

**INDUSTRIAL TRAINING REPORT
BAKERY & PASTRY PRODUCTION
AT LIVINGSTONE CAFÉ AND BAKERY BALI**



By:
Khatrie Tripena Etmon Dania
1974130010035

**OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA
CULINARY ARTS PROGRAM STUDY
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APPROVAL 1

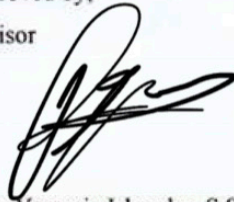
Title : Bakery and Pastry Production at Livingstone Café &
Bakery Bali
Company Name : Livingstone Café & Bakery
Company Address : Petitenget Street No.88X, Kerobokan Kelod, Kec. Kuta
Utara, Kabupaten Badung, Bali
No.Telp/ Fax : 085738359593

which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya

Name : Khatrine Tripena Etmon Dania
Reg. No : 1974130010035

Has been tested and declared successful.

Approved by,
Advisor



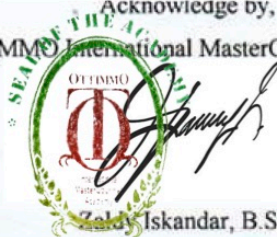
Ryan Yeremia Iskandar, S.S.
NIP. 19821218 1601 023

Surabaya, August 5th 2022
Supervisor



I Putu Noviantara
Pastry Department CDP

Acknowledge by,
Director of OTTIMMO International MasterGourmet Academy Surabaya



Zaky Iskandar, B.Sc.
NIP. 19731025 1201 001

APPROVAL 2

**INDUSTRIAL TRAINING REPORT
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Arranged By:

Khitrine Tripena Etmon Dania

1974130010035

Industrial training conducted from 5th February 2022 until 5th August 2022
at Livingstone Café & Bakery Bali

Advisor,



Ryan Yermia Iskandar, S.S.
NIP. 19821218 1601 023

Examiner 1



Hilda Tjahjani Iskandar,
S.E., Ak., C.A., M.M.
NIP. 19691029 2002 072

Examiner 2



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

Acknowledge by,

**Director of OTTIMMO
International MasterGourmet
Academy,**



Zaldy Iskandar, B.Sc.
NIP. 19731025 1201 001

**Head of Study Program Culinary Arts
Ottimmo International MasterGourmet
Academy,**



Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
NIP. 19691029 2002 072

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Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the Author during six months training at Livingstone Cafe & Bakery Bali. This report is prepared as one of the requirements to complete the Diploma I of Culinary Arts.

In the process of completion for this report, the Author has received much guidance and assistance from various parties. To that end, the authors express their sincere thanks to:

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4. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.
5. My training partner, Miss Dorothea Sekar Ayuningtyas who taught and helped me survive during the industrial training activity.

Finally, the Author hopes that this report can be useful for all parties involved.

Surabaya, August 5th 2022

Khatrine Tripena Etmon Dania

PLAGIARISM STATEMENT

Certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, 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 plagiarised the work of other students and/or persons.

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Surabaya, August 5th 2022



Khatrine Tripena Etmon Dania

TABLE OF CONTENTS

COVER.....	i
APPROVAL 1.....	ii
APPROVAL 2.....	iii
ACKNOWLEDGMENT.....	iv
PLAGIARISM STATEMENT	v
TABLE OF CONTENTS.....	vi
LIST OF TABLE	vii
LIST OF FIGURES	viii
EXECUTIVE SUMMARY.....	x
CHAPTER 1 INTRODUCTION	1
1.1 Background of Study	1
1.2 Internship Objective.....	2
CHAPTER 2 ESTABLISHMENT BACKGROUND	3
2.1 Livingstone Café & Bakery Overview.....	3
2.2 History of Livingstone Café & Bakery	6
2.3 Livingstone Café and Bakery Restaurant Features	7
2.4 Pastry & Bakery Kitchen Brigade and Job Description.....	11
2.5 Livingstone Café & Bakery Organization Structure.....	15
2.6 Standard Operational Procedure (SOP)	16
CHAPTER 3 INDUSTRIAL TRAINING ACTIVITIES	17
3.1 Place of Assignment.....	17
3.2 Product of Internship.....	20
3.3 General Kitchen Maps	32
CHAPTER 4 CONCLUSION.....	33
4.1 Problem Faced and How to Solve.....	33
4.2 Conclusion and the Benefits of Internship.....	35
4.3 Suggestion.....	36
BIBLIOGRAPHY	38
APPENDIX.....	39

LIST OF TABLE

Table 3.1 Industrial Training Activities	17
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LIST OF FIGURES

