

CHAPTER III

INTERNSHIP IMPLEMENTATION

3.1 Placement and Coordination

For writer position in JHL writer get Butcher position for 4 half month and then writer get rotation to breakfast section for 1 half month until writer finish internship. For working hour is 7-5 (10 hours) or can work overtime if JHL have some event can work 7-8 (13 hours).

3.2 Food production job description

For the job description when writer was in butcher the working assignment is preparing cooking materials like protein for western, Asian department and also preparing some seafood for cold kitchen department, and make sure all proteins material in the good quality and good cutting, and when writer was in butcher also have to prepare ala carte material for Asian and western section like tenderloin 120,180 gr sirloin 120,180 gr and many more.

And for breakfast section working assignment is taking care restaurant during breakfast, lunch and dinner looking after stall in restaurant many stall like porridge, soto, noodle station, fried noodle and dim sum station also need to refill buffet when the food is empty. The writer also served guest when handling the food stall, preparing condiment like sambal, frying crackers for guest and also have to prepare 6 types of crackers for guest, and condiment for food in the stall.

3.3 Intern problem/challenge

Not yet accustomed to the world of work and there is still a lot of knowledge that writer have not yet gained on campus, and many hotel standards are different from what writer learned on campus. For solving the problem keep learning and adapting to the world of work and always ask seniors if do not understand with the job description so can find out some things that do not know yet