

BIBLIOGRAPHY

Braud Artisan Bakery (2024). *Artisan Bakery*. <https://braudartisanbakery.com/>

Kantor Urusan Internasional Universitas Udayana. (2022). *Bali*.
<https://international.unud.ac.id/pages/tentang-bali>

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APPENDIX

Appendix 1. Picture with staffs, daily workers, trainees, and making the products







Appendix 2. Appraisal form

Internship Appraisal Form

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

INTERNSHIP
PLACE: BRAUD ARTISAN BAKERY (BALI)

First Name Naufa Last Name Viya

Review Period/s : ☒ Monthly ☐ Quarterly ☐ Bi-annually ☐ Annually Date Joining : _____

Intern's Position : Kitchen department Department : Pasthy, Iamington, Bakery

REVIEW DATE : 31 Mei 2025 Direct Supervisor : Joke Muliahy Karta x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment. 2.5

Team Player

Cooperates and works well with others. Enthusiastic, portrays s positive manner and
Works toward the Company's goal/s. 3

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared. 2.5

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

3

Follow instructions and completes work on time with minimum supervision

Work Quality

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

2.5

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

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;

Naufa actually seem eager to learn, but I'd say still lacking in speed, thus she couldn't learn much more ^{stuff} other than daily tasks / repetitive tasks. I think at one point, she also felt not confident to herself. I hope in the future, Naufa can improve more in her performance. Always keep learning and push yourself to be better :)

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:  _____ Dated 31 Mei 2025 _____

The Intern

Signature:  _____ Dated 31 Mei 2025 _____

OTTIMMO International MasterGourmet Academy

Signature & Stamp: _____ Dated _____
Dept. Head Student Affairs

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 :

NAUFA ULYA

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 WAJAYA
CHIEF EXECUTIVE OFFICER



Akademi Kuliner & Pastry
OTTIMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Naura Uliya
Student Number : 2214130010020
Advisor : Novi, Indah, Bernita, Sari, ST, M.Sc

No	Date	Topic Consultation	Name/ Signature
1.	10/6 25	Internship report bab II	Naura Uliya
2.	25/6 25	Interview Report bab III	Naura Uliya
3.	26/5 25	Internship report bab II	Naura Uliya
4	26/6 25	Bibliography & report print	Naura Uliya
5	29/6 25	checking file internship report	Naura Uliya
6.	1/7 25	Checking internship report	Naura Uliya

No	Date	Topic Consultation	Name/ Signature
7.	4/7 25	Power point material internship report	Naura Uliya
8.	7/7 25	PPT conclusion internship report	Naura Uliya
9.	8/7 25	PPT bab III internship report	Naura Uliya
10.	10/7 25	PPT Bab III internship report	Naura Uliya

Appendix 4. Consultation form

Appendix 5. Correction List

11 July 2025 / 13.45-14.30



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

Student Name : Naufa Ulya
Student Number : 2274130010020
Exam Day & Date : Selasa, 11 July 2025
Lecture : Novi Indah Permata Sari, S.T., M.Sc
(19951109 2202 083)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Novi Indah Permata Sari, S.T., M.Sc)
19951109 2202 083



AKADEMI KULINER & PATISERI
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CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Naufa Ulya
 Student Number : 2274130010020
 Exam Day & Date : Selasa, 11 July 2025
 Lecture : Heni Adhianata, S.TP., M.Sc
 (19900613 1402 016)

No	Correction List	Page	Approval
	cek note di laporan. Konsul online via email heniadhianata@ottimmo.ac.id.		<i>Da</i> 18/2 25.

