

BIBLIOGRAPHY

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- Braud Artisan Bakery. (2024). About Us. Braud Artisan Bakery. <https://www.braudartisanbakery.com/about>
- Mudana, I. G. (2018). Eksistensi Pariwisata Budaya Bali Dalam Konsep Tri Hitakarana. *Jurnal Ilmiah Hospitality Management*, 61-68.

APPENDIX

Appendix 1. Picture with crew, daily workers, and trainees





Appendix 2. Appraisal form

Internship Appraisal Form			AKADEMI KULINER & PATISERI OTTIMMO [®] INTERNASIONAL CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS
INTERNSHIP			
PLACE: <u>BRAUD Artisan Bakery (Bali)</u>			
First Name <u>Angel Natalia</u> Last Name <u>Tansil</u>			
Review Period/s : ☐ Monthly ☐ Quarterly ☐ Bi-annually ☐ Annually Date Joining _____			
Intern's Position : <u>Training</u> Department : <u>Pastery</u>			
REVIEW DATE : <u>2nd June '25</u> Direct Supervisor : <u>Joke Mulinhu Karta</u> 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 s 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.			3.5
2. CUSTOMERS INTERACTIONS			
Customer Relations (*if any)			
Consistently demonstrates: attentive, courtesy and efficient service to customers. Treat customers with Considerations and Respects			3

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3.5

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

Uniforms

Always wear the proper and designated uniform.

3.5

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

3.5

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

3.5

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;

Angel, ha throughout her internship period at BRAUD, had demonstrated a really good performance. She showed a lot of progress and she continues to do so. Keep up the spirit and always be curious to learn, I think she can do really well in the future :)

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

1. _____
2. _____
3. _____
4. _____
5. _____

III. SIGNATURES

On-Site Manager/Owner/Chef



Signature & Stamp: Joke Muliahu Karta

Dated 2nd June 2025

The Intern



Signature: Angel Natalia Tansi

Dated 2nd June 2025

OTTIMMO International MasterGourmet Academy



Signature & Stamp: Dept. Head Student Affairs

Dated 23 /06 / 2015

Appendix 3. Certificate

BRAUD* ARTISAN BAKERY
#45 PULAU MOROTAI
DENPASAR, BALI - INDONESIA

+ 62 8223
7810 111

CERTIFICATE OF APPRECIATION

TO WHOM IT MAY CONCERN,

THIS IS TO CERTIFY THAT :

ANGEL NATALIA TANSIL

HAS SUCCESSFULLY COMPLETED TRAINING IN THE **BAKERY & PASTRY DEPARTMENTS**
AT BRAUD* ARTISAN BAKERY FROM **DEC 2nd, 2024** UNTIL **JUN 2nd, 2025**

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

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

DENPASAR, MAY 23rd, 2025



YOEL NATANAEL WJAYA
CHIEF EXECUTIVE OFFICER

Appendix 4. Consultation form

No	Date	Topic Consultation	Name/ Signature
1	15/06/25	Konsul BAB I	 Elma
2.	16/06/25	Konsul BAB II	 Elma
3.	23/06/25	Konsul Bab III	 Elma
4.	23/06/25	Konsul Industrial training objective & Sugestion	 Elma
5.	24/06/25	Konsul table of activity	 Elma
6.	24/06/25	Konsul BAB I-IV	 Elma

No	Date	Topic Consultation	Name/ Signature
7	02/07/25	Revisi BAB I	 Elma
8	02/07/25	Revisi BAB II	 Elma
9.	08/07/25	Revisi laporan	 Elma
10.	08/07/25	Revisi BAB I-IV	 Elma

Name	Student Number	Advisor
Angga Nolaiva Tansa	2274130010009	Elma Susietya STP, M.Sc.

Appendix 5. Correction list

- Advisor

1 Juli 2025 / 15.00-15.45



Student Name : Angel Natalia Tansil
Student Number : 2274130010004
Exam Day & Date : Selasa, 1 Juli 2025
Lecture : Elma Sulistiya, S.TP., M.Sc.
(19970916 2302 087)

No	Correction List	Page	Approval
	Uraian pada proposal		32.

