) Starter
 - h) Water
- 2) Sour dough
 - a) Hard flour
 - b) Yeast
 - c) Starter
 - d) Salt
 - e) Water
- 3) Pita bread
 - a) Hard flour
 - b) Yeast
 - c) Sugar
 - d) Salt
 - e) Olive oil
- 4) Sour dough
 - a) Hard flour
 - b) Yeast
 - c) Starter

- d) Salt
- e) Water
- 5) White toast
 - a) Hard flour
 - b) Yeast
 - c) Salt
 - d) Sugar
 - e) S500
 - f) Milk powder
 - g) Butter
 - h) Egg
 - i) Water

d. Make variant pizza product. Here is variant pizza product with the ingredients:

1) Margherita Pizza:

- a) Filling
 - (1) Tomato concasse
 - (2) Mozzarella cheese
 - (3) Buffalo cheese
 - (4) Tomato cherry
- b) Garnish
 - (1) Truffle oil
 - (2) Fried spinach



Figure 3.3

Margherita Pizza

2) Prawn Scampi Pizza

- a) Filling
 - (1) Tomato concasse
 - (2) Crispy garlic
 - (3) Parmesan cheese
 - (4) Mozzarella cheese
 - (5) Spring onion
 - (6) Prawn scampi
- b) Garnish
 - (1) Lemon juice



Figure 3.4

Prawn Scampi Pizza

- (2) Dried chilli
- 3) Black Truffle Pizza
 - a) Filling
 - (1) Truffle cream
 - (2) Mozzarella cheese
 - (3) Cherry tomato
 - (4) Shave asparagus
 - b) Garnish
 - (1) Shave black truffle
 - (2) Sun dried tomato
 - (3) Truffle oil



Figure 3.5

Black Truffle Pizza

- 4) BBQ Chicken Pizza
 - a) Filling
 - (1) BBQ sauce
 - (2) Gouda cheese
 - (3) Mozzarella cheese
 - (4) BBQ chicken
 - (5) Caramelized onion
 - b) Garnish
 - (1) Coriander



Figure 3.6

BBQ Chicken Pizza

- 5) Steak Pizza
 - a) Filling
 - (1) Blue cheese spread
 - (2) Mozzarella cheese
 - (3) Wagyu beef
 - (4) Portobello mushroom
 - b) Garnish
 - (1) Watercress
 - (2) Parmesan shaved
 - (3) Blue cheese



Figure 3.7

Steak Pizza

6) Prosciutto Pizza

a) Filling

- (1) Goat cheese spread
- (2) Mozzarella cheese
- (3) Prosciutto
- (4) Fig
- (5) Arugula wild

b) Garnish

- (1) Crispy prosciutto
- (2) Goat cheese
- (3) Balsamic dressing



Figure 3.8

Prosciutto Pizza

- e. Do closing, such as worktable, undercounter chiller, standing chiller in pizza area, utensils, refill pizza condiment if already empty and turn off pizza oven.

3. Fruit section

In Fruit section, the staff make fruit platter with pieces of fruit that have been adjusted base of standard. Here is the Fruit section jobs:

- a. Do *mise en place*, such as prepare utensils, ice cream and sort fruits. The utensils consist of:

- 1) Cutting board
- 2) Knife
- 3) Small plater and big plater

The ice cream flavor consists of:

- 1) Ice Cream
 - a) Hazelnut
 - b) Cheesecake
 - c) Oreo
 - d) Snickers
 - e) Vanilla
 - f) Dark chocolate
 - g) Coffee



Figure 3.9

Ice Cream

2) Sorbet Ice Cream

- a) Strawberry
- b) Raspberry
- c) Passion fruit
- d) Soursop
- e) Pineapple
- f) Lemon basil

The Mochi Ice Cream flavor consist of:

- a) Taro
- b) Milo
- c) Banana
- d) Durian
- e) Oreo
- f) Bubblegum
- g) Kuromochi
- h) Red velvet
- i) Nutella

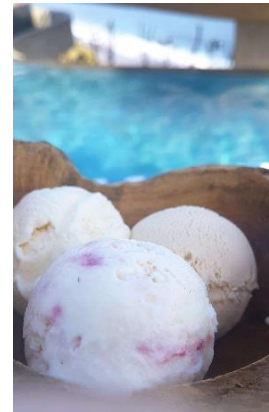


Figure 3.10

Sorbet Ice Cream



Figure 3.11

Mochi Ice Cream

- b. Make product, such as Small Fruit Platter, big fruit plater, serve mochi and ice cream. The Small Fruit Platter consists of:

- 1) Four slices pineapple
- 2) Eight slices papaya
- 3) Four slices watermelon
- 4) Seven slices melon
- 5) Two pieces strawberry
- 6) One slice lime

For Big Fruit Platter, consist of:

- 1) 22 slices watermelon
- 2) 12 slices papaya
- 3) Nine slices melon
- 4) One piece passion fruit, cut half
- 5) Two pieces dragon fruit, cut wedges
- 6) Two pieces pineapple, cut wedges



Figure 3.12

Small Fruit Platter

- 7) Four pieces strawberry
 - 8) Six pieces grape
 - 9) Two slices lime
- c. Do closing, such as clean worktable, utensils, check fruit availability for tomorrow, record sales of mochi, and write the menu for ice cream and mochi for tomorrow.



Figure 3.13

Big Fruit Platter

4. Grill section

In Grill section, the staff handle product base on grill and deep fry cook process.