Acknowledge,
 Advisor

(Novi Indah Permata Sari, S.T., M.Sc)
 19951109 2202 083



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

Student Name : Naufa Ulya
 Student Number : 2274130010020
 Exam Day & Date : Selasa, 11 July 2025
 Lecture : Jessica Hartan, A.Md.Par.
 (19940923 2201 084)

No	Correction List	Page	Approval
1	Check all notes in the report	A1	

Acknowledge,
 Advisor

(Novi Indah Permata Sari, S.T., M.Sc)
 19951109 2202 083

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Naufa Ulya
 Study Program : Internship
 Placement of *Industrial Training* : Braud Artisan Bakery Bali
 Field of Work : Pastry, Lamination, and Bakery Kitchen
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities
I (2 des – 8 des)	- Shaping galette dough, tart shell, flan shell - Repack banana cake and carrot cake into paper bag - Making sugar dough, carrot cake, coffee soil crumble, roasted corn milk, matcha mirror glaze, matcha chiffon, scones, brownies, strawberry coulis, maple crumble, vanilla chantily cream - Assemble new york cheesecake, and strawberry short cake - Repack brownies, and keep on the walk in chiller - Making and baking basque cheesecake and new york cheesecake - Bake frangipane for pineapple up side down cake
II (9 des – 15 des)	- Making new york cheesecake and basque cheesecake dough - Assemble corn choux caramel, and peanut butter and jelly roll cake - Piping choux dough - Shaping flan shell - Bake and Finishing pecan tart - Making strawberry coulis, banana cake dough, carrot cake dough, vanilla chiffon cake - Infused honey oolong whipping cream - Prepare café order - Sheeter puff pastry for flan shell - General cleaning
III (16 des – 22 des)	- Making raspberry rose pastry cream, honey oolong whipping cream. Scones, maple crumble, peanut butter chantilly, roasted corn milk, banana pastry cream, blueberry chiffon cake, choco chiffon cake, matcha chiffon, carrot cake dough, banana cake dough - Sheeter puff pastry for flan shell - Shaping tart shell

	- prepare café order - Bake basque cheesecake and new York cheesecake - Packaging basque cheesecake and new York cheesecake - Prepare and assemble corn choux caramel - Assemble banoffee tart
IV (23 des – 29 des)	- Repack banana cake and keep on the walk in chiller - Wrap vanilla chiffon cake and keep on the chiller - Making brownies, scones, banana cake dough, carrot cake dough, choco ganache for peanut butter and jelly - Making and baking basque cheesecake and new york cheesecake - Packing basque cheesecake and new york cheesecake - Prepare café order - Bake flan shell - General cleaning

Activity Notes

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

Week	Description of Activities
V (30 des – 5 jan)	- Assembly corn choux caramel - Making pecan tart filling, brownies, vanilla chiffon cake, choco cashew chiffon, peanut butter diplomat cream, sugar dough, tiramisu sponge cake, pecan tart, pate sucree, banana cake dough, carrot cake dough - Making and baking basque cheesecake and new york cheesecake - Prepare café order - Sheeter galette dough and sugar dough - Repack banana cake and carrot cake into paper bag - Packing basque cheesecake and new york cheesecake
VI (6 jan – 12 jan)	- Making maple crumble, matcha chantilly, brownies - Shaping and baking flan shell, scones - Making and bake basque cheesecake and new York cheesecake - Making and baking carrot dan banana dough - Packing banana cake and carrot cake - Prepare café order - Piping choux - Assembly corn choux caramel - Packing basque cheesecake and new york cheesecake - Finishing pecan tart

	- General cleaning
VII (13 jan – 19 jan)	- Prepare guava jam - Bake flan shell - Prepare café order - Repack banana cake and carrot cake into paper bag - Making sugar dough, brownies, peanut butter chantilly, raspberry chocolate ganache - Making and baking basque cheesecake, new york cheesecake, carrot cake, banana cake - Packing basque cheesecake and new York cheesecake - Assembly earl praline cake
VIII (20 jan – 26 jan)	- Packing basque cheesecake and new york cheesecake - Prepare café order - Making and baking basque cheesecake and new york cheesecake, carrot cake, banana cake, brownies - Prepare raspberry rose lychee cake, blueberry basil roll cake, earl praline cake , pineapple up side down cake - Packing banana cake and carrot cake - Assembly raspberry rose lychee cake and earl praline cake - General cleaning
IX (27 jan - 2 feb)	- Making peanut butter chantilly, choux dough, rose chantilly, raspberry rose jelly, brownies - Prepare café order - Repack banana cake and carrot cake into paper bag - Assembly raspberry rose lychee cake and earl praline cake - Packing carrot cake, banana cake, brownies - Making and baking basque cheesecake and new york cheesecake, banana cake, carrot cake - Packing basque cheesecake and new york cheesecake

