

BIBLIOGRAPHY

BRAUD® ARTISAN BAKERY — BRAUD ARTISAN BAKERY. (n.d.). BRAUD ARTISAN BAKERY. <https://braudartisanbakery.com/artisanbakery>

BRAUD® CAFE — BRAUD ARTISAN BAKERY. (n.d.). BRAUD ARTISAN BAKERY. <https://braudartisanbakery.com/cafe>

BRAUD® GENERAL STORE — BRAUD ARTISAN BAKERY. (n.d.). BRAUD ARTISAN BAKERY. <https://braudartisanbakery.com/generalstore>

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SEMANTIC. <https://doi.org/10.4324/978135114448>

APPENDIX

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO[®]
INTERNASIONAL
CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

INTERNSHIP

PLACE: Braud

First Name Febri

Last Name Andrian

Review Period/s : Monthly Quarterly Bi-annually Annually

Date Joining

: 16 February

Intern's Position : Cami Bakery

Department : Bakery

REVIEW DATE : 14 Agustus

Direct Supervisor : Rajaya Hariyono x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment.

3,5

Team Player

Cooperates and works well with others. Enthusiastic, portrays a positive manner and
Works toward the Company's goal/s.

4

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared.

4

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

3,5

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

4

Maintains hair and facial hair (*if any) per proper F&B Industrial standards

Uniforms

Always wear the proper and designated uniform.

4

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

4

Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements

4

All job descriptions specification are met. Consistency in work. All recipes are followed

Work Quantity

Complete the expected amount of work in relation to Company's standards

4

Grading Guidelines.

Using the 4 point scale below, fill up the following table:

- 4 - Exceeds expectations
- 3.5 - Somewhat Exceeds Expectations
- 3 - Meets expectations
- 2.5 - Somewhat meets expectations
- 2 - Less than expectations
- 1.5 - Somewhat less than expectations
- 1 - Inadequately short of expectations

Discussions/Notes;

Febri is a hardworking person, keen to work, reliable,
and willing to learn & renew things in the bakery.


He is a good team player, we are all excited to see what
he'll do in the industry, in the future.

Keep up the good work!


PERFORMANCE SUMMARY * to be filled by OTTIMMO International	
TOTAL POINTS	_____
RATING	_____
ACTION PLANS FOR DEVELOPMENT NEEDS	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____

III. SIGNATURES


On-Site Manager/Owner/Chef

Signature & Stamp:  Jadi Rajaya Hariyono Dated 14 Agustus

The Intern

Signature:  Dated 14 Agustus

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dated 23/09/2024
Dept. Head Student Affairs

CERTIFICATE OF APPRECIATION

TO WHOM IT MAY CONCERN,

THIS IS TO CERTIFY THAT :

FEBRI ANDRIAN

HAS SUCCESSFULLY COMPLETED TRAINING IN THE **BAKERY AND PASTRY DEPARTMENTS**
AT BRAUD® ARTISAN BAKERY FROM **FEB 16TH, 2024** UNTIL **AUG 17TH, 2024**

WE ARE PLEASED TO PROVIDE ANY REFERENCE NEEDED IN VERBAL ABOUT HIM

ON BEHALF OF BRAUD® ARTISAN BAKERY, WE EXTEND OUR GRATITUDE AND WISHES
FOR HIM BRIGHT FUTURE CAREER.

DENPASAR, AUG 8TH, 2024



YOEL NATANAEL WIJAYA
CHIEF EXECUTIVE OFFICER



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Febri Andrian

Student Number : 2174130010056

Advisor : Gilbert Yanuar Hanwirawan

No	Date	TopicConsultation	Name/ Signature
1.	4/5	Topik Utama	<i>Febri</i>
2.	13/5	Chapter 1	<i>Febri</i>
3.	15/5	Chapter 2	<i>Febri</i>
4.	20/5	Chapter 3	<i>Febri</i>
5.	24/5	Chapter 4	<i>Febri</i>
6.	18/7	Apendix & Abstract	<i>Febri</i>

No	Date	TopicConsultation	Name/ Signature
7.	30/8	Revisi 1	<i>Febri</i>
8.	1/9	Revisi 2	<i>Febri</i>
9.	5/9	Pengecekan pengajuan Presentasi	<i>Febri</i>
10.	21/9	Revisi Terakhir	<i>Febri</i>

Consultation form



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

PELAYANAN BERKUALITAS DAN BERKEMAJUAN

Student Name : Febri Andrian
Student Number : 2174130010056
Exam Day & Date : Kamis, 19 September 2024
Lecture : Elma Sulistiya, S.TP., M.Sc.
(19970916 2302 087)

No	Correction List	Page	Approval
	Lihat Laporan		

Acknowledge,
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par.)
19900101 1701 041



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
PELUANG KARIER, KEMERDEKAAN, PARTISIPASI PERUSAHAAN

Student Name : Febri Andrian
Student Number : 2174130010056
Exam Day & Date : Kamis, 19 September 2024
Lecture : Gilbert Yanuar Hadiwirawan, A.Md. Par.
(19900101 1701 041)


No	Correction List	Page	Approval

Acknowledge,
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par.)
19900101 1701 041



Student Name : Febri Andrian
Student Number : 2174130010056
Exam Day & Date : Kamis, 19 September 2024
Lecture : Ryan Yeremia Iskandar, S.S.
(19821218 1601 023)

