

## CHAPTER III

### INTERNSHIP ACTIVITIES

#### 3.1 INTERNSHIP ACTIVITIES

**Table 1.** Internship Activities

| Date                           | Working Time  | Activities  |
|--------------------------------|---------------|---|
| 21 <sup>st</sup> December 2022 | 08.00 – 16.00 | - Make egg wash from egg yolk, salt, and milk   |
| -                              |               |   |
| 23 <sup>rd</sup> March 2023    | 12.00 – 20.00 | - Toppings the bread with white sesame, black sesame, and mix sesame according to order.                |
| &                              |               |   |
| 31 <sup>st</sup> March 2023    |               | - Cutting and portion all the dough that has been mixed.  |
| -                              |               |   |
| 2 <sup>nd</sup> April 2023     |               | - 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.            |
|                                |               | - Weighing ingredients, prepare beetroot juice and spinach juice, peel and cut potatoes.                |
|                                |               | - Feeding starter around 5 containers.  |

|   |   |   |
|---|---|---|
| 24 <sup>th</sup> March 2023<br>-<br>30 <sup>th</sup> March 2023 | Day off<br><br>(return to Surabaya )            |   |
| 3 <sup>rd</sup> April 2023<br>-<br>14 <sup>th</sup> May 2023    | 08.00 – 16.00<br>10.00 – 18.00<br>12.00 – 20.00 | <ul style="list-style-type: none"> <li>- Bake Basque and New York Cheese Cake.</li> <li>- Restock Basque and New York Cheese dough.</li> <li>- Make Brownies 4 – 8 tray (22 x 22 cm).</li> <li>- Restock Lady Finger Sponge for Tiramissu 4 and Matcha Tiramissu 4.</li> <li>- Make Tiramissu Cream and Matcha Tiramissu Cream.</li> <li>- Make Earl Grey Milk.</li> <li>- Assamble Tiramissu and Matcha Tiramissu.</li> <li>- Make chocolate tart shell and sugar dough tart shell.</li> <li>- Assamble Choco Pistachio Tart, Pineapple Tart, and Cranberry Tart.</li> <li>- Make Lady Finger, Cream Cheese Fillings, Strawberry Jam, etc for Café condiments.</li> <li>- Clean the table and sink.</li> <li>- Report to seniors.</li> </ul> |
| 15 <sup>th</sup> May 2023<br>-<br>28 <sup>th</sup> June 2023    | 06.00 – 14.00<br>10.00 – 18.00<br>12.00 – 20.00 | <ul style="list-style-type: none"> <li>- Weighing ingredients for mixing.</li> <li>- Mixing, Sheeter, Wrapping, and keep the dough in Freezers.</li> <li>- Make Sweet Pastry, such as Pain au Chocolate, Kougn Amann, etc.</li> </ul>   |

|  |  |   |
|--|--|---|
|  |  | <ul style="list-style-type: none"> <li>- Prepare Pain au Chocolate, Banana Danish, Croissant, Brunski for Café.</li> <li>- Weighing the ingredients for Almond Cream.</li> <li>- Make Almond Croissant.</li> <li>- Prepare Trays and Trolleys.</li> <li>- Shaping Brunski and Croissant.</li> <li>- Sheetering Croissant dough.</li> <li>- Weighing unuses dough for mixing tomorrow.</li> <li>- Egg washing the Croissant that ready to bake.</li> <li>- Wrapping container for tomorrow.</li> </ul> |
|--|--|---|

### 3.2 PRODUCTS

BRAUD Artisan Bakery has many products, due to very busy work activity the picture can not be taken all.



**Figure 3. 1** Tiramissu; Cranberry Tart; Choco Pistachio Tart and Pineapple Tart



**Figure 3. 2** Lady Finger; Matcha Tiramissu; Basque Cheesecake

The products above is part of a pastry product. The author learned a lot while making these products, from making an ugly Lady Finger which inconsistent shape to be more stable and consistent, from making a runny Tiramissu Cream to a normal and set according to the SOP. The favorite products is Basque Cheesecake and Brownies, even though it looks easy to make but it's quite tricky and heavy.

Croissants is a lamination product that many customers are looking for because of its distinctive aroma and taste. Everyday they make around 1.800 – 2.000 pcs Croissants, not including other products such as Banana Danish, Pain Au Chocolate, Peach Danish, Vegan Croissant, etc. Making lamination dough is very complicated because it takes 2 days to finally become a finished product.



**Figure 3. 3** Croissant



**Figure 3. 4** Brioche Buns; Buns



**Figure 3. 5** Bagels; Baguette Dough

BRAUD Artisan Bakery 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. The Breads are distinguished by looking at the color and texture, such as Black Buns = Charcoal Buns, Red and Pink Buns= Beetroots Bun, Green Buns = Spinach Buns, White Buns = Milk Buns, Light Yellow Buns= Brioche Buns, etc





**Figure 3. 6** Sourdough

### **3.3 WORK PLACE**



**Figure 3. 7** Tabling Area; Baking Area



**Figure 3. 8** Pastry and Lamination Room



**Figure 3. 9** Egg Wash Area; Back Area

This is the place where we do the work according to the jobdesk. Pastry Area is the narrowest place compared to the others. BRAUD Artisan Bakery has Steward Team who clean all area, equipment, etc.