Activity Notes

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

Week	Description of Activities
X (3 feb – 9 feb)	- Folding croissant & danish dough - Topped almond cream and almond slice for almond croissant - Shaping croissant & pain au chocolat - Wrapping container for croissant & danish dough - General cleaning

XI (10 feb – 16 feb)	- Folding croissant dough - Folding butter for croissant and danish - Topped almond cream and almond slice for almond croissant - Shaping croissant & pain au chocolat - Egg wash croissant - Making egg wash - Wrapping container for croissant & danish dough
XII (17 feb – 23 feb)	- Shaping croissant & pain au chocolat - Topped almond cream and almond slice for almond croissant - Prepare glaze cinnamon roll, pain au raisin, croissant, pain au chocolat for order list - Folding butter for croissant dough - Cutting & shaping glaze cinnamon roll, pain au raisin - Egg wash croissant - Making egg wash - Sort croissant & pain au chocolat - General cleaning
XIII (24 feb – 2 mar)	- Folding dough - Shaping croissant, pain au chocolate, vegan croissant - Folding & cutting pain au chocolat - Topped almond cream and almond slice for almond croissant - Sort croissant & pain chocolat - Egg wash croissant - Making eggwash - Wrapping container for croissant & danish dough

Activity Notes

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

Week	Description of Activities
XIV (3 mar – 9 mar)	- Making almond cream in a big batch - Making egg wash - Bake croissant, pain au chocolat. almond croissant, kougin amann - Shaping croissant, pain au chocolat, apple tatin, kougin amann - Sort pain au chocolat - General cleaning

XV (10 mar – 16 mar)	- Making almond cream in a big batch - Topped almond cream and almond slice for almond croissant - Egg wash pain au chocolat - Making egg wash - Shaping vegan croissant, vegan pain au chocolat, banana choco danish, croissant, and pain au chocolat - Prepare pain au chocolat for order - Sort croissant - Sheeter & shaping glaze cinnamon roll, pain au raisin
XVI (17 mar – 23 mar)	- Shaping puff pastry - Mixing puff pastry - Folding puff pastry - Shaping croissant, banana choco danish, pain au chocolat, glaze cinnamon roll. pain au raisin - Topped almond cream and almond slice for almond croissant - Egg wash croissant - Making almond cream in a big batch - Bake croissant - Trial for exam - Prepare some condiments for exam - General cleaning
XVII (24 mar – 28 mar)	- Topped almond cream and almond slice for almond croissant - Shaping croissant, pain au chocolat, banana choco danish, kougin amann - Bake croissant - Egg wash croissant & pain au chocolat - Making almond cream in a big batch - Wrapping container for croissant & danish dough - Big general cleaning before Bali's Day of Silence

Activity Notes

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

Week	Description of Activities
XVIII (3 apr – 13 apr)	- Pastry & lamination exam - Shaping seeded loaf, country rye, dark rye, country white sourdough, baguette, milk bun. brioche bun, English muffin, pita pocket, ciabatta, banh mi

