

INDUSTRIAL TRAINING REPORT

PASTRY AND BAKERY IN PT. BAPAK BAKERY BALI



By:

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SURABAYA

CULINARY ARTS PROGRAM STUDY

2022

APPROVAL 1

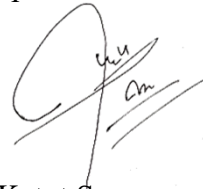
Title : Pastry and Bakery in PT. Bapak Bakery Bali
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ACKNOWLEDGEMENT

Praise and thanks to ALLAH SWT for the successful completion of this final report. This report is prepared based on industrial training to complete the Diploma III of Culinary Arts by the author for 6 months in PT. Bapak Bakery Bali.

In the process of completion of this report, the author has received guidance and assistance from various parties. To that end, the author would like to express gratitude to the name below:

1. Mr. Zaldy Iskandar as the Head of Ottimmo International Master Gourmet Academy Surabaya.
 2. Ms. Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo International Master Gourmet Academy Surabaya.
 3. Mr. Michael Valent as Advisor, who has guided, provide guidance and suggestions until the completion of this report.
 4. Mr. IB Bhaskara Wijaya as General Manager of PT. Bapak Bakery Bali
 5. Mr. I Ketut Surna as Hard Production Chef of PT. Bapak Bakery Bali.
 6. Ms. Nyoman as Pastry Supervisor of PT. Bapak Bakery Bali.
 7. Ms. Suryati and Mr. Irvan as Bakery Supervisor of PT. Bapak Bakery Bali.
 8. All the staff of PT. Bapak Bakery Bali.
 9. The author's family that has always supported me in my education.
- Finally, the author hope that this report can be useful for us all.

Surabaya, 16 September 2022

Zayyan Zahrani Mariana

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparations, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and/or persons.

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Surabaya, 16 September 2022

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EXECUTIVE SUMMARY

PT. Bapak Bakery is the oldest the oldest bakery manufacturer in Bali, the bakery has been able to produce a quality of goods to various places, mainly to cafe, villa and hotels across Bali. The author chose PT. Bapak Bakery Bali as training place because one of the famous supplier pastry and bakery production in Bali so the author wants to learn about bakery and pastry in supplier industry directly because open bakery business is the author's purpose. The author started internship program for 6 months which begins from 15th January 2022 until 15th July 2022.

Bapak Bakery Bali has two sections for training to choose, Pastry and Bakery. During the internship, the author chose 3 months in pastry and 3 months in bakery so be able to learn and make many products.

This internship program is the best experience to know how to work in pressure, time management, creative, responsibility and team work in culinary industry so the author got a lot knowledge from Bapak Bakery. It is a great honor to be able to join in Bapak Bakery team and work with professionals in the field.

Keywords: Internship, Bapak Bakery Bali.

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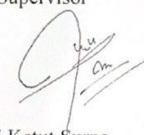
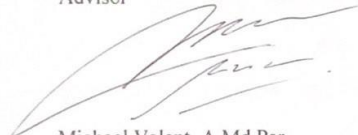
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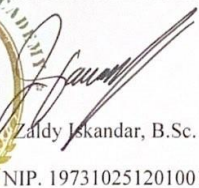
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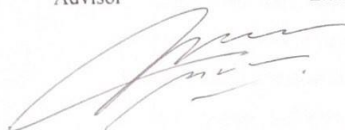
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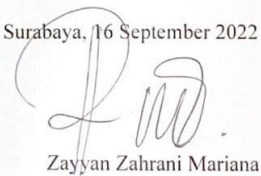
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