

BIBLIOGRAPHY

Braud General Store (2022). *Artisan Bakery*. <https://braudartisanbakery.com/>

APPENDIX

Appendix 1. Pastry Team & Bakery Team



Appendix 2. Appraisal Form (Pastry)

Internship Appraisal Form

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

INTERNSHIP
PLACE: Braud General Store

First Name Christy Vania Last Name Ujono

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

Intern's Position : Trainee Department : pastry

REVIEW DATE : 04 July 2015 Direct Supervisor : Khezid Hakim x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment. 4

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. 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:

Christy, You have been so quick to pick up the tasks and always stayed focused, on top of that, you built great relationships with everyone and that positive attitude really stood out. Keep holding onto that mix of focus and teamwork. Keep exploring, stay curious and always follow your passion. Most importantly, don't rest on your laurels!

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

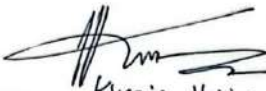
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

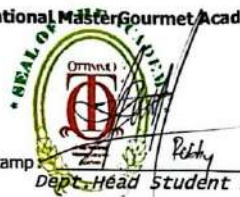
On-Site Manager/Owner/Chef

Signature & Stamp:  Kuezia Hakim Dated 4 July 2025

The Intern

Signature:  Dated 04 JULY 2025

OTTIMMO International Master Chef Academy

Signature & Stamp:  Pehly Dated 28/7/2025
Dept. Head Student Affairs

Appendix 3. Appraisal Form (Bakery)

Internship Appraisal Form



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

INTERNSHIP

PLACE: Brava General Store

First Name Christy Vania Last Name Lijono

Review Period/s : ☐ Monthly ☐ Quarterly ☐ Bi-annualy ☐ Annually Date Joining
:

Intern's Position : Trainee Department : Bakery

REVIEW DATE : 04 July 2025 Direct Supervisor : Rio Gunawan x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

4

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.

4

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

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

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

3.5

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;

♥ anak asal Ottimmo, Senwaga jago-jago

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:  Dated 04 July 2025

The Intern

Signature:  Dated 04 July 2025

OTTIMMO International Master Chef Academy

Signature & Stamp:  Dated 28/07/2025
Dept. Head Student Affairs

Appendix 4. Certificate

BRAUD® ARTISAN BAKERY JAKARTA
#01 CISANGGIRI III, SOUTH JKT 12170.

+ 62 8223
7810 111

CERTIFICATE OF APPRECIATION

TO WHOM IT MAY CONCERN,

THIS IS TO CERTIFY THAT :

CHRISTY VANIA LIJONO

HAS SUCCESSFULLY COMPLETED TRAINING IN THE **BAKERY AND PASTRY DEPARTMENTS**
AT BRAUD® ARTISAN BAKERY JAKARTA FROM **JAN 4TH, 2025** UNTIL **JUL 4TH, 2025**

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

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

JAKARTA, JUL 7TH, 2025



YOEL NATANAEL WIJAYA
CHIEF EXECUTIVE OFFICER

Appendix 5. Consultation Form



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

PERBANYUAN KOTA - JANTHOREN - KAMPUNG KAPUR - KAMPUNG KAPUR

CONSULTATION FORM INDUSTRIAL TRAINING / FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	22/03/25	Consult intern report	<i>Nelly</i>
2	28/03/25	Consult intern report	<i>Nelly</i>
3	29/03/25	Consult 18 Bab ii	<i>Nelly</i>
4	30/03/25	consult 18 Bab iii	<i>Nelly</i>
5	31/03/25	consult intern report Bab 4	<i>Nelly</i>
6	04/04/25	consult 18 revisi	<i>Nelly</i>

Name : Christy Vania Lijono
Student Number : 2294130010049
Advisor : Mrs. Novi Indah

No	Date	Topic Consultation	Name/ Signature
7	06/04/25	Consult internship activities	<i>Nelly</i>
8	07/04/25	correction kitchen brigade	<i>Nelly</i>
9	08/04/25	correction picture of Place	<i>Nelly</i>
10	11/04/25	final correction	<i>Nelly</i>