Figure 2.1 Livingstone Cafe & Bakery Bali	3
Figure 2.2 Livingstone Cafe & Bakery Jakarta.....	3
Figure 2.3 Livingstone Logo.....	4
Figure 2.4 Livingstone Location.....	5
Figure 2.5 Livingstone Cafe and Bakery Owner (Mr. Herdi Giri and and Mr. Anthony Pribudi).....	6
Figure 2.6 Indoor Dining Area.....	7
Figure 2.7 Entrance	7
Figure 2.8 Outdoor Dining Area.....	7
Figure 2.9 Bakery and Pastry Display	8
Figure 2.10 Food & Beverage.....	9
Figure 2.11 Bakery and Pastry Product	10
Figure 2.12 Bakery and Pastry Kitchen Brigade.....	11
Figure 2.13 Livingstone Organization Structure 2021.....	15
Figure 3.1 Croissant that Made by the Author.....	20
Figure 3.2 Croissant for Livingstone Bakery & Café	20
Figure 3.3 Croissant for Atlas Beach Fest Bali.....	21
Figure 3.4 Strawberry Danish	21
Figure 3.5 Bombolone.....	22
Figure 3.6 Croffle.....	22
Figure 3.7 Various Type of Bread	23
Figure 3.8 Toast	23
Figure 3.9 Slice Cakes and Cheesecake	24
Figure 3.10 Mousse Cake (Mango Coconut & Hazelnut Praline Mousse).....	25
Figure 3.11 Tart-based Product.....	25
Figure 3.12 Muffins	26
Figure 3.13 Variant of Cookies.....	26
Figure 3.14 Choux.....	27
Figure 3.15 Cannoli.....	27
Figure 3.16 Whole Cake (Tiramisu) and Special Cake (Classic Black Forest)....	28
Figure 3.17 Fondant Creation	28
Figure 3.18 Seasonal Chiffon Cake	29
Figure 3.19 Partnership with Atlas Beach Fest.....	29
Figure 3.20 Dessert	30
Figure 3.21 Blueberry Financier & Banana Chocolate Cheese Bread.....	30
Figure 3.22 Mini Cupcake	31
Figure 3.23 Red Velvet Macaroon.....	31
Figure 3.24 General Kitchen Map.....	32
Figure 1. Bakery and Pastry Team.....	39
Figure 2. Certificate	39
Figure 3. Recapitulation of Industrial Training Activities.....	40
Figure 4. Recapitulation of Industrial Training Activities.....	41
Figure 5. Recapitulation of Industrial Training Activities.....	42

Figure 6. Recapitulation of Industrial Training Activities	43
Figure 7. Recapitulation of Industrial Training Activities	44
Figure 8. Consultation Form	45
Figure 9. Internship Appraisal Form	46
Figure 10. Internship Appraisal Form.....	47
Figure 11. Internship Appraisal Form.....	48
Figure 12. Internship Appraisal Form.....	49
Figure 13. Revise Form.....	50
Figure 14. Revise Form.....	51
Figure 15. Revise Form.....	52

EXECUTIVE SUMMARY

Industrial training activities or internship report is a final step to complete the Diploma III of the Culinary Arts Program at Ottimmo International MasterGourmet Academy Surabaya in sixth semester. The author conducted a sixth months internship at one of the most famous café and bakery in Bali, called Livingstone Café & Bakery. This internship started from February 5th 2022 until August 5th 2022. It is done in order to implement and improve both skill and knowledge that was learned on the campus. This year Livingstone Café & Bakery has two outlets, in Bali (which is the main outlet) and in Jakarta. The author got a chance to join Livingstone bakery and pasrty Bali team for three months in each department.

In Livingstone Café & Bakery's kitchen department, it is divided into five sections, which are hot kitchen, pastry, bakery, beverage, and vegan kitchen. The author has opportunity to work in Livingstone bakery team, which produced various artisan bread, toast, buns, rolls, viennoiserie, croissant waffle or croffle, bombolone and many more. The author also worked in the pastry department, which produced various types of cakes, mousse, assorted cookies, and dessert. They also available for custom order for special occasions. The author did the internship for 6 days in a week with 8 hours of work.

During the internship apart from getting work experience, the author earns many important skills, knowledge, kitchen management, networking, work efficiently, how to deal with many problems in the kitchen, and also to improve communication and build connection from other partner in this field. So that internship has many beneficial values for both the student and the company.

It is a great honour being part of Livingstone team. They are generous, communicative, and love to share their knowledge and experience. The author believes that this internship experience will bring a good and positive impact for the future career.

Keyword: Livingstone Café & Bakery Bali, Pastry and Bakery Department, the Importance of Internship,