

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT BRAUD ARTISAN BAKERY
(HEADQUARTERS) BALI**



**ARRANGED BY
ANGEL NATALIA TANSIL
2274130010004**

**CULINARY ART STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025**

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, expect 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 and/or persons.

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

Surabaya, 25th June 2025



Angel Natalia Tansil

APPROVAL 1

Title : INDUSTRIAL TRAINING REPORT INTERNSHIP AT
BRAUD ARTISAN BAKERY (HEADQUARTERS) BALI
Company name : BRAUD ARTISAN BAKERY
Company address : JL. Pulau Morotai No. 45 Kota Denpasar, Bali.
No. telp./fax. : +62 822-3781-0111
Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya
Name : Angel Natalia Tansil
Reg. no : 2274130010004
Has been tested and declared successful.

Approved by,
Advisor



Elma Sulistiya, S.TP., M.Sc.

NIP. 19900613 1402 016

Bali, 02nd June 2025
Supervisor



Joke Muliahu

Head of Pastry Department

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc

NIP. 197310251201001

APPROVAL 2

**INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT
AT BRAUD ARTISAN BAKERY (HEADQUARTER) BALI**

Arranged By:
Angel Natalia Tansil
2274130010004

Industrial Training conducted from 02nd December 2024 until 02nd June 2025 at
BRAUD Artisan Bakery (Headquarter) Bali

Approved by:

Advisor

Examiner I

Examiner II



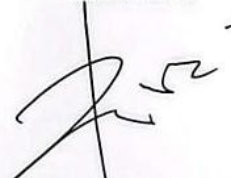
Elma Sulistiya, S.TP,M.Sc.

NIP: 19970916 2302 087



Windi Habsari,S.T., M.T.

NIP: 19801017 1703 001

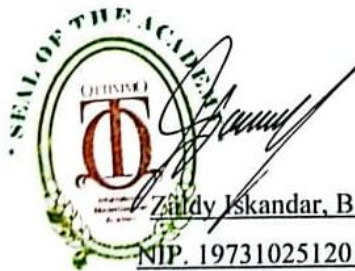


Fillias Kusuma, S.E., M.M.

NIP: 19871203 2403 023

Acknowledged by,

**Director of OTTIMMO
International Master Gourmet
Academy,**



Zully Iskandar, B.Sc.
NIP. 197310251201001

**Head of Culinary Arts Program Study
Ottimmo International
Master Gourmet Academy,**



Heni Adhianata, S.T.P., M.Sc
NIP. 19900613 1402 016

PREFACE

To begin with, I would like to express my gratitude and thank God who has always strengthened me during my internship until I was able to complete this report on this occasion about the Industrial Training Report at BRAUD Artisan Bakery (Headquarter) Bali.

On this occasion, I also want to express my gratitude to

1. My father who always provides support, both financially and emotionally
2. My mother who has always been my motivation and inspiration.
3. All BRAUD'S chefs and staffs who have always supported, mentored, and taught me many things during the training period.
4. Zaldy Iskandar, B.Sc. as Director of Ottimmo International Culinary Arts and Patisserie Academy.
5. Elma Sulistiya, S.TP,M.Sc. as Advisor.

By finishing my internship in BRAUD Artisan Bakery Bali, I hope to leave a positive impression on the organization where I interned.

Surabaya, 25th June 2025



Angel Natalia Tansil

ABSTRACT

Bali is one of the islands renowned for its natural beauty and rich culture, attracting both domestic and international tourists to visit and experience its charm. In recent years, cafés have become popular destinations among tourists of all ages, from young adults to families. One of the cafés is BRAUD. BRAUD is considered one of the top competitive cafés in Bali, serving over 200 customers including cafés, restaurants, hotels, and villas. The establishment operates through three distinct departments: the Lamination department, which produces a variety of croissants and other sweets made from puff pastry; the Bakery department, which specializes in sourdough, flatbreads, and buns; and the Pastry department, which creates a wide range of cakes.

The author completed an internship from December 2024 to June 2025. During the internship, the author gained valuable experience in teamwork, learned the importance of discipline, responsibility in handling tasks, time management, and developing skills and knowledge.

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

TABLE OF CONTANTS

Plagiarism Statement	ii
Approval 1.....	iii
Approval 2.....	iv
Preface	v
Abstract	vi
Table of Contants	vii
List of Figures	ix
List of Tables.....	xi
Chapter I Introduction	1
1.1 Background of Study.....	1
1.2 Industrial Training Objective	2
1.3 The Benefits of Internship	3
1.3.1 Benefits For Braud	3
1.3.2 Benefits For Ottimmo	3
1.3.3 Benefits For Student	3
Chapter II Establishment Background	4
2.1 History Of Braud Artisan Bakery.....	4
2.2 Vision and Mission of BRAUD Artisan Bakery	4
2.2.1 Vision of BRAUD.....	4
2.2.2 Misson of BRAUD	4
2.3 Organizational Structure and Main Task.....	5
2.4 Establishment Description.....	8
2.5 Hygiene and Sanitation	9
2.6 BRAUD Overview	10
2.6.1 Logo	10
2.6.2 Location	10
2.7 BRAUD Installation	11
Chapter III Internship Activities	12
3.1 Job Description.....	12

3.1.1 Lamination	12
3.1.2 Bakery	14
3.1.3 Pastry.....	15
3.2 Products	17
3.2.1 Lamination Products	17
3.2.2 Bakery Products	19
3.2.3 Pastry Product	23
3.3 Picture of Places	26
3.4 Events	28
Chapter IV Conclusion	29
4.1 Conclusion.....	29
4.2 Problem and Solution	29
4.3 Suggestion	30
Bibliography	31
Appendix	32

LIST OF FIGURES

Figure 2.3 Kitchen Brigade of Lamination Department.....	5
Figure 2.4 Kitchen Brigade of Bakery Department	6
Figure 2.5 Kitchen Brigade of Pastry Department	6
Figure 2.6 BRAUD Logo	10
Figure 2.7 Location of BRAUD Artisan Bakery.....	10
Figure 2.8 BRAUD Installation Bakery Area	11
Figure 2.9 BRAUD Installation Lamination & Pastry Area	11
Figure 3.1 Croissant	17
Figure 3.2 Almond Croissant	17
Figure 3.3 Pain au Chocolate	18
Figure 3.4 Kougin Amann.....	18
Figure 3. 5 Banana Chocolate Danish	18
Figure 3.6 Apple Tatin and Palmier	19
Figure 3.7 Sourdough.....	19
Figure 3.8 Shokupan.....	20
Figure 3.9 Focaccia Rosemary	20
Figure 3.10 Cuban Roll	20
Figure 3.11 Turkish	21
Figure 3.12 English Muffin	21
Figure 3.13 Baguette	21
Figure 3.14 Brioche.....	22
Figure 3.15 Milk Bun	22
Figure 3.16 Burnt Basque Cheesecake.....	23
Figure 3.17 New York Cheesecake	23
Figure 3.18 Earl Praline Gateaux	24
Figure 3.19 Raspberry Lychee Cake	24
Figure 3.20 Banana Cake	25
Figure 3.21 Lemon Cruller.....	25
Figure 3.22 Pastry and Lamination Room.....	26

Figure 3.23 Lamination Egg Wash Area and Lamination Freezers	26
Figure 3.24 Bakery Tabling Area and Baking Area.....	27
Figure 3.25 Walking Chiller.....	27
Figure 3.26 Carrot Cake for BRAUD Sunday Special.....	28
Figure 3.27 Strawberry Mint Cruller for BRAUD Sunday Special	28