

## BIBLIOGRAPHY

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<https://manual.co.id/directory/braud-general-store/>
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- Meilani & Semara. (2024). Penerapan Hygiene dan Sanitasi. *Jurnal Ilmiah Pariwisata*. <https://paris.ipbipress.id/index.php/paris/article/view/817>

## APPENDIX

### Appendix 1. Pastry Team



### Appendix 2. Bakery Team



### **Apendix 3. Picture with Office Departement & Steward**



## 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 :

**DAVINA ALIFAH SHAFIYAH**

HAS SUCCESSFULLY COMPLETED TRAINING IN THE **BAKERY AND PASTRY DEPARTMENTS**  
AT BRAUD® ARTISAN BAKERY JAKARTA FROM **JAN 4<sup>TH</sup>, 2025** UNTIL **JUL 4<sup>TH</sup>, 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 7<sup>TH</sup>, 2025



YOEL NATANAEL WIJAYA  
CHIEF EXECUTIVE OFFICER

## Appendix 5. Appraisal form department (Pastry)

### Internship Appraisal Form



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

#### INTERNSHIP

PLACE: Brand General Store

First Name Dawina Anifah Last Name Shafiyah

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

Intern's Position : Trainee Department : Pastry

REVIEW DATE : \_\_\_\_\_ Direct Supervisor : Khezia Nurizti 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;**

Davina, you have shown great dedication and professionalism throughout your internship. You quickly picked up the pace and delivered solid, reliable work.

Keep seeking out new challenges and learning opportunities. because that curiosity will be your biggest asset.

Keep growing, exploring, and trust yourself.

you have a very promising future ahead!

**PERFORMANCE SUMMARY** \* to be filled by OTTIMO International

TOTAL POINTS \_\_\_\_\_

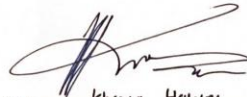
RATING \_\_\_\_\_

**ACTION PLANS FOR DEVELOPMENT NEEDS**

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

### III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:   
Khazla Hakim

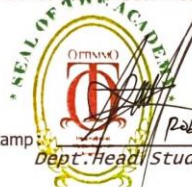
Dated 4 July 2025.

The Intern

Signature:   
Davina Anfar Shafiyah

Dated 4 July 2025

OTTIMMO International MasterGourmet Academy

Signature & Stamp:   
Dept. Head Student Affairs

Dated 09/08/2025.



## Appendix 6. Appraisal from department (Bakery)

### Internship Appraisal Form



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

#### INTERNSHIP

PLACE: Braud General Store

First Name Davina Aifah Last Name Shafiyah

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

Intern's Position : Trainee Department : Bakery

REVIEW DATE : 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 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;**



anak-anak Otlimbo, senaya 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

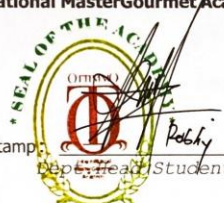

On-Site Manager/Owner/Chef

Signature & Stamp:  Rio Gunawan Dated 4 July 2025

The Intern

Signature:  Davina Anifah Shafriyah Dated 4 July 2025

OTTIMMO International MasterGourmet Academy

Signature & Stamp:   Deputy Head Student Affairs Dated 4/08/2025

## Appendix 7. Consultation form



Akademi Kuliner & Pastry  
**OTTIMO**  
INTERNASIONAL

**CONSULTATION FORM**  
**INDUSTRIAL TRAINING /**  
**FOODPRENEURSHIP**

No	Date	Topic Consultation	Name/ Signature
1.	30/07	corrections chapter 1	<i>[Signature]</i>
2.	30/07	Established Description consultation	<i>[Signature]</i>
3	30/07	corrections of chapters 4	<i>[Signature]</i>
4	31/07	Hygiene and Sanitation	<i>[Signature]</i>
5	31/07	Internship activities	<i>[Signature]</i>
6	01/08	correction kitchen brigade	<i>[Signature]</i>

Name : *[Signature]*  
Student Number : 224130010056  
Advisor : *[Signature]*

No	Date	Topic Consultation	Name/ Signature
7	04/08	correction chapter 3 Product Description	<i>[Signature]</i>
8	04/08	Correction picture of place	<i>[Signature]</i>
9	04/08	consultation chapter 4	<i>[Signature]</i>
10	05/08	final corrections	<i>[Signature]</i>

## Appendix 8. Correction List

14 Agustus 2025 / 13.45-14.30



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

Student Name : Davina Alifah Shafiyah  
Student Number : 2274130010056  
Exam Day & Date : Kamis, 14 Agustus 2025  
Lecture : Heni Adhianata, S.TP., M.Sc  
(19900613 1402 016)