Acknowledge,
Advisor

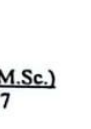
(Elma Sulistiya, S.TP., M.Sc.)
19970916 2302 087

- Examiner I

1 Juli 2025 / 15.00-15.45



Student Name : Angel Natalia Tansil
Student Number : 2274130010004
Exam Day & Date : Selasa, 1 Juli 2025
Lecture : Windi Habsari, S.T., M.Sc
(19960830 2303 019)

No	Correction List	Page	Approval
	The first of sentence use capital word.	7	
	Add description	25	

Acknowledge,
Advisor



(Elma Sulistiya, S.T.P., M.Sc.)
19970916 2302 087

- Examiner II

1 Juli 2025 / 15.00-15.45



Student Name : Angel Natalia Tansil
Student Number : 2274130010004
Exam Day & Date : Selasa, 1 Juli 2025
Lecture : Filius Kusuma, S.E., M.M
(19871203 2403 023)

No	Correction List	Page	Approval
1.	Berb 1 reason memilih Brand perlu ditulis, bukan hanya kenapa pilih Bali		
2.	Hj genre & Sentation perlu ditambahkan cara string		
3.	Problem solution perlu tambahkan masalah harga / inset & cara meminimalkan customer complaint		

Acknowledge,
Advisor

(Elma Sulistiya, S.TP., M.Sc.)
19970916 2302 087

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Angel Natalia Tansil

Study Program : D3

Placement of Industrial Training : BRAUD Artisan Bakery

Field of Work : Lamination

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

Week	Description of Activities
I	- Make Croissant and Pain au Chocolate. - Wrap container for lamination dough, 8 batch with 9. - Make Almond Croissant (40 gr, 70 gr and 90 gr). - Prepare mold for Glazed Cinnamon Roll, Pain au Raisin, Apple Tatin and Kougin Amann. - Folding, wrapping and rest dough in the freezer. - Restock the dough in the chiller to be shaped by the night shift.
II	- Make Croissant. - Prepared topping for Glazed Cinnamon Roll, Pain au Raisin, Kougin Amann, and Banana Chocolate Danish. - Help egg washing the croissant that already proofing. - Make eggwash. - Make sweet pastry such as Pain au Chocolate, Glazed Cinnamon Roll, Pain au Raisin, Banana Chocolate Danish and Apple Tatin. - Prepare whole sale orders - Prepare mold for Glazed Cinnamon Roll, Pain au Raisin, Apple Tatin and Kougin Amann. - Wrap container for lamination dough, 8 batch with 9. - Make Almond Croissant (40 gr, 70 gr and 90 gr). - Folding, wrapping and rest dough in the freezer. - Take out the Croissant folding dough from freezer.

	- Restock the dough in the chiller to be shaped by the night shift.
III, IV & V	- Make Croissant - Prepared topping for Glazed Cinnamon Roll, Pain au Raisin, Kougin Amann, and Banana Chocolate Danish. - Help egg washing the croissant that already proofing. - Make eggwash. - Make sweet pastry such as Pain au Chocolate, Glazed Cinnamon Roll, Pain au Raisin, Banana Chocolate Danish and Apple Tatin. - Prepare and store café orders. - Prepare whole sale orders - Prepare mold for Glazed Cinnamon Roll, Pain au Raisin, Apple Tatin and Kougin Amann. - Wrap container for lamination dough, 8 batch with 9. - Make Almond Croissant (40 gr, 70 gr and 90 gr). - Bake Croissant and Pain au Chocolate. - Folding, wrapping and rest dough in the freezer. - Take out the Croissant folding dough from freezer. - Restock the dough in the chiller to be shaped by the night shift.

Field of Work : Lamination

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

Week	Activities
I & II	- Make Croissant - Weighing the remaining unused dough for mixing tomorrow around 10 pcs. - Prepared topping for Glazed Cinnamon Roll, Pain au Raisin, Kougin Amann, and Banana Chocolate Danish. - Help egg washing the croissant that already proofing. - Make eggwash.

