



# CHAPTER 1

## INTRODUCTION

### 1.1 Background of Study

This internship is a job training where students be able to level up their skill and work experience. Working in this culinary industry can have an influence and provide many benefits to society. Therefore, the author prepares their self to be able to complete this job training.

The author chose PT. Bapak Bakery Bali as training location because Bapak Bakery one of the famous bread supplier in Bali. This company has been around for a long time in the midst of a lot enthusiasts, competition in the creasing tourism, especially in Indonesia. The ability of the company that is able to keep up with times and still maintain product quality by using good ingredients. PT. Bapak Bakery has distributed their products in various places from hotels, cafes, restaurants, individual in Bali.

The author takes 6 months internship program in PT. Bapak Bakery Bali, they have two section Pastry and Bakery with system pre-order H-1, take away only and have their own delivery. The author takes 3 months in pastry section with the working hours about 8 – 9 hours per a day, it's from 9am until 5pm with 6 days working and 1 day off in a week. The author learned of various cakes with mini size, individual size, round and square size 15cm, 20 cm, 25cm, 30cm, 35cm, 40cm (*blackforest, cheesecake, opera, etc*), chocolates (*chocolate truffle, coconut pralines, caramel coffee pralines*), muffins with 30gr, 70gr, 90gr size (*gluten free muffin, blueberry muffin, chocochips muffin with various size*), decorating, cookies (*almond cookies, coconut cookies, chocolate cookies*), loaf cakes (*banana cake, carrot cake, marble cake*), pie with mini size and individual size (*apple pie, apple crumble pie, strawberry tart*).

In bakery section the author takes 3 months with working hours 9-12 hours and it can more overtime sometimes, it's from 6pm until 5am mostly, with 3 days shift 1 day off so trainee got 2 days off in a week. For a day from

bakery section can taking order as much 1.800pcs that the least and the most is 6000pcs. The author learned various of breads with size: 30gr, 45gr, 60gr, 75gr, 90gr, 100gr (*donut, pizza dough, toast white and brown bread, bagel, baguette burger bun, ciabatta, English muffin, soft dinner roll, focaccia, sourdough, tortilla, etc.*) danish with size: 30gr, 50gr, 70gr, 90gr (*Danish roll raisin, almond, cinnamon, coconut, apple, cherry, apricot, fresh fruit*), croissant with size same like Danish (*croissant charcoal oreo, plain, pain au chocolate, beef and bacon, chocolate & peanut, sausage & cheese roll*), folding, oven all these products. Therefore, the author can learn many recipes there.

With this internship program, the author has developed many networks and learn many recipes, knowledge about pastry and bread that haven't learned before, hard work and time management.

## **1.2 Internship Objectives**

- 1) To increase skill and working experience.
- 2) To implement that the author learned in college to real work life.
- 3) To improve a discipline, responsibility, attitude and good working ethics.

## **1.3 The Benefits of Internship**

- 1) The Benefits of Industrial Training for Students.
  - Increase knowledge that has not been taught from college.
  - Improve skill and creativity.
  - Understand the real work life in culinary industry.
  - Learning how to handle big production in bakery and pastry.
- 2) The Benefits of Industrial Training for Ottimmo International.
  - Helps recruit more trainees on the next year.
  - To introduce Ottimmo International.
  - Build network with Hotel, Restaurant, Bakery.
  - Be able to guide students with good skill and manner from this internship program.
- 3) The Benefits of Industrial Training for PT. Bapak Bakery Bali.

- Receives labor without spending more costs.
- Getting more services
- Increase productivity
- Build relationship between Ottimmo International and PT. Bapak Bakery