

INDUSTRIAL TRAINING REPORT
“BAKERY AND PASTRY IN BRAUD ARTISAN BAKERY
BALI”



ARRANGED BY
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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

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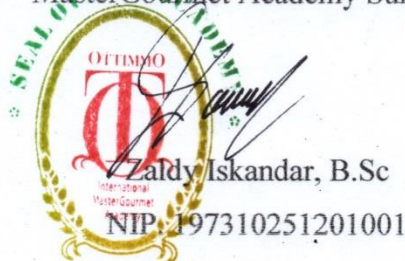
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APPROVAL 2

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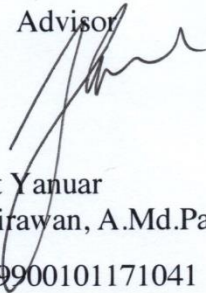
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Industrial Training conducted from December 21st 2022 until June 28th 2023 at
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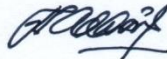
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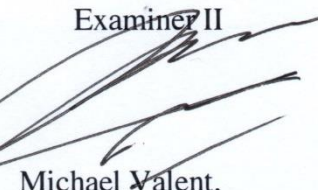
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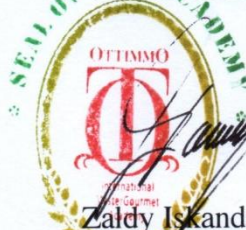
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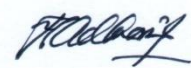
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ABSTRACT

This report is a written form of my internship experience at BRAUD Artisan Bakery Bali and one of the requirements to complete the Diploma Degree. BRAUD Artisan Bakery is an established artisan baking company producing exceptional quality sourdough, breads and pastries in Bali since 2014. BRAUD Artisan Bakery started back in October 2014, as a small business / micro - bakery that produces exceptional quality & authentic artisanal sourdough loaves in Bali. Moving as a 100% wholesale company. At the moment, BRAUD caters to more than 200 establishments across Bali, from hotels and restaurants to villas and cafes, by delivering freshly baked artisanal sourdough loaves and pastries on a daily basis. Loaves come out and head straight out for delivery, first thing in the morning, to ensure fresh and high quality loaves. All the student from Ottimmo International had to do their internship program for 6 months. I did my internship at BRAUD Artisan Bakery Bali for 6 months. I rotated in different kitchen section which is bakery for 3 months, pastry for 1,5 months, and lamination for 1,5 months. Because of the rotation system, I get more experience and learn new skill, new ingredients, time management, food storage, new menu, and team work with different section. The staffs are kind, friendly, and offer me a lot of knowledge by shared their experiments and teach me if I make mistake. This industrial training not only improving baking and pastry skill but also improving personality, professionalism, management skill, and human resource management skill.

Keyword : BRAUD Artisan Bakery, Internship, Bakery, Pastry, Lamination.

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