### 3.4 EVENT HANDLED DURING INTERNSHIP

- BRAUD SUNDAY SPECIAL

BRAUD Café have an event every Sunday called SUNDAY SPECIAL, but usually the SUNDAY SPECIAL menu is handled by seniors. The training will help when asked by seniors usually the training help assemble the products and help pack the product to the packaging. The products usually pastry like cakes, Danish, etc.

- BRAUD >< COLD MOO ON SUNNY DAYS

It's a collaboration This event lasts for 1 week, April 23<sup>rd</sup> to April 30<sup>th</sup> 2023, from 3pm-8pm, at Cold Moo Bali, Canggu. I was asked to come in at 6 am to do work as usual until 1 pm. Then get ready to go to Cold Moo with my Head Pastry Sis Joke. When we arrived, my task is to helped filled a cup with ingredients according to the order after that toppings the ice cream according to the order. There are 4 collaboration menus.





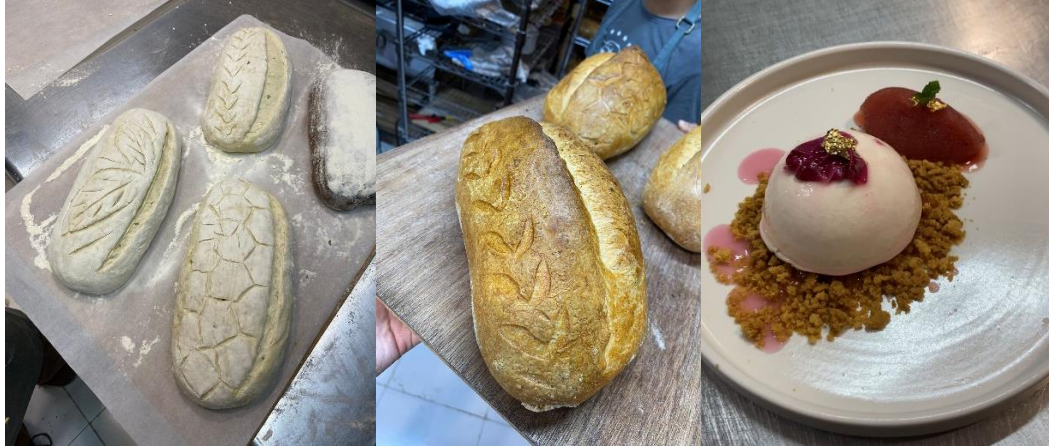
**Figure 3. 10** BRAUD >< COLD MOO Collaboration MENU

- BRITTLE BAILEYS
  - o Sweet Milk Ice Cream Base / Croissant Brittle / Baileys Caramel Sauce
  
- COFFEE O’NANA
  - o One Slice of Banana Bread / Espresso Butter / Banana Krisps Ice Cream / Coffee Sauce
  
- SWEET CORN TOASTIE
  - o One Slice of Country White Sourdough / Corn Ice Cream / Smoked Maple Syrup / Sea Salt / Corn Flakes
  
- STRAWBERRY DELIGHT
  - o Cruffin / Strawberry Mint Coulis / Strawberry Ice Cream / Freeze Dried Raspberry Crumbs

There are menu that uses Sourdough and Banana Bread, we heated it first before plating. Many people come to try this collaboration menus. This is a pleasant experience for me and it’s my first time work at ice cream shop.

### **3.5 EXAM DURING INDUSTRIAL TRAINING**

BRAUD Artisan Bakery have 2 sections there are Bakery Section and Pastry & Lamination Section, so every 3 months the intern must have exam in each section. The author make Salted Egg Sourdough for bakery section exam and Eunoia (Beautiful thinking so the person that eat my dish get an beautiful mind) for Pastry and Lamination Exam. I did 3 trial of making Salted Egg Sourdough, the first one is not good enough, and the second one is to bland so my senior gave me adviced to add white sesame in the sourdough. So the last trial I can make delicious Salted Egg Sourdough.



**Figure 3. 11** Salted Egg Sourdough; Eunoia Dessert

For the Eunoia dessert, it has White Chocolate Mousse that filled with Strawberry Coulis and layered with Rose Jam, plated with Almond Cookie Crumble and Watermelon Mint Sorbet. All flavors are in this dish from sweet, salty, sour, savory, mint and freshness. It was my first time making sorbet by myself, I did 3 trial for the sorbet and 2 trial for the Rose Jam. It kind of fun when they give us exam because we have to think about dish that unique and quite rare to find.