Appendix 6. Correction List

14 Agustus 2025 / 13.00-13.45



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

Student Name : Christy Vania Lijono
Student Number : 2274130010047
Exam Day & Date : Kamis, 14 Agustus 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
OTTIMO®
 INTERNASIONAL
VEGETARIAN ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Christy Vania Lijono
 Student Number : 2274130010047
 Exam Day & Date : Kamis, 14 Agustus 2025
 Lecture : Anthony Sucipto, A.Md.Par
 (19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge,
 Advisor

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

14 Agustus 2025 / 13.00-13.45



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

Student Name : Christy Vania Lijono
Student Number : 2274130010047
Exam Day & Date : Kamis, 14 Agustus 2025
Lecture : Filias Kusuma, S.E., M.M
(19871203 2403 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor

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

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Christy Vania Lijono
 Study Program : D3 Culinary Art
 Placement of *Industrial Training* : BRAUD General Store
 Field of Work : Pastry
 Activity Notes : Month **I/II/III/IV/V/VI**

Week	Description of activities
1	- Peeling and slicing apples for making apple tarte Tatin - Preparing almond cream - Couiting croissants to be filled with almond cream - Measuring and sorting croissants designated for almond croissant - Thawing palmier dough - Sprinkling sugar and arranging the dough on trays - Covering the dough with a silicon mat, pressing it until flat and heart shaped, then baking - Assisting in shaping viennoiseries
2	- Prepare pancake batter for the kitchen - Glazing doughnuts - Assembling banana chocolate Danish - Assembling guanduja pastries - Preparing and baking financier - Making BnB Liquid - Making vanilla sponge - Assisting in making almond croissant - Preparing classic and miso cookie dough - Weighing cookie dough according to the given standard - Baking cookies and sprinkling sea salt on top
3-4	- Preparing chocolate sauce - Making mixed berry jam for kitchen orders - Making chocolate sponge cake - Arranging viennoiseries on trays according to the number of orders and placing them in the proofer - Assisting in preparing croissant dough

	- Finishing cake and viennoiseries based on the order quantities - Baking all viennoseries - Sorting all products for delivery
5	- Preparing tiramisu sponge - Making tiramisu filling - Preparing vanilla anglaise - Assisting in shapping all viennoiseries - Arranging viennoiseries according to the order list - Assisting in making croissant dough - Finishing cake as per the order list - Appling egg wash and baking all viennoiseries - Finalizing viennoiseries presentation - Double checking order before delivery - Cleaning up the workstation
6	- Preparing pancake batter - Glazing doughnut - Finishing viennoiseries for store delivery - Making yuzu curd - Thawing palmier dough - Couting almond croissant orders from the order list - Preparing almond cream - Spreading almond cream and topping with almond flakes - Assisting in shaping viennoiseries - Finishing cakes and viennoseries for wholesale order
7-8	- Glazed doughnuts - Finishing banana chocolate Danish - Completed tiramisu by dusting the top with cocoa powder - Prepared BnB Liquid for kitchen order - Making mixed berry jam for kitchen orders - Baked classic and miso cookies - Assemble Tiramisu portions - Soreted and spread almond cream according to almond croissant orders - Assisting in shaping all viennoiseries - Arranged viennoiseries based on the order list

	- Baked all viennoiseries - Finalized financiers
9	- Arrange all viennoiseries according to the order list and placed them in the proofer - Prepared molds for Kouign aman - Placed kouign aman into the molds - Assisted in weighing ingredients for croissant dough - Finished decorating and assembling cakes - Completed finishing touches on cheesecakes - Applied egg wash and baked viennoiseries - Sorted viennoiseries for delivery - Cleaned up the workstation
10	- Glazed doughnuts - Baked viennoiseries for store delivery - Finished viennoiseries - Prepared new york cheesecake batter - Prepared burnt cheesecake batter - Baked new york cheesecake - Made and baked banana cake - Made vanilla sponge cake - Assembled tiramisu - Assembled yuzu earl grey cake - Wrote the to-do list on the board for the next day - Moved out of stock ingredients to the walk-in chiller
11-12	- Prepared pancake batter and assembled various condiments to accompany the dish - Made chocolate sauce - Glaze doughnuts - Made and baked sponge tiramisu - Made and bake chocolate sponge cake - Prepared carrot cake - Baked financiers - Made espresso butter for banana cake - Packed basque cheesecake and new york cheesecake, the stored them in the chiller to maintain freshness - Assembled tiramisu - Assembled matcha cake - Washed utensils

