



Final Summary

PORTFOLIO PRACTICUM

Feddy Halabi Troisi

Student ID 1840036

PRACTICUM

CUL213 section 10001

Chef Jiwon Kim

March 08, 2020

FINAL SUMMARY - PORTFOLIO

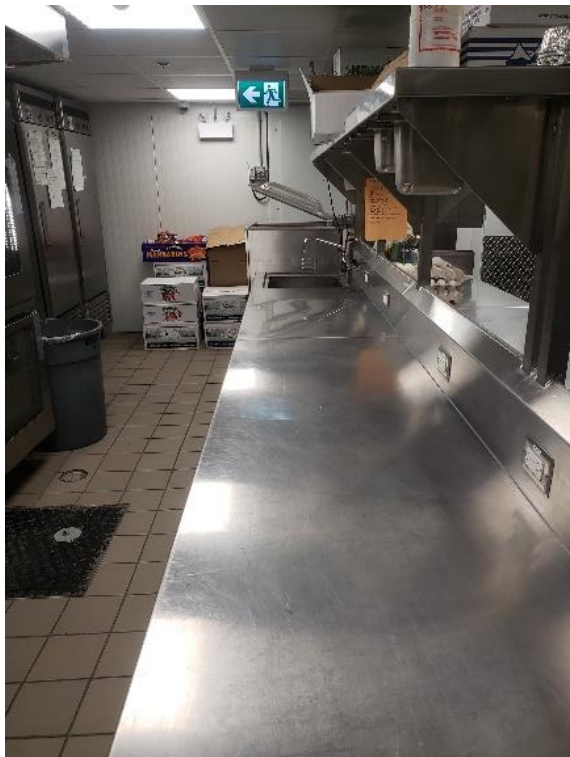
INTRODUCTION

The goal for this course was to spend 90 hours in a pastry and bakery laboratory, where to learn how, in reality, a pastry kitchen works, leaving the reality of the College and entering the world of work. I was very lucky to have the opportunity to do my practice at "Wedgewood Hotel & Spa Vancouver", where I had excellent chefs and a tutor, Daniel, really prepared and available.

Even though the restaurant routine is always the same once you learn it, learning has added value to my curriculum. Below I report my journals with my considerations and all the photos of the prepared products, within my period spent at "Wedgewood Hotel & Spa Vancouver". Chef DAE JOON MOON let me do 16 hours per week, 8 hours on Saturdays and 8 hours on Sundays, this allowed me to have a complete vision of what happens in the kitchen and more accurate training, considering the time spent for a whole day of work.

SUMMARY 1 WEEK PRACTICUM

Today 1st day of Practicum, I arrived 30 minutes earlier, I met the pastry chef, who informed me that I had to bring my tools, showed me all the kitchen installations and the various machines, I visited the store and all the sectors at the kitchen interior. He introduced me to my work colleagues and the colleague with whom I worked all morning, who explained to me the timeline to follow, taught me how to use the oven, microwave and all the tools to work, as well as to use the machine. look at the products strictly and under vacuum.





Production began with the restaurant's mise en place, checking everything that was consumed the day before, in order to store the missing quantities.



We started the production by making the calculation, based on the hotel reservations, to know exactly how much and what to prepare, for example: sandwiches, strawberries with chocolate, biscuits ect., all based on specific customer requests.





After preparing everything needed for room service, we started preparing everything needed for the restaurant service, both for lunch and dinner.



In addition, we prepared the deserts, in the required quantities, for the breakfast buffet.

Personal Thoughts

I think I will have the opportunity, in this hotel, to practice a lot, as well as to expand my knowledge. I feel the responsibility of not being able to make mistakes, in fact it is one thing when working at school, and it is one thing to work for clients.

SUMMARY 2 WEEK PRACTICUM

This week of rehearsals started with my phone call at the reception to get the number of reservations to be able to keep the missing products. Subsequently, I carried out all the activities carried out last week alone, and after doing so, my tutor verified that everything was the same. We prepared the bread, the biscuits, the fruit and all that was needed to store.



Today we also prepared the puff pastry to prepare the Palmier, using the puff pastry machine, a little smaller than the one I know and use at LaSalle.





Subsequently, for the first time since I was here, we prepared pizza.

I was asked to show how the pizza dough spreads in Italy, and I showed it, below they showed me how they enlarge it and we opened many pizzas, it may or may not be for the whole week.