No	Correction List	Page	Approval
	All good 😊		<i>Aa</i> <i>H</i>

Acknowledge,  
Advisor

Heni Adhianata, S.TP., M.Sc  
19900613 1402 016



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

Student Name : Davina Alifah Shafiyah  
 Student Number : 2274130010056  
 Exam Day & Date : Kamis, 14 Agustus 2025  
 Lecture : Elma Sulistiya, S.TP., M.Sc.  
 (19970916 2302 087)

No	Correction List	Page	Approval
			28

Acknowledge,  
 Advisor

Heni Adhianata, S.TP., M.Sc)  
 19900613 1402 016

14 Agustus 2025 / 13.45-14.30



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

Student Name : Davina Alifah Shafiyah  
Student Number : 2274130010056  
Exam Day & Date : Kamis, 14 Agustus 2025  
Lecture : Filias Kusuma, S.E., M.M  
(19871203 2403 023)

No	Correction List	Page	Approval

Acknowledge,  
Advisor

Heni Adhianata, S.TP., M.Sc)  
19900613 1402 016



## RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Davina Alifah Shafiyah

Study Program : D3

Placement of *Industrial Training* : BRAUD General Store Jakarta

Field of Work : Pastry (January 4<sup>th</sup> – April 4<sup>th</sup>)

Activity Notes : Month **I/II/III/IV/V/VI**

Week	Description of activities
1	<ul style="list-style-type: none"> <li>- Placing plain croissants and pain au chocolate on trays</li> <li>- Spreading butter and sprinkle sugar into kouign amann molds</li> <li>- Make eggwash</li> <li>- Helping shaped croissant</li> <li>- Finished financiers</li> <li>- Sorting products for wholesale</li> <li>- Taking kouign amann out of the molds</li> <li>- Weigh the butter for kouign amann</li> <li>- Finished cakes and placing them in boxes</li> <li>- Double checking all products for tomorrow's delivery</li> <li>- Cleaning up</li> </ul>
2-3	<ul style="list-style-type: none"> <li>- Make almond cream</li> <li>- Take croissants out the walk-in chiller</li> <li>- Sort and cut croissants in half</li> <li>- Spread almond crema on croissants and sprinkle top with sliced almonds</li> <li>- Make caramel for apple tatin, pour into molds, add apple slices and tatin mixture</li> <li>- Prepare financiers molds and fill them with batter</li> <li>- Bake financiers</li> <li>- Mixed miso cookies dough</li> <li>- Help arrange croissants on trays and place them in the proofer</li> <li>- Assist the afternoon shift in shaping all croissant for stock</li> </ul>
4	<ul style="list-style-type: none"> <li>- Glaze doughnuts</li> <li>- Make pancake batter for the kitchen</li> <li>- Make brown butter</li> </ul>

	<ul style="list-style-type: none"> <li>- Mixed meringue for finish yuzu meringue pie</li> <li>- Mixed and bake matcha sponge</li> <li>- Mixed and bake tiramisu sponge</li> <li>- Mixed financiers batter</li> <li>- Make sugar glaze for og glaze doughnuts</li> <li>- Mixed coconut nectar for kitchen</li> <li>- Mix &amp; bake classic cookies</li> <li>- Make vanilla anglaise for the kitchen</li> <li>- Make b&amp;b liquid for the kitchen</li> <li>- Cook mix berries jam for kitchen</li> <li>- Mixed vanilla sponge and bake</li> <li>- Mixed yuzu curd</li> <li>- Assemble carrot cake</li> <li>- Assemble yuzu meringue pie</li> <li>- Bake financiers</li> <li>- Make cheese curd</li> </ul>
5	<ul style="list-style-type: none"> <li>- Arrange plain croissant, pain au chocolate, and cinnamon roll</li> <li>- Place the croissant in the proofer</li> <li>- Make eggwash</li> <li>- shape all viennoiseries</li> <li>- Slice bananas for danish filling</li> <li>- Weigh ingredients for mixing pastry dough</li> <li>- Decorate financiers</li> <li>- Cut strawberries in half to garnish the matcha cake</li> <li>- Dust cocoa powder on top of the chocolate cake and the 72% araguni &amp; hazelnut tart</li> <li>- Cut banana bread into 6 pieces</li> <li>- Prepare espresso butter cream in a container for the banana cake</li> <li>- Cut the tiramisu into 8 pieces, then wrap and store it in a container</li> <li>- Join the demo of the newest menu items: Gianduja Croissant &amp; Smoked Chicken and Cheese Buns.</li> <li>- Trim palmier</li> </ul>
6	<ul style="list-style-type: none"> <li>- Shaping cinnamon roll</li> <li>- Weigh and mix almond cream</li> <li>- Cut and spread almond cream on croissants according to the order list</li> <li>- Make caramel for apple tatin</li> <li>- Make tomato sauce for the smoked chicken and cheese buns filling</li> </ul>

