

**INDUSTRIAL TRAINING REPORT INTERNSHIP AT BRAUD
BALI**



**ARRANGED BY
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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

PLAGIARISM STATEMENT

I certify that this report is product of my own work and based on my personal study and research. I acknowledge all material and sources used in the preparation, whether it is books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students.

On this statement, I am ready to bear the risk and any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientificethics, or you have a claim against the authenticity of my work.

Bali, September 25th 2024



A handwritten signature in black ink, appearing to read 'Febri Andrian'. The signature is stylized with a large initial 'F' and 'A'.

Febri Andrian

APPROVAL 1

Title : INDUSTRIAL TRAINING REPORT
INTERNSHIP AT BRAUD BALI

Company name : BRAUD

Company address : JL.Pulau morotai no.45 Kota Denpasar, Bali

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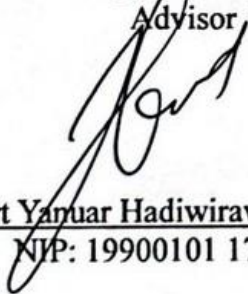
Which is carried out by Students of Culinary Arts OTTIMMO
International Master GourmetAcademy Surabaya

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Has been tested and declared successful.



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PREFACE

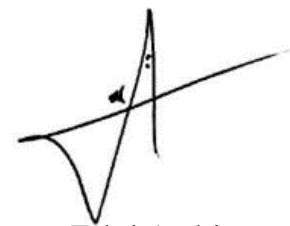
Praise to be God Almighty for the blessings of His grace, and that I was given the opportunity to be able to finish this report on this occasion about Industrial Training at BRAUD properly and correctly.

I also give thanks to:

1. Gilbert Yanuar Hadiwirawan, A.Md.Par as advisor.
2. Zaldy Iskandar, B. Sc as Director of Ottimmo Culinary Art and Patisserie Academy.
3. All of BRAUD chef and staffs who guides and provide knowledges during the internship period.
4. Parents who always support and help mentally and materially.
5. Brother and Friends who has supported this report along from beginning to end.

This is all I have to say, and if there are any grammatical or sentence construction mistakes, I apologize. Hopefully, the information in the report is useful for the readers.

Bali, September 25th 2024

A handwritten signature in black ink, consisting of a stylized, cursive script that appears to read 'Febri Andrian'. The signature is written over a horizontal line that extends to the right.

Febri Andrian

ABSTRACT

Internship training is one of the most important aspect in study. Because without internship training the student will not have the chance to prepare themselves for the work life in the future. So internship training is preparing them to be better and can be prepared for the future. The writer got the opportunities to be an intern in one of the bakery in Bali that is quite famous for it artisan Bakery. Braud is a brand that have been standing from 2014 from a small business that grows into what it is now. From this internship the author gained a lot of new things and also skills, also the author can get to know more about industrial working bakery and pastry, the workflow of the kitchen and also how to solve problem more efficiently through all the things that happen in the kitchen and also mistake that happen. At first the author face some challenges during the first few weeks such as the technique to make and knowing what to make at the right time but as the time goes the author adapt to the situation slowly. The author hopes that this experience willbe useful for the future career path of the author. The author is very thankful and blessed to be part of BRAUD family for the past 6 month going through up and down together.

Keyword: *Internship, BRAUD, Artisan Bakery, Bali, Bakery.*

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