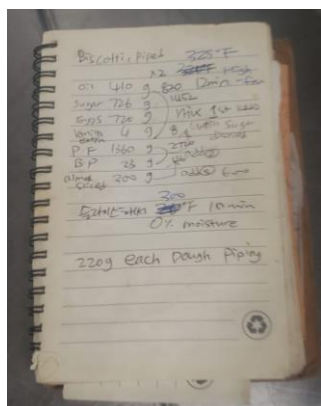


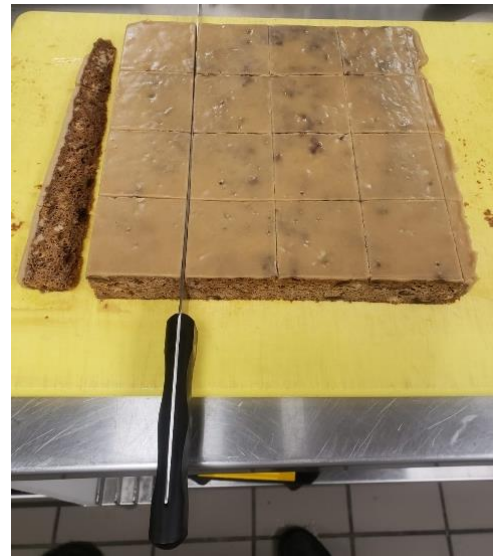
Personal Thoughts

I faced this second day of work with more peace of mind, and awareness of what to do. In the eight hours of practice there is only a small break around 10:00 to eat, but the rest of the time is without long breaks, given the large amount of things to prepare and do. I am very happy to have been accepted into this hotel, as I am sure that my knowledge will greatly benefit from it.

SUMMARY 3 WEEK PRACTICUM

This week I had another tutor, who has a completely different teaching method, from the tutor of the last few weeks, in fact this time I had many more tasks. He showed me how to perform them 1 or 2 times, and then he let perform the various fares alone, probably also because there were a lot more things to do than last week. My routine began, as in the last few weeks, with the preparation of fruit, bread, strawberries and chocolate. After that I cut all the portions of the various cakes, I prepared and baked all the cake decorations, I prepared 2 types of biscuits, from the dough to the baking.







Together with the tutor, we prepared the macarons with the theme and inspiration for Valentine's Day and filled them with caramel. It was a very busy day, compared to the last one, with many more rates.



I used other types of equipment, such as the large mixer, and this week I used the oven alone, without the help of my tutor, very different from the school oven.

Personal Thoughts

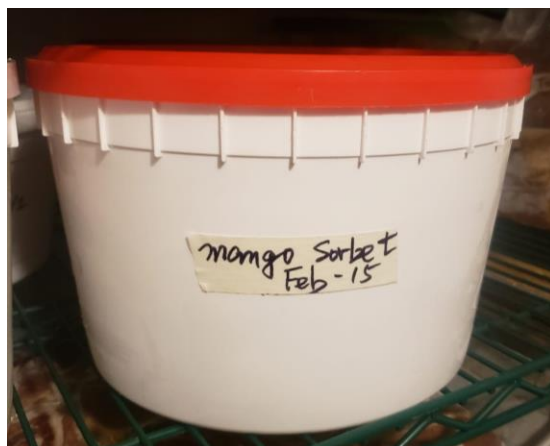
Day after day, I feel much more confident with both the things to do and the tools to use. The relationship with other work colleagues and the Chef also improves with the passage of time together. I am very happy with my practice and the place where I do it. There are many things I am learning, mainly about organizing a kitchen, in a large hotel, where I had never worked.

SUMMARY 4 WEEK PRACTICUM

My day started with checking the things to prepare, then we started with our routine with the preparation of fruit, strawberries with chocolate, bread, biscuits etc.



Today we prepared chocolate ice cream and mango sorbet, with the same technique that I learned with Chef Mandy, following the recipe of the hotel restaurant.



Also, this week I cut the cakes, with the technique that the tutor I have on Friday taught me, which is different from the tutor on Saturday and Sunday. After cutting 2 cakes, the tutor asked me to cut them differently, from what his colleague taught me last week, I didn't understand why, but the result was, in the end, the same.

We kneaded the dough for pizza and bread.

The only difficulty I am experiencing is in the continuity of the wheels, in fact it does not work every day, the first half hour of work always seems the first time.

I gave the pastry chef my "Midterm Evaluation", which he will give me as soon as he is ready.