	<ul style="list-style-type: none"> <li>- Grate cheese</li> </ul>
7	<ul style="list-style-type: none"> <li>- Double check the products to be shipped that morning</li> <li>- Make pancake batter for kitchen</li> <li>- Finish gianduja croissant</li> <li>- Mixed and bake banana bread</li> <li>- Mixed and bake asque cheesecake</li> <li>- Manage ingredient stock in the walk in chiller</li> <li>- Assamble mixed berries pie</li> <li>- Bake blueberry cheesecake</li> <li>- Mixed cream cheese frosting</li> <li>- Make chocolate sauce</li> <li>- Mixed miso cookies dough</li> <li>- Assamble mini tiramisu for event</li> <li>- Finish mini smoked chicken and cheese</li> <li>- Make tiramisu mousse</li> </ul>
8	<ul style="list-style-type: none"> <li>- Shape croissants</li> <li>- Mixed sugar and butter for kouign amann filling</li> <li>- Weigh ingredients for mix pastry dough</li> <li>- Dusted mixed berries pie with icing sugar and finish with quenelle cloated cream</li> <li>- Cut the yuzu cake into 10 pieces and garnish with sliced blueberries, strawberries, and raspberries and sprinkle with dried raspberries</li> <li>- Glazed banana danish with chocolate sauce and top with almond slice</li> <li>- Removing apple tatin from the mold</li> <li>- Sorted products to be sent to wholesale store</li> <li>- Clean up</li> </ul>
9	<ul style="list-style-type: none"> <li>- Glazed doughnut</li> <li>- Make brown butter</li> <li>- Coated gianduja with chocolate suace, sprinkle with cocoa powder and garnish with chocolate mousse and chocolate pieces</li> <li>- Mixed meringue for yuzu tart</li> <li>- Mixed pancake batter for the kitchen</li> <li>- Finished smoked chicken &amp; cheese buns with tomatillo sauce and grated cheese on top</li> <li>- Dusted tiramisu with cocoa powder</li> <li>- Make caramel ganache</li> <li>- Chopped hazelnut for choco rocher</li> <li>- Restock blueberry coulis</li> </ul>

	<ul style="list-style-type: none"> <li>- Mixed and bake lady finger for the kitchen</li> <li>- Mixed clotted cream</li> <li>- Assamble choco cake</li> <li>- Assamble tiramisu</li> <li>- Vacuum liquid products, label them and place them in the walk in chiller</li> </ul>
10	<ul style="list-style-type: none"> <li>- Baked viennoiseries for store</li> <li>- folded dough</li> <li>- Mixed hazelnut cream and almond cream</li> <li>- Assambled tries leches ramadhan hampers</li> <li>- Mixed and baked tiramisu sponge</li> <li>- Assambled carrot cake</li> <li>- Make batter basque cheesecake</li> <li>- Make cheese crumble</li> <li>- Thawing almond cream &amp; cream cheese</li> <li>- Assambled yuzu cake</li> <li>- Roasted pistachios</li> <li>- Make dolce</li> <li>- Bake financiers</li> <li>- Mixed and bake classic cookies</li> <li>- Mixed and bake vanilla sponge</li> <li>- Mixed coconut custard</li> <li>- Mashed sweet potato and shape into a balls for the ramadhan menu, biji salak</li> </ul>
11- 12	<ul style="list-style-type: none"> <li>- Making eggwash</li> <li>- Shapping all viennoiseries</li> <li>- Cutting tiramisu</li> <li>- Mixing butter and sugar for kouign amaan</li> <li>- Quenelling cloated cream for the mixed barries pie</li> <li>- Glazing banana chocolate revamp with chocolate sauce</li> <li>- Spreading sour cream on top of the new york cheesecake</li> <li>- Cutting the 72% araguani&amp; hazelnut tart into 10 pieces</li> </ul>

## RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Davina Alifah Shafiyah

Study Program : D3

Placement of *Industrial Training* : BRAUD General Store Jakarta

Field of Work : Bakery (April 5<sup>th</sup> –July 4<sup>th</sup>)

