

**INDUSTRIAL TRAINING REPORT AT
AROUNA CAFE, BAKERY & PASTRY BALI**



**ARRANGED BY
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CULINARY ARTS OF STUDY PROGRAM

**OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY**

SURABAYA

2024

PLAGIARISM STATEMENT

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On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulation, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, August 7th, 2024



Fransiska Regis FenesiaFulbertus

APPROVAL 1

Title : pastry at Arouna Café in Bali
Company Name : Arouna Cafe, bakery & pastry
Company Adress : JL. Teuku Umar Barat, Kerobokan, Kec.Kuta Utara, Kabupaten Badung, Bali.
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Which is carried out by Students of Culinary arts OTTIMMO International Mastergourmet Academy Surabaya.

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Hass been tested and declared successful.

Approved by,
Advisor



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Bali, 14 June 2024
Supervisor
AROUNA
CAFÉ - BAKERY - PASTRY


Arouna Ilboudo
Kerobokan - Bali
Chef and Owner


Acknowledge By'

Director of OTTIMMO

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APPROVAL 2
INDUSTRIAL TRAINING REPORT
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Industrial Training Conducted From 11 december until 11 july at Arouna Café
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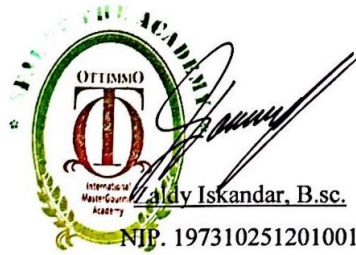
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PREFACE

First of all I would like to thank the presence of God Almighty, for His mercy and grace, so that I can complete this internship report well. This report was prepared as a result of my internship experience at Arouna Bali Restaurant during the period 11 December 2023 to 11 June 2024. I would like to express my infinite gratitude to all parties who have provided support and guidance during my internship. Thanks to:

1. Chef Michael Valent, A.Md.Par. who guide me so I can finish the report
2. Ms Heni Adhianata, S.T.P.,M.Sc as the head of the study program at Ottimmo Academy
3. Chef Zaldy Iskandar, B.sc. as director Ottimmo Academy
4. Chef Arouna as Chef and Owner
5. To my parents who have always prayed and supported me to complete my internship
6. To Mr Syahruly Nizar who has helped and guided me
7. To Arouna's staff friends and also to seniors in the pastry field who accompanied and help me while in Bali

Surabaya, August 7th 2024



Fransiska Regis Fenesia Fulbertus

ABSTRACT

This industrial training report presents the comprehensive account of my internship experience at Arouna Cafe in Bali from December 11th, 2023, to June 11th, 2024. The internship was undertaken as part of the requirements for the Culinary Arts program at OTTIMMO International Mastergourmet Academy, Surabaya. The objective of this internship was to develop practical skills in the field of pastry making, gain work experience, and understand the operational dynamics of a professional kitchen. During the internship, the author worked primarily in the pastry division, participating in various activities ranging from preparing ingredients to creating a variety of pastries and desserts. The author was able to hone skills in making classic French pastries such as Paris Brest, Gianduja, and Flan Patisier, among others. Additionally, the author learned about kitchen hygiene standards, ingredient storage, and waste management. This report includes detailed descriptions of the organizational structure of Arouna Cafe, its vision, mission, and objectives. It also highlights the various products created during the internship, along with the standard operating procedures followed in the kitchen. The internship provided significant insights into the professional culinary world, emphasizing the importance of teamwork, time management, and adaptability in a fast-paced environment. It also underscored the importance of maintaining high standards of hygiene and sanitation in the kitchen. In conclusion, the internship at Arouna Cafe was a valuable learning experience that contributed to growth of the author as a culinary professional. The practical skills and knowledge gained will be instrumental in future career in the culinary arts.

Keywords: *Internship, Pastry, Arouna Cafe, Culinary, Hygiene Standards.*

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