	- Make sweet pastry such as Pain au Chocolate, Glazed Cinnamon Roll, Pain au Raisin, Banana Chocolate Danish and Apple Tatin. - Prepare and store café orders. - Prepare whole sale orders - Prepare mold for Glazed Cinnamon Roll, Pain au Raisin, Apple Tatin and Kougin Amann. - Wrap container for lamination dough, 8 batch with 9. - Make Almond Croissant (40 gr, 70 gr and 90 gr). - Bake Croissant and Pain au Chocolate. - Folding, wrapping and rest dough in the freezer. - Take out the Croissant folding dough from freezer. - Restock the dough in the chiller to be shaped by the night shift.
III & IV	- Mixing and weighing dough for lamination, 8 batch with 9 container each batch. - Sheet and keep the dough in freezer. - Sheet lamination dough that already has butter inside. - Makes Croissant. - Weighing the remaining unused dough for mixing tomorrow around 10 pcs. - Make Croissant - Prepared topping for Glazed Cinnamon Roll, Pain au Raisin, Kougin Amann, and Banana Chocolate Danish. - Help egg washing the croissant that already proofing. - Make eggwash. - Make sweet pastry such as Pain au Chocolate, Glazed Cinnamon Roll, Pain au Raisin, Banana Chocolate Danish and Apple Tatin. - Prepare and store café orders. - Prepare whole sale orders - Prepare mold for Glazed Cinnamon Roll, Pain au Raisin, Apple Tatin and Kougin Amann. - Wrap container for lamination dough, 8 batch with 9. - Make Almond Croissant (40 gr, 70 gr and 90 gr). - Bake Croissant and Pain au Chocolate.

	- Folding, wrapping and rest dough in the freezer. - Take out the Croissant folding dough from freezer. - Restock the dough in the chiller to be shaped by the night shift.
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Field of Work : Bakery

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

Week	Activities
I, II, III, IV	- Make egg wash from egg yolk, salt, and milk. - Toppings the bread with white sesame, black sesame, and mix sesame according to order. - Cutting and portion all the dough that has been mixed. - Shaping Sourdough Bread and Flat Bread. - Rolling the Buns. - Dusting the banneton with bread flour so the dough does not stick to the banneton. - Prepare boards, trays, and trolleys, and buttering the bread mold about 60 trays for Buns. - Weighing ingredients, prepare spinach juice, peel and cut potatoes. - Feeding starter around 3 containers, make tangzhong for Shokupan and poolish for flat bread.

Field of Work : Bakery

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

Week	Activities
I, II, III, IV	- Make egg wash from egg yolk, salt, and milk. - Toppings the bread with white sesame, black sesame, and mix sesame according to order. - Cutting and portion all the dough that has been mixed. - Shaping Sourdough Bread and Flat Bread. - Rolling the Buns.

	- Dusting the banneton with bread flour so the dough does not stick to the banneton. - Prepare boards, trays, and trolleys, and buttering the bread mold about 60 trays for Buns. - Weighing ingredients, prepare spinach juice, peel and cut potatoes. - Feeding starter around 3 containers, make tangzhong for Shokupan and poolish for flat bread.
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Field of Work : Pastry

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

Week	Activities
I	- Prepare mold for Burnt Basque Cheesecake, Ney York Cheesecake, Brownie, Banana Cake and Carrot Cake with butter and baking paper. - Bake Burnt Basque Cheesecake, New York Cheesecake. - Make and bake Banana Cake, Carrot Cake and Brownie. - Assembling whole sale orders such as Burnt Basque Cheesecake and New York Cheesecake. - Make Burnt Basque Cheesecake and New York Cheesecake dough for café and whole sale.
II	- Prepare mold for Burnt Basque Cheesecake, Ney York Cheesecake, Brownie, Banana Cake and Carrot Cake with butter and baking paper. - Bake Burnt Basque Cheesecake, New York Cheesecake. - Make and bake Banana Cake, Carrot Cake, Brownie, Lady Finger and Sugar Dough. - Assembling whole sale orders such as Burnt Basque Cheesecake and New York Cheesecake. - Make Burnt Basque Cheesecake and New York Cheesecake dough for café and whole sale.