	- Grill English muffin - Prepare banneton and dusting flour for sourdough - Prepare round mold for brioche bun, milk bun - Egg wash & topped sesame for milk bun & brioche bun - Making egg wash
XIX (14 apr – 20 apr)	- Making raisin starter water for starter - Feeding starter - Prepare and chop garlic, rosemary for focaccia - Shaping milk bun, brioche bun, brioche loaf, ciabatta, english muffin, baguette, bagel, country white sourdough, sourdough bun - Scalling ingredients for pita pocket, ciabatta, miso sesame bread, sweet potato brioche bun, brioche bun, vegan spinach bun, vegan brioche - Prepare banneton and dusting flour for sourdough - Prepare round mold for brioche bun, milk bun, vegan spinach bun - Egg wash milk bun & brioche bun - General cleaning
XX (21 apr – 27 apr)	- Shaping pita pocket, toast, shokupan, bagel, ciabatta, focaccia, baguette, milk bun, banh mi, brioche bun, country white sourdough, country wheat sourdough - Scalling ingredients for vegan charcoal bun, charcoal bun, vegan spinach bun, milk bun, sweet potato brioche, brioche, ciabatta, pita pocket, scalded - Egg wash milk bun & brioche bun - Dividing and preshape sourdough - Feeding starter - Scoring sourdough - Egg wash and topped sesame for milk bun & brioche bun
XXI (28 apr – 4 mei)	- Trimming ciabatta - Feeding starter - Dusting tray bagel - Prepare and chop garlic, rosemary for focaccia - Prepare banneton and dusting flour for sourdough - Prepare round mold for brioche bun, milk bun, vegan spinach bun - Shaping bread roll, Turkish, English muffin, milk bun, brioche bun, baguette, banh mi, ciabatta - Scalling ingredients for sweet potato brioche, vegan charcoal bun, charcoal bun, vegan spinach bun, vegan brioche, ciabatta, pita pocket, baguette, danish rye

	- Making marmite from bread waste for the one of bread ingredient - General cleaning
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Activity Notes

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

Week	Description of Activities
XXII (5 mei – 11 mei)	- Dusting tray bagel - Prepare banneton and dusting flour for sourdough - Egg wash milk bun & brioche bun - Shaping shokupan, toast, bread roll, banh mi, baguette, bagel, ciabatta, milk bun, brioche bun, brioche loaf, vegan brioche - Scalling ingredients for bread roll, seeded bread roll, shokupan, toast, pita pocket, brioche, vegan brioche, charcoal bun - Feeding starter - Trimming ciabatta - Scalling and preshape country white sourdough - Prepare round mold for milk bun & brioche bun
XXIII (12 mei – 18 mei)	- Scoring country white sourdough - Grill English muffin - Feeding starter - Prepare banneton and dusting flour for sourdough - Trial focaccia for exam - Prepare and chop garlic, rosemary for focaccia - Shaping country rye sourdough, country wheat sourdough, country white sourdough, banh mi, bagel, miso sesame loaf, potato bun, hot dog bun - Scalling ingredients for milk bun, brioche, vegan brioche, shokupan, ciabatta, pita pocket, sweet potato brioche - Making egg wash - Egg wash hot dog bun, milk bun, and brioche bun - General cleaning
XXIV (19 mei – 25 mei)	- Trial focaccia for exam - Shaping dark rye, country rye, country wheat, vegan beetroot bun, vegan spinach bun, milk bun, English muffin, potato bun, sourdough bun, seeded loaf - Dusting tray bagel

	- Prepare round mold for vegan spinach bun, vegan beetroot bun, vegan charcoal bun, milk bun, brioche bun - Scalling ingredients for scalded, miso sesame loaf, milk bun, sweet potato brioche, pita pocket, vegan brioche, vegan spinach, charcoal bun - Feeding starter - Egg wash hot dog bun, milk bun, brioche bun, brioche loaf - Prepare and chop garlic, rosemary for focaccia
XXV (26 mei – 2 jun)	- Scoring bread roll & country white sourdough - Bake country white sourdough - Prepare round mold for vegan spinach bun, vegan beetroot bun, vegan charcoal bun, milk bun, brioche bun - Dusting tray bagel - Shaping focaccia slab, sourdough bun, bagel, vegan beetroot bun, pita pocket, ciabatta, milk bun, brioche loaf, brioche bun, milk bun, baguette, hot dog bun, country white sourdough - Scalling ingredients for danish rye, vegan brioche bun, sweet potato brioche, miso sesame loaf, scalded, ciabatta, pita pocket, focaccia slab, charcoal bun - Prepare banneton and dusting flour for sourdough - Trimming ciabatta - Making egg wash - Egg wash & topped sesame for milk bun, and brioche bun - General cleaning - Bakery exam