No	Correction List	Page	Approval
	<i>chat note</i>		

Acknowledge,
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par.)
19900101 1701 041

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Febri Andrian
 Study Program : Culinary Arts
 Placement of *Industrial Training* : Braud Headquarters & Braud Cafe
 Field of Work : Lamination, Pastry and Bakery
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	<ul style="list-style-type: none"> - Knowing all product in Lamination - Make all viennoiseries - Refill chocolate bar, kouign amann filling and banana chocolate denish filling
2	<ul style="list-style-type: none"> - Make all viennoiseries - Refill chocolate bar, kouign amann filling and banana chocolate denish filling
3	<ul style="list-style-type: none"> - Make the dough - Make all viennoiseries - Refill chocolate bar, kouign amann filling and banana chocolate denish filling
4	<ul style="list-style-type: none"> - Make the dough - Make all viennoiseries - Refill chocolate bar, kouign amann filling and banana chocolate denish filling

Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	<ul style="list-style-type: none"> - Make all viennoiseries - Refill chocolate bar, kouign amann filling and banana chocolate denish filling - Make lamination dough - Baked viennoiseries
2	<ul style="list-style-type: none"> - Make all viennoiseries - Refill chocolate bar, kouign amann filling and banana chocolate denish filling - Make lamination dough - Baked viennoiseries
3	<ul style="list-style-type: none"> - Knowing all product in Pastry - Make brownies - Make banana cake - Make carrot cake

4	<ul style="list-style-type: none"> - Make brownies - Make cheese cake - Make Basque - Make carrot cake - Design strawberry short cake
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Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	<ul style="list-style-type: none"> - Make brownies - Make cheese cake - Make basque - Make banana cake - Design matcha cake
2	<ul style="list-style-type: none"> - Make brownies - Make cheese cake - Make Basque - Make banana cake - Design peanut butter and jelly
3	<ul style="list-style-type: none"> - Make opra cake for exam - Make brownies - Make carrot cake
4	<ul style="list-style-type: none"> - Knowing all product in Bakery Cafe - Mixing sour dough - Mixing corn sour dough - Mixing baguette - Make potato milk bun - Make focaccia - Make sausage roll - Make donut and bomboloni - Make almond and hazelnut croissant

Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	<ul style="list-style-type: none"> - Refill bakers counter - Mixing sour dough - Mixing corn sour dough - Mixing baguette - Make potato milk bun - Make focaccia - Make sausage roll

	<ul style="list-style-type: none"> - Make donut and bomboloni - Make almond and hazelnut croissant
2	<ul style="list-style-type: none"> - Refill bakers counter - Mixing sour dough - Mixing corn sour dough - Mixing baguette - Make potato milk bun - Make focaccia - Make sausage roll - Make donut and bomboloni - Make tiramisu - Make summer berries trifle - Make almond and hazelnut croissant
3	<ul style="list-style-type: none"> - Refill bakers counter - Mixing sour dough - Mixing corn sour dough - Mixing baguette - Make potato milk bun - Make focaccia - Make sausage roll - Make donut and bomboloni - Make tiramisu - Make summer berries trifle - Make almond and hazelnut croissant
4	<ul style="list-style-type: none"> - Refill bakers counter - Make sour dough - Make corn sour dough - Mixing baguette - Make potato milk bun - Make focaccia - Make sausage roll - Make donut and bomboloni - Make tiramisu - Make summer berries trifle - Make almond and hazelnut croissant

Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	<ul style="list-style-type: none"> - Refill bakers counter - Make sour dough - Make corn sour dough - Make baguette - Make potato milk bun - Make focaccia - Make sausage roll

	<ul style="list-style-type: none"> - Make donut and bomboloni - Make tiramisu - Make summer berries trifle - Make almond and hazelnut croissant
2	<ul style="list-style-type: none"> - Refill bakers counter - Make sour dough - Make corn sour dough - Make baguette - Make potato milk bun - Make focaccia - Make sausage roll - Make donut and bomboloni - Make tiramisu - Make summer berries trifle - Make almond and hazelnut croissant
3	<ul style="list-style-type: none"> - Refill bakers counter - Make sour dough - Make corn sour dough - Make baguette - Make potato milk bun - Make focaccia - Make sausage roll - Make donut and bomboloni - Make tiramisu - Make summer berries trifle - Make almond and hazelnut croissant
4	<ul style="list-style-type: none"> - Teach new bakers - Refill bakers counter - Make sour dough - Make corn sour dough - Make baguette - Make potato milk bun - Make focaccia - Make sausage roll - Make donut and bomboloni - Make tiramisu - Make summer berries trifle - Make almond and hazelnut croissant - Order ingredient

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of activities
1	<ul style="list-style-type: none"> - Teach new bakers - Make tiramisu - Make summer berries trifle

	<ul style="list-style-type: none"> - Make almond and hazelnut croissant - Order ingredient
2	<ul style="list-style-type: none"> - Teach new bakers - Make tiramisu - Make summer berries trifle - Make almond and hazelnut croissant - Order ingredient
3	<ul style="list-style-type: none"> - Teach new bakers - Teach new training - Make tiramisu - Make summer berries trifle - Make almond and hazelnut croissant - Order ingredient
4	<ul style="list-style-type: none"> - Teach new bakers - Teach new training - Order ingredient