

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 HISTORY OF BRAUD ARTISAN BAKERY

BRAUD Artisan Bakery is an established artisan baking company producing exceptional quality Sourdough, Breads, and Pastries in Bali since 2014, as a small business/ micro-bakery. Moving as a 100 % wholesale company, they have an exciting and challenging journey, got countless lessons and achievements. They never stop to experimenting, improving and learning, from creating a better loaves, breads, and pastries. At the moment, BRAUD Artisan Bakery caters to more than 200 establishments across Bali, from Hotels, Restaurants, Villas, and Cafes. BRAUD Artisan Bakery delivered a freshly baked artisanal Sourdough Loaves, Breads, and Pastries on daily basis every morning.

2.2 BRAUD OVERVIEW

2.2.1 LOGO



Figure 2. 1 BRAUD Logo

2.2.2 LOCATION



Figure 2. 2 Location of BRAUD Artisan Bakery

Information about BRAUD Artisan Bakery :

- Adress : Pulau Morotai Street No. 45, Denpasar, Bali.
- Phone Number : 0822-3781-0111
- Operational Hours : 09.00-17.00, Monday – Sunday
- Website : braudartisanbakery.com
- Instagram : @braud.artisanbakery

2.3 KITCHEN BRIGADE & JOB DESCRIPTION

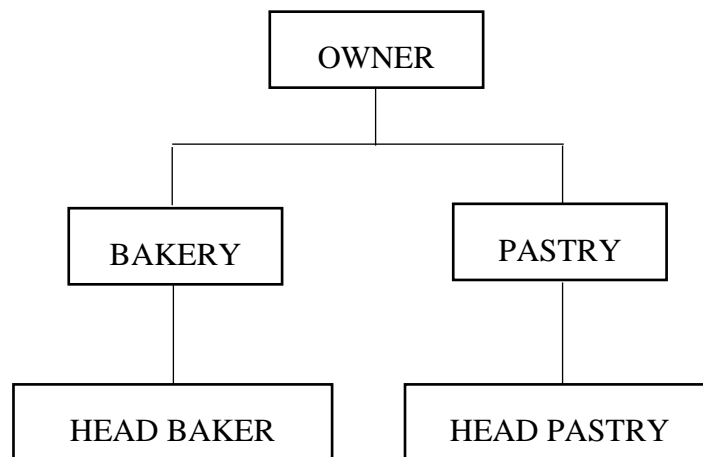


Figure 2. 3 Kitchen Organizational Structure

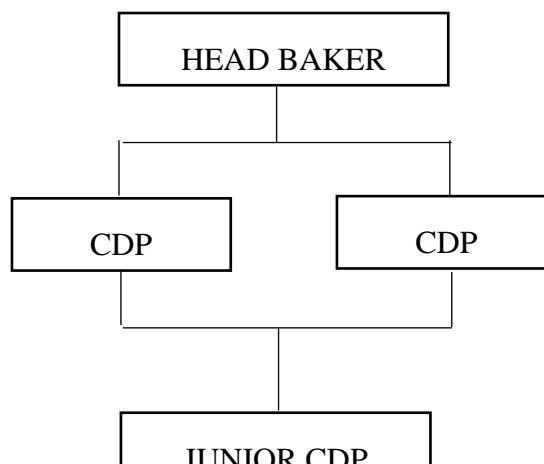


Figure 2. 4 Bakery Kitchen Brigade

BRAUD Artisan Bakery uses a Deployment and Rolling Work System divided into 4 roles:

- Baking (Commis – Head Baker, 1 – 2 people)
 - Baking all Sourdough, Flat Bread, Buns & Toast.
 - Grill and bake English Muffin.
 - Topping all Bread according to order.
 - Check the proofing area so that is no bread left behind which causes overproofing.
- Tabling (Trainee – Head Baker, 4 – 5 people)
 - Checking production list, double check, check wasted.
 - Counting the order (by leader, there are usually 2 leaders in each sift).
 - Cutting & portion all Sourdough, Flat Bread, Buns & Toast.
 - Shapping all Sourdough, Flat Bread, and Toast.
 - Rolling all Buns.
 - Prepare toppings ; chopped garlic, chopped rosemary, lemon zest, etc.
 - Prepare trolleys, trays, polished bread mold.

