

CHAPTER I

INTRODUCTION

1.1 Background of Study

Bali is one of the islands in Indonesia that has a diverse range of tourist attractions. Besides its natural tourism, Bali is also known for its local traditions and culture, which serve as cultural tourism attractions. (Anggreni et al., 2014). The success of Bali tourism has become a legend both nationally and internationally. Bali Island is known as one of the best tourist islands in the world (Mudana et al., 2018). This has also been a factor in the growth of a variety of high-quality restaurants, cafés, and bakeries. Therefore, the author decided to intern in Bali to gain firsthand experience in the dynamic and innovative culinary industry.

BRAUD Artisan Bakery is known as one of the best artisan bakeries in Bali. BRAUD Artisan Bakery is one of the big factories in Bali which has more than 200 customers. They mostly sell their products to cafes, restaurants, hotels, and villas. They have a lot of products, such as bread, pastries, and laminated dough (BRAUD Artisan Bakery, 2024). The author selected BRAUD Artisan Bakery as the internship placement due to its reputation as a bakery that consistently produces sourdough and pastries in large volumes on a daily basis. This environment provides an ideal opportunity for the author to observe and participate in high-capacity bakery operations, including dough fermentation, lamination techniques, and quality control processes. By engaging directly with professional bakers and working within a structured production setting, the author aims to acquire comprehensive knowledge and hands-on experience that will be valuable for future professional development in the baking and pastry industry.

In the first 2 month, the author was in the lamination section which produces Croissant, Almond Croissant, Croissant loaf, Pain Au Chocolate, Banana Chocolate Danish, Apple Tatin, Glazed Cinnamon Roll, etc. The author job desk are help weighing and mixing the dough, sheeter dough, wrap

it, and store it in the freezer, prepare condiments for Glazed Cinnamon Roll, Pain Au Raisin and Kougin Amann, shaping Croissant, Vegan Croissant, Pain Au chocolate, Vegan Pain Au Chocolate, Glazed Cinnamon Roll, and Pain Au Raisin, prepare tray with baking paper on each tray and trolleys, egg washing, weighing and mixing ingredients for almond cream, make Almond Croissant, and continue to wrap container.

In the second 2 month, the author was in the bakery section that produces various types of bread such as Milk Bun, Brioche, Bagels, Potato Bun, Spinach Bun, etc. the author also makes various types of Sourdough such as Country White, Country Wheat, Dark Rye, Seeded Loaf, Scalded Rye, etc. The author's job desk was helping mixing, tabling, and baking. For mixing the author helped to weighing ingredients, prepare spinach juice, peel and cut potato and sweet potato, and feeding starter around 3 containers. For tabling the author helped to cutting and portioning all the dough that has been mixed, folding sourdough dough that has been mixed, shaping sourdough and flat bread, dusting banneton with bread flour, prepare boards, trays, and trolleys, and buttering the bread molds.

In the third 2 month, the author was in the pastry section which produces Burnt Basque Cheesecake, New York Cheesecake, Banana Cake, Carrot Cake, etc. The author job desk is restocked and baking all the product and condiment.

1.2 Industrial Training Objective

- a. To implement theory and practice that had been taught from lecturer at Ottimmo.
- b. Gaining experience working on a team.
- c. Learn to responsible for work that has been entrusted.
- d. Gaining professional working experience and network.
- e. Learn some professional soft skills such as communication, time management, discipline, and punctuality.

1.3 The Benefits of Internship

1.3.1 Benefits For Braud

- Gain more expertise in teaching Traness.
- Maintain a relationship with trainees who may be hired in the future.
- BRAUD is able to hire more operational personnel.
- Establish a positive relationship between Ottimmo International Master Gourmet Academy and BRAUD.

1.3.2 Benefits For Ottimmo

- Introduce Ottimmo, so Ottimmo will be well-known by the factory and many people.
- As a guideline for the next batch of partnership.
- Build a good business partnership.
- Evaluate the internship final report which created by the student as an adjustment for a better curriculum.

1.3.3 Benefits For Student

- Develop new skills and knowledge.
- Be able work in the professional kitchen.
- Opportunity to build good relation with other staff.
- Get a job opportunity.
- Get experiences of using new tools and materials.