

**INTERNSHIP REPORT
AT LIVINGSTONE CAFÉ AND BAKERY
IN PASTRY AND BAKERY SECTION**



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**STUDY OF CULINARY ART
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
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APPROVAL 1

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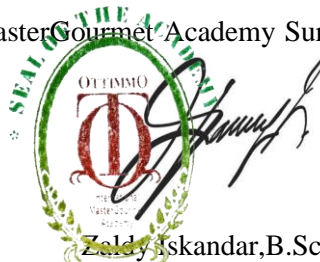
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APPROVAL 2

INDUSTRIAL TRAINING REPORT
Internship Report at Livingstone Café and Bakery
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Industrial training conducted from
15 February until 15 August at Livingstone café and bakery

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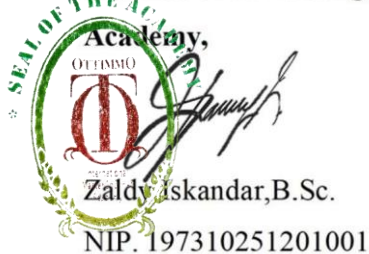
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Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the Author during 6 months training in pastry and bakery at Livingstone café and bakery. This report is prepared as one of the requirements to complete the Diploma III 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 author express their sincere thanks to:

1. Ms.Yohanna Prasctio as Advisor who has provided guidance and suggestionsup to the completion of this report.
 2. Mr. Zaldy Iskandar as the Head Director of Ottimmo International.
 3. Other parties who wish to be referred to as parents and colleagues, etc.
- Finally,the Authors hopes that this report can be useful for all parties involved.

Surabaya, September 12nd , 2022



Michelle Theophania Loekito

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 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, expect 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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Michelle Theophania Loekito

TABLE OF CONTENT

APPROVAL 1	ii
APPROVAL 2	ii
ACKNOWLEDGEMENT	iii
PLAGIARISM STATEMENT	iv
TABLE OF CONTENT	v
LIST OF TABLES	vii
LIST OF PICTURES	viii
EXECUTIVE SUMMARY	x
CHAPTER 1 INTRODUCTION	1
1.1 Background Of Study	1
1.2 Internship Objective	2
CHAPTER 2 ESTABLISHMENT PROGRAM	3
2.1 Livingstone Café & Bakery Overview	3
2.1.1 Logo.....	4
2.1.2 Location.....	4
2.1.3 Vision and Mission.....	5
2.2 History of Livingstone café and bakery.....	5
2.3 Livingstone café and bakery features	6
2.4 Bakery brigade and Job Description	10
2.5 Pastry brigade and Job Description.....	15
2.6 Personal hygiene and sanitation standard.....	18
CHAPTER 3 INTERNSHIP ACTIVITIES	20
3.1 Details of Internship Activites	20
3.2 Product of Internship	25
CHAPTER 4 CONCLUSION	30
4.1 Problems faced and how to solve them	30
4.1.1 Limited Raw Materials	30
4.1.2 Not enough staff	30

4.2 Conclusion and benefit of internship for student	30
4.3 Suggestion.....	31
4.4 General point of view about Livingstone	32
BIBLIOGRAPHY	33
APPENDIX.....	34

LIST OF TABLES

Table 3.1 Details internship activities	20
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LIST OF PICTURES

Picture 2.1 Livingstone Café and Bakery Bali.....	3
Picture 2.2 Livingstone Café and Bakery Jakarta.....	3
Picture 2.3 Logo	4
Picture 2.4 Food and Beverage.....	6
Picture 2.5 Bakery and Patisserie	7
Picture 2.6 Livingstone outdoor area	8
Picture 2.7 Livingstone indoor area	8
Picture 2.8 Bakery organization structure.....	10
Picture 2.9 Bakery section map.....	13
Picture 2.10 Pastry organization structure	15
Picture 2.11 Pastry section map.....	17
Picture 3.1 Pancake ala carte.....	25
Picture 3.2 Chocolate lava cake	25
Picture 3.3 Croissant proofing.....	26
Picture 3.4 Croissant result.....	26
Picture 3.5 Packed croissant for PO	27
Picture 3.6 PO for holywings	27
Picture 3.7 Mixer to mix all the dough	28
Picture 3.8 Working area and cooling tray	28
Picture 3.9 Products made by pastry team	29
Picture 3.10 Products made by bakery team.....	29
Picture 1 Recapitulation industrial training	34
Picture 2 Certificate of internship	35
Picture 3 Author with pastry and bakery team	35
Picture 4 Revise Form	36
Picture 5 Revise Form	37

Picture 6 Revise Form	38
Picture 7 Revise Form	39
Picture 8 Revise Form	40
Picture 9 Internship Appraisal Form	41
Picture 10 Internship Appraisal Form	42
Picture 11 Internship Appraisal Form	43
Picture 12 Internship Appraisal Form	44

EXECUTIVE SUMMARY

Industrial training activities is the last step to complete the Diploma III of the Culinary Arts Program at Ottimmo International MasterGourmet Academy Surabaya in last semester. This report is written based on a training program at Livingstone café and bakery “Bakery and Pastry Section” from February 2022 – August 2022. The writer chose this bakery and pastry not only to complete the internship program but also to improve skill in the entire field such as idea, creativity, communication, teamwork and many more.

The writer had the opportunity to spend 3 months in the Pastry section and 3 months in the bakery section that Livingstone café and bakery have. The writer earn so much experiences and skill in pastry and bakery. Job description in bakery section is harder than the pastry section. In bakery the writer have to work faster because there’s a lot of orders in bakery such as croissant, croffle, artisan breadand many more. In Pastry section, everyday the senior set up the target so all the staff know what they have to do that day such as cheesecake, carrot cake and many more. The writer enjoy learning new things such as techniques both in pastry and bakery in livingstone.

The most important point to know before entering the professional working industry are being able to take responsibility, effective communication, teamwork, hygiene, sanitation, storage skill, and producing good quality goods. Also we can get more connections and improve our working and communication skills. The writer really enjoy working at Livingstone café and bakery , because all the senior and chef very helpful and willing to teach from zero until we can handle it by ourself. It was a nice experience working with Livingstone café and bakery.

Keyword: Livingstone Café and Bakery, Pastry and Bakery Section, The Importance of Internship