	- Shaped viennoiseries - Arrange viennoiseries on trays according to the order list and placed them un the proofer - Finished decorating cakes - Checked the proofer and baked viennoiseries - Sorted and arranged wholesale viennoiseries orders on trays according to the list for finishing - Double checked the wholesale order list - Cleaned the workstation
--	--

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Christy Vania Lijono
 Study Program : D3 Culinary Art
 Placement of *Industrial Training* : BRAUD general store
 Field of Work : Bakery
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	- Workplace introduction - Assisted in shaping sourdough - Final mixing of baguette dough - Prepared all dry ingredients for mixing according to the list - Mixed and shaped panini dough - Mixed and shaped sourdough Shaped baguettes Mixed various doughs based on orders, including pizza, doughnuts, sweet potato brioche, English muffins, etc. - Scored sourdough loaves - Baked baguettes
2	- Assisted in shaping sourdough - Final mixing of baguette dough - Mixed and shaped panini dough - Mixed sourdough - Prepared dry ingredients for pizza, doughnuts, bao, and butter brioche - Mixed pizza dough - Prepared bannetons and lightly dusted them with semolina flour - Shaped baguettes - Shaped sourdough - Mixed bao dough - Baked baguettes - Cleaned the workstation
3-4	- Cut and preshaped baguettes - Scored and baked sourdough - Final shaping of baguettes - Mixed doughnut dough - Baked baguettes

	- Prepared bannetons and dusted them with flour for sourdough - Mixed pizza dough - Mixed and shaped panini dough - Baked panini - Baked sourdough prepared by the morning shift 4 - Fed the starter - Made polish
5	- Cut baguettes - Shaped baguettes - Scored and baked sourdough - Mixed pizza dough - Prepared bannetons for sourdough - Shaped sourdough - Mixed shokupan dough - Mixed and shaped English muffins - Mixed and shaped panini dough - Baked panini - Autolyzed bagel dough - Baked English muffins
6	- Mixed pizza dough - Shaped baguettes - Baked sourdough - Mixed shokupan, flat bun, and doughnut dough - Prepared bannetons for sourdough - Mixed brioche loaf dough - Fed the starter - Made polish - Mixed bao dough - Autolyzed baguette dough
7-8	- Assisted the morning 12 team in shaping sourdough - Final mixed baguette dough - Mixed and shaped panini dough - Prepared dry ingredients for today's mixing - Baked panini - Mixed sourdough - Mixed pizza dough - Mixed doughnut dough - Shaped baguettes

	- Mixed sweet potato brioche loaf and bun dough - Scored and baked baguettes - Baked sourdough
9	- Fed the starter - Prepared poolish - Mixed and shaped panini dough - Scored and baked sourdough - Baked panini - Baked sourdough - Mixed and shaped bagels - Topped bagels with cheese and seeds - Autolyzed sourdough dough - Prepared bannetons and dusted them with flour - Shaped sourdough - Mixed milk bun dough - Autolyzed baguette dough - Fried doughnuts
10	- Final mixing of baguette dough - Assisted morning 12 team with shaping sourdough - Mixed and shaped panini dough - Mixed pizza dough - Baked panini - Mixed sourdough - Mixed milk bun and shokupan dough
11-12	- Fed the starter - Prepared poolish - Mixed panini dough - Shaped panini - Baked shokupan - Baked sourdough - Mixed bagel dough - Autolyzed baguette dough - Mixed sourdough - Prepared bannetons and dusted them with flour for sourdough - Shaped sourdough - Fried doughnuts