Here is the Grill section jobs:

- a. Do *mise en place*, such as:
 - 1) Prepare utensils:
 - a) Knife
 - b) Cutting board
 - c) Tong
 - d) Steel spatula
 - e) Spoon
 - f) Thermometer
 - g) Plate
 - h) Plastic container
 - i) Gastronom
 - j) Brush
 - k) Blowtorch
 - 2) Prepare condiments, sauce and marinations:
 - 1) Truffle Mayonnaise
 - a) Mayonnaise
 - b) Mushroom truffle paste
 - c) Lemon juice
 - d) Black pepper
 - 2) Chilli Mayonnaise



Figure 3.14

Truffle Mayonnaise

- a) Mayonnaise
- b) Tomato ketchup
- c) Sweet chilli
- d) Tomato concase

3) Miso Mayonnaise

- a) Mayonnaise
- b) Miso paste
- c) Lemon juice
- d) Sugar

4) Thousand Islands

- a) Mayonnaise
- b) Tomato ketchup
- c) Worcestershire sauce
- d) Black pepper crusted
- e) White sugar
- f) Dijon mustard
- g) Lemon juice

5) Teriyaki Sauce

- a) Burnt sake
- b) Soy sauce
- c) Mirin
- d) White sugar
- e) Maizena flour
- f) Water

6) 7 Spices Sauce

- a) Burnt sake
- b) Soy sauce
- c) Mirin
- d) Sichimi Togarashi
- e) Maizena flour
- f) Water

7) Karage Margination



Figure 3.15

Chilli Mayonnaise



Figure 3.16

Miso Mayonnaise



Figure 3.17

Thousand Islands

- a) Water
- b) Soy sauce
- c) Sake white sugar
- d) Spring onion
- e) Peeled ginger
- f) Garlic

8) Spicy Chicken Margination

- a) Garlic chop
- b) Sesame seed
- c) Soy sauce
- d) Lemon juice
- e) Chilli powder
- f) Onion powder
- g) Salt

9) Caramelized Onion Jam

- a) Dice onion
- b) Soy sauce
- c) Brown sugar

10) Base Genep

- a) Peeled shallot
- b) Peeled garlic
- c) Peeled ginger
- d) Peeled galangal
- e) Peeled turmeric
- f) Hot chilli
- g) Shrimp paste
- h) Candlenut
- i) Black pepper
- j) Coriander seed
- k) Nutmeg powder
- l) Clove

11) Cheese Quesadilla



Figure 3.18
Teriyaki Sauce



Figure 3.19
Caramelized Onion Jam

- a) Mix cheese
- b) Mix veggie
- c) Cajun spices

12) Chicken Quesadilla

- a) Mix cheese
- b) Spicy chicken
- c) Mix veggie

13) Meltic striploin

14) Wagyu skewer

15) Prawn skewer

16) Bamboo salt

17) Black pepper curst

18) Cajun spices

19) Tomato salsa

20) Guacamole

21) Sour cream

22) Tortilla flour

23) Raw chicken karage

24) Raw potato wedges

25) Canola oil

b. Make grill product. Here is grill product with the ingredients:

1) Chicken Quesadilla

- a) Two pieces tortilla flour
- b) Chicken quesadilla
- c) Tomato salsa
- d) Guacamole
- e) Sour cream

2) Cheese Quesadilla

- a) Two pieces tortilla flour
- b) Cheese quesadilla

3) Wagyu Skewer

- a) Two pieces wagyu skewer



Figure 3.21

Chicken Quesadilla

- b) One piece of prawn skewer
- c) 7 spices
- 4) Wagyu Slider
 - a) Small burger bun
 - b) Wagyu patty
 - c) Onion jam
 - d) Romaine lettuce
 - e) Slice tomato
 - f) Teriyaki sauce
 - g) thousand islands
 - h) Miso mayonnaise
- 5) Wagyu Cheese Slider
 - a) Small burger bun
 - b) Wagyu patty
 - c) Onion jam
 - d) Cheddar cheese slice
 - e) Romaine lettuce
 - f) Slice tomato
 - g) Teriyaki sauce
 - h) Thousand islands
 - i) Miso mayonnaise
- 6) Wagyu Bacon Cheese Slider
 - a) Small burger bun
 - b) Wagyu patty
 - c) Onion jam
 - d) Cheddar cheese slice
 - e) Bacon slice
 - f) Romaine lettuce
 - g) Slice tomato
 - h) Teriyaki sauce
 - i) 1000 island
 - j) Miso mayonnaise



Figure 3.22
Cheese Quesadilla



Figure 3.23
Wagyu Skewer



Figure 3.24
Wagyu Slider

- 7) Chicken Karage. This product serves with potato wedges, chilli mayonnaise and truffle mayonnaise. The chicken karage itself must deep fry cook to give brown color look.



Figure 3.24

Chicken Karage

- 8) Potato Wedges. This product serves with chilli mayonnaise and truffle mayonnaise.



Figure 3.25

Potato Wedges

- 9) Crispy Pork. These one is the condiment for sauté menu, called Crispy Pork Rice Bowl.
- c. Do closing, such as clean worktable and utensils, move raw meat product from undercounter chiller into standing chiller, wrap sauce with plastic wrap and put into undercounter chiller, and check list to do tomorrow.

C. Problem and Solution

Table 3.1
Problem and Solution

No.	Problem	Solution
1.	The writer had some miscommunication with staff. The author told to take crispy pork from behind to be brought to the front. The author took crispy pork from walk- in chiller. The crispy pork crispy pork that the staff mean in the preparation area.	The writer must ask if there is unclear information.
2.	The writer is slow at work. Usually, cutting mix veggie only takes 15 minutes. The authors do it with 1 hour.	The writer targets the time at work. Each day, the author reduced ten minutes when cutting mix veggie.
3.	Sometime, the writer had trouble to remember standard recipe. The author made Margherita Pizza with parmesan cheese, but the recipe of Margherita Pizza use buffalo cheese.	The writer took notes, learn and remember the standard recipe.