The contract that I delivered to the Chef on the first day of practice, has not yet been returned to me duly completed and signed, I will ask the Chef when I can have it.

Personal Thoughts

I am sure that I am doing a good job, considering that I do not waste time conversing, but I am completely focused on doing everything following the indications, and mainly knowing the great responsibility I have, working in a large hotel.

SUMMARY 5 WEEK PRACTICUM

The day began with all the usual procedures, that is, with the Chef who gave us the list of products to prepare. We started with strawberries with chocolate, preparing bread, and preparing recipes for lunch. Today the Chef found fault with my preparation of strawberries with chocolate, strangely because it is not the first time that I do them, claiming that they were not all the same, and complaining about the speed of execution.



After that I cut a series of cookie trays, which must all have been the same and, fortunately, this activity was highly appreciated by the Chef, who complimented me on the perfect cut and the speed of execution.



We kneaded the croissants, to be able to complete them tomorrow, even If the recipe is different from those that are usually used, in fact this recipe requires a huge amount of milk, and the butter is also placed inside the dough, in addition to that used for the various folds of the dough.



After that, the Chef made me grate the orange peels, I dried them for a few seconds in the microwave and then they must be mixed in the blender with the icing sugar. Actually I don't know what it's for, they don't told me, but I think who use it to decorate.

Last week, before leaving, the Chef made me prepare and separate all the ingredients for the pizza dough, and today I found them in the refrigerator it kept me going, from where I stopped, in fact, I did everything pizza dough, and after letting it grow, together with my tutor, we separated it, weighed it and opened it.



The last fare of the day was to check, in the main kitchen, if something was missing to store and complete the dessert buffet.



Personal Thoughts

I must say that working under constant observation is not easy, and moreover knowing that I am controlled in everything I do is something that needs a lot of self-control. There is certainly a lot of pressure, and a lot of practice is needed to get used to it. But overall I am very satisfied with my results, and I think that my tutor and the pastry chef are too.

SUMMARY 6 WEEK PRACTICUM

The day started with the usual activities, and, unlike last week, the Chef complimented me on the decoration of the strawberries with the chocolate, which this time were perfect. Today I made bran muffins, and we made apple filling for another dessert.



Today I also helped colleagues in the culinary sector to prepare tomato sauce, as they arrive in our kitchen at 12:00 to prepare some things for the restaurant menu.

Subsequently I prepared the palmier, the croissants, I kneaded the dough of bread and pizza.



While I was finishing my job, the Chef came and asked me if I knew how to make Italian focaccia, while he was thinking of including it on their menu, and I replied that yes, and also very well.

So he asked me to prepare it, to taste it.

I started to prepare the dough and when he put it in the pan, the Chef took the extra virgin olive oil, which they only use for some recipes, because he liked the dough very much, saying that this face deserved to be used of this oil.



When they are ready, everyone has tasted it and I have received many compliments, mainly from the Chef, who told me that I can do the Co-op in their facility. As for this proposal, I will wait for the last day of practice, to confirm with the Chef if they really intend to take me for the Co-op, which for me would be a great satisfaction as well as being a great opportunity.



The Chef told me that he wants to taste Italian pizza next week, and that I will have to prepare it.

Personal Thoughts

I must say that I am very happy with the experience, and even more I am happy that the Chef told me that I can do the Co-op there, even if it is not yet confirmed.

I must confess that the reproaches, when I receive them, do not leave me with a pleasant feeling, but I know that they are part of the apprenticeship, and that they serve to improve and grow in my work.

The Chef in charge of the kitchen gave me this great opportunity, that is to show how I prepare Italian pizza, and I am very proud of the result, everyone liked and I received many compliments from the Chef.





SUMMARY 8 WEEK PRACTICUM

The last day of practice was intense and full of work, in fact I was unable to take any photos of the day. We started with our weekly routine, giving what needed to be stored and prepared, such as strawberries with chocolate, fruit, biscuits, bread and others. After that, we prepared the pizza, the croissants and all the desserts that were missing from the buffet for lunch. The production of pizza and croissants has been very large, in fact to do this we have spent a lot of time.

Personal Thoughts

After these long weeks of practice, I am very satisfied with the result, in fact today I worked almost without guide, knowing exactly what and how to do it. I have to say that overall it was a very educational experience, considering that the hotel restaurant, where the three main meals are served, is very different from any other restaurant. I was very lucky to have a tutor like Daniel, this is his name, because he spent a lot of time with me and with great availability.