III	- Prepare mold for Burnt Basque Cheesecake, Ney York Cheesecake, Brownie, Banana Cake and Carrot Cake with butter and baking paper. - Bake Burnt Basque Cheesecake, New York Cheesecake. - Make and bake Banana Cake, Carrot Cake, Brownie, Lady Finger and Sugar Dough. - Assembling whole sale orders such as Burnt Basque Cheesecake and New York Cheesecake. - Make Burnt Basque Cheesecake and New York Cheesecake dough for café and whole sale. - Assembling café orders such as Raspberry Lychee Cake, Earl Praline Gateaux, Lemon Cruller (Sunday-Wednesday), Strawberry Mint Cruller for Best Sunday Special (BSS) (Thursday-Saturday), Burnt Basque Cheesecake and New York Cheesecake.
IV	- Prepare mold for Burnt Basque Cheesecake, Ney York Cheesecake, Brownie, Banana Cake and Carrot Cake with butter and baking paper. - Bake Burnt Basque Cheesecake, New York Cheesecake. - Make and bake Banana Cake, Carrot Cake, Brownie, Lady Finger, Sugar Dough, Pate Sucree, Chocolate Cashew Chiffon Cake and Raspberry Chiffon Cake. - Assembling whole sale orders such as Burnt Basque Cheesecake and New York Cheesecake. - Make Burnt Basque Cheesecake and New York Cheesecake dough for café and whole sale. - Assembling café orders such as Raspberry Lychee Cake, Earl Praline Gateaux, Lemon Cruller (Sunday-Wednesday), Strawberry Mint Cruller for Best Sunday Special (BSS) (Thursday-Saturday), Burnt Basque Cheesecake and New York Cheesecake. - Assembly Raspberry Lychee Cake and Earl Praline Gateaux for stock. - Make Cruller dough. - Pipe Cruller for stock.

Field of Work : Pastry

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

Week	Activities
I	- Prepare mold for Burnt Basque Cheesecake, New York Cheesecake, Brownie, Banana Cake and Carrot Cake with butter and baking paper. - Bake Burnt Basque Cheesecake, New York Cheesecake. - Make and bake Banana Cake, Carrot Cake, Brownie, Lady Finger, Sugar Dough, Pate Sucree, Chocolate Cashew Chiffon Cake and Raspberry Chiffon Cake. - Assembling whole sale orders such as Burnt Basque Cheesecake and New York Cheesecake. - Make Burnt Basque Cheesecake and New York Cheesecake dough for café and whole sale. - Assembling café orders such as Raspberry Lychee Cake, Earl Praline Gateaux, Lemon Cruller (Sunday-Wednesday), Strawberry Mint Cruller for Best Sunday Special (BSS) (Thursday-Saturday), Burnt Basque Cheesecake and New York Cheesecake. - Make Banana Pastry Cream for Lamination. - Make Cruller dough. - Fried Cruller for café orders. - Pipe Cruller for stock.
II, III & IV	- Prepare mold for Burnt Basque Cheesecake, New York Cheesecake, Brownie, Banana Cake and Carrot Cake with butter and baking paper. - Bake Burnt Basque Cheesecake, New York Cheesecake. - Make and bake Banana Cake, Carrot Cake, Brownie, Lady Finger, Sugar Dough, Pate Sucree, Tiramisu Sponge Cake, Chocolate Cashew Chiffon Cake and Raspberry Chiffon Cake. - Assembling whole sale orders such as Burnt Basque Cheesecake and New York Cheesecake.

	- Make Burnt Basque Cheesecake and New York Cheesecake dough for café and whole sale. - Assembling café orders such as Raspberry Lychee Cake, Earl Praline Gateaux, Lemon Cruller (Sunday-Wednesday), Strawberry Mint Cruller for Best Sunday Special (BSS) (Thursday-Saturday), Burnt Basque Cheesecake and New York Cheesecake. - Make Banana Pastry Cream for Lamination. - Make Cruller dough. - Fried Cruller for café orders. - Pipe Cruller for stock. - Prepare whole sale order such as Brownie, Pate Sucree, Sugar Dough, Lady Finger, Banana Cake, and Carrot Cake.
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