

Chapter III

Internship Implementation

3.1 Placement and coordination

The first day when the person who underwent this internship entered, the writer first placement was in the cold kitchen or *garde manger*. Where is the place to serve cold food and salad and also fruit. GDM has its own job structure, where there are those who hold the breakfast, lunch, banquet and dinner sections.

For breakfast, lunch, and dinner *garde manger* held it at "The Chinese National Restaurant". during breakfast the writer and team prepare condiments in the form of vegetables, yogurt, fruit, cereal, and Middle Eastern foods such as labneh, babaganoush, hummus, and tabouleh. For lunch only vegetables and fruit, and live cooking Caesar salad.

In addition to working with The Chinese National restaurant, *garde manger* also work with Banquet. As with weddings or banquet events, *garde manger* will provide the food by doing live cooking salad in a very large bowl and stirring vegetables mixed with sauce in front of the guests. For dinner, the writer and team do live cooking Caesar salad around the restaurant while offering it to guests.

In the second place, the writer was placed in the main kitchen in the Chinese National Restaurant for lunch and dinner. Where the kitchen is shared with ala carte and also breakfast. The writer was in the section where the writer and team provide western food such as pasta, mashed potato, butter market vegetable, and beef wellington. Where before lunch opened, the writer and team prepared all the dishes for lunch, and the writer was assigned to make pasta. and the sauce.

In the third place the person who underwent this internship entered was placed in the restaurant name "Summers at The Pool". where this outlet specifically has a distinctive kitchen, usually other outlets cook together in one place, this outlet has its own kitchen not combined with other outlets. Although it has a small kitchen capacity, the raw materials available are complete and more abundant considering that only 1 outlet is used. At the hotel where the writer did her internship, they provide brunch services every Saturday and Sunday at the restaurant outlet "Summers at The Pool". where the hotel provides western food served ala minute.

3.2 Job Description

The person who underwent this internship entered her first place in the cold kitchen or *garde manger*, the writer came in at 6 am. The writer immediately set up the buffet area where the writer was assigned. Then the writer did her job to guard the live cooking Caesar salad stall. Where in this stall covers food namely olive, bean, white bean, cherry tomato, onion, carrot, sweet corn, bell peppers, cucumber, chickpeas, the choice of toppings can be chosen according to the wishes of the guests for their salad.

The process of guarding the live cooking stall took place during breakfast from 6.30 am – 10.30 am. Before the author took a break, the author closed the menu first, such as taking out yoghurt and cereal. Returning to *Garde Manger* because these two menus are only available at breakfast. Then the writer took a 30minute break and continued guarding the live cooking Caesar salad lunch from 12.00 pm – 15.00 pm. After lunch ended, the writer cleaned the buffet area that was used during lunch. In addition to cleaning the buffet area, the writer also immediately prepared condiment salad for breakfast and lunch the next day. After preparing the condiments, the writer immediately cut the fruit and chose vegetables to be washed. If there was a banquet event, the writer was assigned to guard the live cooking salad stall with a large bowl. After the event was over, the writer fellow interns and the writer immediately tidied up the workplace and went home.

The writer second place in the main kitchen section of “The Chinese

National Restaurant”. The writer come in at 9 am to get the ingredients, the writer usually gets from the walking chiller. After getting and preparing the ingredients the writer was immediately assigned to make mushroom and black pepper sauce for beef wellington. After that the writer immediately cooked pasta with two different flavors such as agio olio and Bolognese to prepare in the buffet area. After the main food preparation was ready, the writer prepared the condiment ingredients for the live cooking pasta. When the food preparation was ready, the writer brought all of it to immediately set up in the food buffet area. In addition to cooking pasta, while guarding lunch, the writer cut beef wellington.

guests and get pasta for guests. If there are guests who want pasta, the writer will immediately process the guest's request. Lunch itself is open from 12.00 pm - 15.00 pm, when lunch is over the writer immediately clean the buffet area. When it's clean the writer will immediately take a break for 1 hour, when the break is over the writer will immediately *mise en place* condiment pasta and cut vegetables to prepare raw food ingredients for the next few days.







Especially on Fridays - Sundays, the hotel where the writer did her internship provides dinner, where during dinner the beef wellington is replaced with beef Maranggi. What makes it different besides the beef maranggi is the sauce used. Previously the hotel used mushroom and black pepper sauce, the hotel will replace it with oncom sauce and colo-colo sauce.

The writer third placement was at “Summers at The Pool”. Specifically in this place the writer only came in on Saturdays and Sundays because in “Summers at The Pool” every first day and Sunday there is a brunch. The writer was transferred to “Summers at The Pool” due to lack of people only at brunch on Saturdays and Sundays. The writer came in at 7 am to prepare condiment sauce such as butter milk, peanut sauce, Maranggi sauce, colo-colo sauce. After that the writer prepare equipment's for cooking in the outdoor kitchen such as pan and cooking utensils.

During brunch the kitchen will be divided into two, namely the indoor and outdoor kitchens, and the writer was assigned to handle the outdoor kitchen. Brunch is open from 10 am - 14.00 pm. One hour before opening the writer prepare canapes

to be given to guests who have just arrived, in the outdoor kitchen providing beef saikoro mentai. Indonesian satay where there are 3 satays, namely chicken, beef, and prawn satay. Then there is buttermilk salmon, duck risotto, egg benedict, and foie grass.

After brunch the writer will clean up the outdoor kitchen then put the food ingredients for tomorrow in a vacuum seal plastic, after everything is done the writer take a break for 1 hour then vacuum the food ingredients that have been put into the vacuum seal plastic then the writer vacuum and put all the ingredients that already being vacuumed into the walking chiller. After that, the author did not go straight home but helped prepare the ala-carte order.

 <p>Figure 3.1 Breakfast Preparation GDM 1</p>	 <p>Figure 3.2 Live Cooking Caesar Salad</p>
 <p>Figure 3.3 Summers at the pool canapes 2</p>	 <p>Figure 3.4 GDM Banquet Event 1</p>
 <p>Figure 3.5 The Chinese National Lunch 2</p>	 <p>Figure 3.6 Summers At the Pool Kitchen</p>

3.2.1 Tabel list of photos 1

3.3 Problem and Solution

The first problem the writer had when the writer first worked at her internship was when making pasta that was too soft because it was cooked too long and there was too much water. The writer was advised by the staff and then taught again with the correct steps.

The second problem was when the guest complained about the beef wellington which was still hard inside and the writer was confused about how to explain it and the writer could only remain silent. When the writer met the guest again, the writer immediately apologized and explained.

