

INDUSTRIAL TRAINING REPORT
PASTRY,LAMINATION,AND BAKERY IN BRAUD ARTISAN
BAKERY(HEADQUARTERS)



ARRANGED BY
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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024

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Surabaya, 7th September 2024



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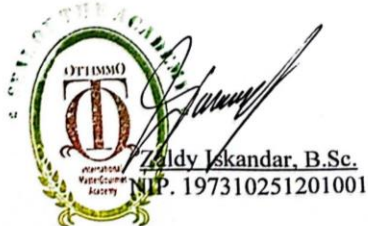


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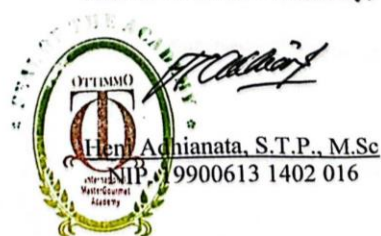
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PREFACE

First of all, author would like to thank to Jesus Christ for His blessings and guidance to complete this report. This report is prepared based on industrial training results conducted by the author for six months in BRAUD Artisan Bakery (Headquarters). This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts and Baking Pastry.

In the process of this report, the Author has received much guidance and assistance from various parties. Therefore, with full humility, on this occasion, me as the author should express their sincere thanks to:

To my parents who always support me to finish this education and also always support me to complete this report.

1. To Mr Zaldy Iskandar as the head Director of Ottimmo International Master Gourmet Academy.
2. To Ms. Heni Adhianata as the Head of Study Program at Ottimmo International.
3. To Mr. Ryan Yeremia Iskandar, SS who guide to complete this report and preparation report.
4. To Mrs. Joke as the Head Pastry.
5. To Mr. Krhisna Ade Sugito as the CDP (Chef De Partié) of Lamination.
6. To Mr. Eka Pratama as the Head Baker.
7. To all friends at Ottimmo and BRAUD.

Surabaya, 7th September 2024



Shelin Angelina Tan

ABSTRACT

Bali is one of the most famous cities in Indonesia by local and foreign tourists. The factors that make Bali a mainstay tourist destination in Indonesia, because it has unique tourist objects, both natural tourism and cultural tourism. In addition, it is also supported by complete tourism facilities and infrastructure. Factors that are very important in tourism activities are supporting facilities and infrastructure, such as hotels, restaurants, cafés, swimming pools, souvenir centers, and sport facilities.

At this time, café became one of the most frequented places by domestic tourists and foreign tourists, from young to adults and also families. One of the café is BRAUD. BRAUD is one of the best competing cafés in Bali, BRAUD also has the largest factory in Bali which has more than 200 customers from café, hotel, villa and restaurants.

This report describes the experience of six months of internship in BRAUD Artisan Bakery from January-July 2024. During the Internship period, the author gained a lot of knowledge from pastry, lamination and bakery departments.

The pastry section is in charge of making dessert, the lamination section is in charge of producing various types of Croissant and various other types of sweets made from Puff Pastry, the bakery section is in charge of producing various types of Sourdough, Buns, Flat Bread, etc.

During the internship, the author gained experience on how to work with a good team, how to manage time, and also how to work quickly, learn about leadership and how to be responsible at work, develop new skills and knowledge.

Keywords : BRAUD Artisan Bakery, Internship, Knowledge

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