- Clean the tray and table.
- Mixing (Apprentice – Demi CDP, 1 person + training)
 - Mixing and weigh all Sourdough, Flat Bread, Buns & Toast.
 - Double check all ingredients before entering into the mixer.
 - Feeding Starter 5 containers (help by training).
 - FIFO all ingredients.
 - Check the remaining water content of the mix.
 - Check the inventory and report to the leader the items that need to be repurchased.
- Counting (CDP – Head Baker, 1 person)
 - Counting prepare morning shift.
 - Counting order.
 - Counting stock.
 - Double check all the counting.
 - Provide information to all sections and packaging.
 - Help the tabling section.

In bakery section there are 3 shift, at 8am, 3pm and 9pm. As for the training at 8am and 12pm. Below is listed the job description of each position :

- Head Baker
 - Manages all operation in bakery.
 - Sometimes goes to BRAUD Café for checking the situation and if there is a new menu.
 - Developing new pastry products for Whole sale and BRAUD Café.
 - Meeting with potential collaborators.
 - Ensuring that all ingredients are high quality and stored properly at storage.
 - Maintain hygiene and sanitation of the kitchen and storage.
 - Manage teamwork.
 - Ensure that production, preparation, and presentation or the finish product are according to SOP.
 - Controlling the work flow, make schedule for bread team.
 - Checking order, storage, and products.
- Chef de Partie Bread (4 people)
 - Be leader in each shift.

- Do the counting and controlling the kitchen.
- Manage teamwork.
- Controlling the work flow, make schedule for bread team.
- Checking order, storage, and products.
- Report wasted to head baker.
- Maintain hygiene and sanitation of the kitchen and storage.
- Junior CDP, Commis, Apprentice, Daily Worker, and Training
 - Work according to schedule.
 - Maintain self hygiene and sanitation.
 - Manage teamwork.
 - Report to leader about every detail; dough, ingredients, and storage.

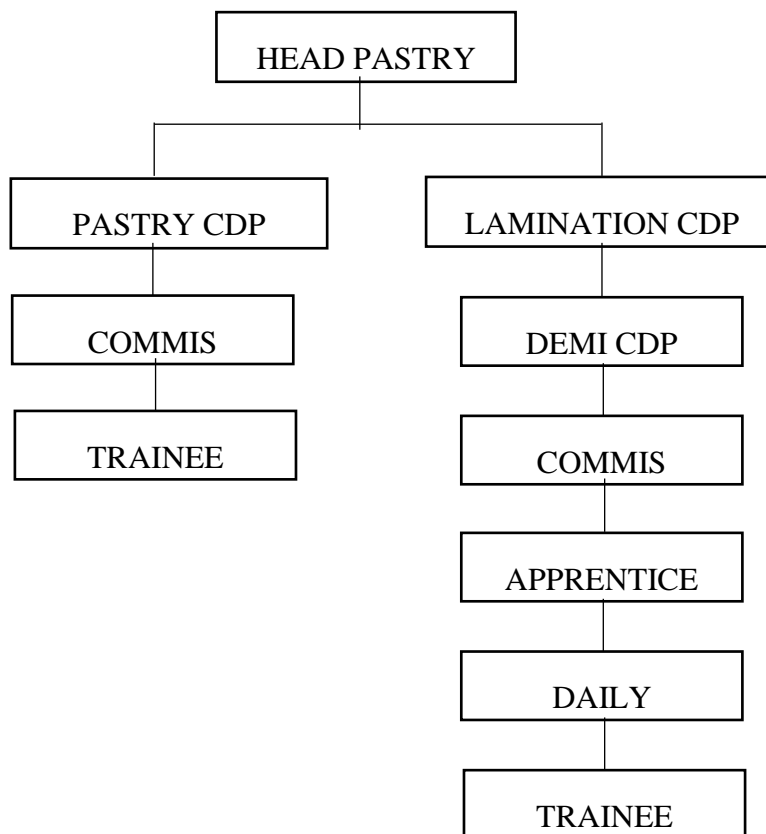


Figure 2. 5 Pastry Kitchen Brigade

In pastry section there are only 3 people, head pastry, commis pastry, and training.

