

CHAPTER I

INTRODUCTION

1.1 BACKGROUND

Industrial training is a real work practice activity in the field with industrial partners to gain understanding and skills carried out within a certain period of time, thereby increasing the professionalism of students according to their disciplines. Industrial training activities can improve the skills and abilities of students in applying theory obtained in college to be done in the industry, so that students better understand the field of work they are engaged in. Besides that, a link and match is created between theory and practice in the industry.

Ottimmo International have their internship program for 6 months. The author chooses Bali as a place for her internship. Bali is a small beautiful island located between East Java and Lombok Island. Bali is the most famous of Indonesian tourism in the world that has stunning beaches, magical temples, gorgeous waterfalls, and a lot more natural beauty. Bali is also a city that has a lot of culinary delights, so that's why the writer chose Bali as the place for her industrial training. As for industrial training program the author chose The author chooses BRAUD Artisan Bakery Bali. The reason for choosing BRAUD Artisan Bakery is because it's one of the largest factory in Bali which has more than 200 customers. They sell their products mostly for café, restaurant, hotel, and villa. They have a lot of products, start with breads, pastries, and laminations.

In the first 3 months, the author was in the bakery section which produces many types of bread such as Sourdough Bread such as Seeded, Country White, Country Wheat, Dark Rye and others, Flat Bread such as Ciabatta, Pita Pocket, Cuban Bread and others, and Buns such as Brioche, Milk Bun, Charcoal Bun, Potato Bun, Vegan Bun and others. There are 4 jobdesk like baking, tabling, mixing, and counting. Baking and counting usually carried out by senior.

The author's jobdesk helping the baking, tabling, and mixing. For baking usually make egg wash from egg yolk, salt, and milk, and topping the bread with white sesame, black sesame, and mix sesame according to order. For tabling usually cutting and portion

all the dough that has been mixed, shaping Sourdough Bread and Flat Bread, rolling the Buns, dusting the banneton with bread flour and semolina flour so the dough does not stick to the banneton, prepare boards, trays, and trolleys, and buttering the bread mold about 60 trays for Buns. For mixing usually weighing ingredients, prepare beetroot juice and spinach juice, peel and cut potatoes, and feeding starter around 5 containers. In the bakery section there are 2 shifts, at 8 am and 12 pm with working hours of 8 hours including 1 hour break.

In the next 1.5 months, the author was in pastry section which produce dessert, tart, and also some condiments for BRAUD Café. The author jobdesk are restock and baking Basque Cheesecake, New York Cheesecake, Chocolate Tart Shell, Pineapple Tart Shell, Brownies, Tiramissu, Matcha Tiramissu, make Banana Pastry Cream and some café condiments such as Strawberry Jam and Cheese Fillings. In the pastry section there are 2 shifts, at 8 am and 12 pm but mostly at 8 am with working hours same as bread section.

In the last 1.5 months, the author was in lamination section which produce Croissant, Almond Croissant, Pain Au Chocolate, Banana Danish, Kouign Amann, Brunski, etc. The author jobdesk are help weighing and mixing the dough, sheeter the dough, wrap it, and store it in the freezer, shaping Pain Au Chocolate, Croissant, Brunski, and Danish, prepare trolleys and tray with baking paper on each tray, egg washing, weighing the ingredients for Almond Cream, make Almond Croissant and wrapping container. In the lamination section there are 3 shifts, at 6 am, 10 am, and 12 pm with working hours of 8 hours including 1 hour break.

1.2 INDUSTRIAL TRAINING OBJECTIVE

- a. Complete the internship program as a requirement to graduate.
- b. Gaining professional working experience and network.
- c. Expanding knowledge and skills.
- d. Learn to be responsible for work that has been entrusted.
- e. Gaining some professional soft skills such as communication, punctuality, time management, discipline.
- f. Gaining experience working on a team.