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

Week	Description of activities
1-2	<ul style="list-style-type: none"> <li>- Mixed pizza dough for kitchen</li> <li>- Mixed, shaped, and baked english muffins</li> <li>- Mixed and shaped bao</li> <li>- Weighed and cut baguette</li> <li>- Folded sourdough</li> <li>- Mixed doughnut dough</li> <li>- Scored and baked sourdough</li> <li>- Scored and baked baguette</li> <li>- Prepared bannetons</li> <li>- Cut and shaped sourdough</li> <li>- Weighed and mixed panini</li> <li>- Mixed butter brioche</li> <li>- Spreaded juruh</li> <li>- Mixed, shaping, and bake shokupan</li> </ul>
3-4	<ul style="list-style-type: none"> <li>- Autolyse baguette dough</li> <li>- Prepared banneton</li> <li>- Shaped sourdough</li> <li>- Mixed, cut, baked panini</li> <li>- Mixed shokupan dough</li> <li>- Thawing butter</li> <li>- Mixed pizza dough</li> <li>- Mixed butter brioche and sweet potato brioche</li> <li>- Cut and shaped pizza dough placed it in a container, and stored in the walk in chiller</li> <li>- Feading starter</li> <li>- Made polish for daily use</li> <li>- Mixed panini</li> <li>- Scored and baked baguette</li> <li>- Scored and baked sourdough</li> <li>- Lined brioche molds with parchment paper</li> <li>- Brushed milk buns with eggwash before baking and sprinkle with sesame seeds</li> </ul>

	<ul style="list-style-type: none"> <li>- Autolyse sourdough</li> <li>- Folding sourdough</li> </ul>
5	<ul style="list-style-type: none"> <li>- Feeding starter</li> <li>- Mixed, cut, and baked panini</li> <li>- Baked shokupan</li> <li>- Mixed and baked bao</li> <li>- Mixed and bakde flat bun</li> <li>- Autolyse baguette</li> <li>- Make thangzong</li> <li>- Deep fry doughnuts</li> <li>- Brushed milk bun with eggwash</li> <li>- Scored and baked sourdough</li> </ul>
6-7	<ul style="list-style-type: none"> <li>- Folding sourdough</li> <li>- Mixed pizza</li> <li>- Mixed butter brioche, bao, english muffins, and shokupan</li> <li>- Cutting baguette</li> <li>- Shaping and bake baguette</li> <li>- Mixied panini</li> <li>- Cutting shokupan for juruh</li> <li>- Spreaded juruh</li> <li>- Mixed bagels</li> <li>- Peel the sweet potato and cut it into several pieces than boil it</li> <li>- Vacuum sweet potato for stock ingredient</li> </ul>
8	<ul style="list-style-type: none"> <li>- Autolyse baguette</li> <li>- Shaping sourdough</li> <li>- Mixed focaccia</li> <li>- Mixed and baked panini</li> <li>- Autolyse sourdough and rye dough</li> <li>- Mixed, shape, and baked pizza dough, butter brioche bun, bao, english muffin, and shokupan</li> <li>- Refil grated cheese</li> <li>- Folding sourdough and rye dough</li> <li>- Feeding starter</li> <li>- Mixed and shaped white sesame bun</li> <li>- Mixed and shaped vietnamese baguette</li> </ul>
9	<ul style="list-style-type: none"> <li>- Shaped sourdough</li> <li>- Mixed, shape, and bake panini</li> <li>- Mixed shokupan</li> </ul>

	<ul style="list-style-type: none"> <li>- Thawing butter</li> <li>- Scored and bake baguette</li> <li>- Scored and bake sourdough</li> <li>- Refill some ingredients such as semolina, pumpkin seeds, and yeast</li> <li>- Mixed butter and dark brown sugar for juruh</li> <li>- Mixed flat bun</li> </ul>
10- 12	<ul style="list-style-type: none"> <li>- Mixed pizza dough for kitchen</li> <li>- Mixed, shaping, and bake english muffin</li> <li>- Preparing bao and brioche loaf molds</li> <li>- Mixed brioche for the newest menu brie brioche</li> <li>- Mixed bao and shaped</li> <li>- Weighing and cutting baguette</li> <li>- Folding sourdough</li> <li>- Mixed doughnut</li> <li>- Scored and baked sourdough</li> <li>- Scored and baked baguette</li> <li>- Prepare baneton and sprinkle with semolina</li> <li>- Cut and shaping sourdough</li> <li>- Weighing and mixed panini</li> <li>- Mixed butter brioche</li> <li>- Spread juruh</li> <li>- Mixed, shaping, and bake shokupan'</li> <li>- Make thangzong</li> </ul>