- Head Pastry
 - Work schedule at 6am, 8am, 10am, & 12pm depending on work.

- Sometimes goes to BRAUD Café for checking the situation and if there is a new menu.
- Developing new pastry products for Whole sale and BRAUD Café.
- Meeting with potential collaborators.
- Ensuring that all ingredients are high quality and stored properly at storage.
- Maintain hygiene and sanitation of the kitchen and storage.
- Manage teamwork.
- Ensure that production, preparation, and presentation of the finish product are according to SOP.
- Controlling the work flow, make schedule for pastry team.
- Checking order, storage, and products.
- Pastry Chef de Partie
 - Away – working at BRAUD General Store Jakarta.
- Commis Pastry
 - Make Café and Whole Sale order.
 - Manage teamwork.
 - Controlling the products process.
 - Maintain hygiene and sanitation.
 - Make report about the products and item that need to be repurchased to head pastry.
 - Report wasted to head pastry.
 - Help developing new menu.

In lamination section there are 4 shifts, 6 am, 10 am, 3 pm, and 9 pm with different job task.

- 6 am
 - Mixing and weighing dough for lamination, 10 batch with 9 container each batch.
 - Sheet and keep the dough in freezer.
 - Make sweet pastry such as Pain au Chocolate, Koughn Amann, Danish, etc.
 - Make almond cream for almond croissant.
 - Make almond croissant.
- 10 am
 - Sheet lamination dough that already has butter inside.

- Makes Croissant and Brunski.
- Cut the dough according to order.
- Rolling the Croissant and Brunski.
- Weighing the remaining unused dough for mixing tomorrow around 10 pcs.
- Help egg washing the croissant that already proofing.
- 3 pm
 - Sheet lamination dough to add butter so it can be used for tomorrow.
 - Prepare and make almond cream.
 - Egg washing and bake all lamination products.
- 9 pm
 - Bake the lamination product which has not been bake by previous shift.
 - Bake Almond Croissant.
 - Topping the Danish products.
 - Report to packaging.
 - Report wasted to CDP.

Below is listed job description for each position :

- Lamination Chef de Partie
 - Do the counting and controlling the kitchen.
 - Manage teamwork.
 - Controlling the work flow, make schedule for lamination team.
 - Checking order, storage, and products.
 - Report wasted to head pastry.
 - Maintain hygiene and sanitation of the kitchen and storage.
 - Make schedule for lamination team
- Demi CDP, Commis, Apprentice, Daily Worker, and Training
 - Work according to schedule.
 - Maintain self hygiene and sanitation.
 - Manage teamwork.
 - Report to leader about every detail; dough, ingredients, and storage.

2.4 BRAUD ARTISAN BAKERY HYGIENE PROCEDURE

- All staffs must wear black or white T-shirt, long pants, socks, safety shoes, apron and hairnet.

- All staffs responsible for their own grooming (short nails, neat hair, etc.)
- All staffs must join general cleaning every 2 weeks. Cleaning trolleys, trays, boards, chillers, freezers, bannetons, tables, standing freezer, sheeters, dough divider, etc.
- All staffs must wash their hands before entering the kitchen.

2.5 KITCHEN INSTALLATION



Figure 2. 6 Kitchen Installation

- 1 = Baking Area
- 2 = Tabling Area
- 3 = Mixing Area
- 4 = Counting Area
- TB = Baking Table
- C = Rye Meal Flour
- S = Sugar
- WF = Whole Wheat Flour
- F = Bread Flour