

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



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

PLAGIARISM STATEMENT

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Bali, April 26th, 2023



Gladys Triana Tanri

APPROVAL 1

Title : Bakery and Pastry Kitchen in Braud Artisan Bakery Bali
Company name : BRAUD Artisan Bakery
Company address : Jl. Pulau Morotai No.45, Dauh Puri Klod, Kec. Denpasar
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Has been tested and declared successful.

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APPROVAL 2
INDUSTRIAL TRAINING REPORT
BAKERY AND PASTRY KITCHEN IN BRAUD ARTISAN BAKERY BALI

Arranged By:

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Industrial Training conducted from January 11th, 2023 until July 11th, 2023 at
BRAUD Artisan Bakery

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PREFACE

Praise and gratitude to Almighty God for all of the graces, guides and blessings that provide health, strength, and opportunity in order for the writer to complete the Internship Program. This report is written and prepared based on industrial training results conducted by the writer during six months training at BRAUD Artisan Bakery Bali.

In the process of internship and completion of this report, the writer has received much guidance and assistance from various parties. Therefore, the writer would like to convey a respect and sincere gratitude to:

1. Mrs. Novi Indah Permata Sari as the writer's advisor in compiling the project report to completion. Without her guidance this report would not have materialized.
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3. Ms. Heni Adhianata as the Head of Study Program at Ottimmo International.
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8. All of BRAUD Artisan Bakery family, who have helped, shared their knowledge and warm energy with the writer while doing the internship there.
9. Parents who have given the writer privileged to achieve good education and opportunity to do an internship in Bali.

Bali, 8th of May 2023



Gladys Triana Tanri

ABSTRACT

Industrial training activities report is a final step to complete the Diploma III of the Culinary Arts Program at Ottimmo International MasterGourmet Academy Surabaya. The author spent 6 months of the semester doing an internship at one of the best wholesale bakeries in Bali, namely BRAUD Artisan Bakery. BRAUD Artisan Bakery supplies its products to BRAUD Cafe and other hotels, restaurants and beach clubs in Bali. The internship started from January 11th, 2022 until July 11th, 2022. The author work for 6 days in a week with 8 hours of work every day.

The author got the chance to join three different section in BRAUD Artisan Bakery, the bakery, pastry, and lamination section. The bakery focuses on making bread and sourdough, while the lamination team focuses on making products of puff pastry-based, such as croissant, Pain au Chocolat, Danish, *etc.* Pastry team focuses on making dessert that mostly available in BRAUD café such as cheesecake, tiramisu, brownies, *etc.*

The author got so many benefit from the internship. Apart from getting experience, knowledge, and skills, the author has learned about leadership and professionalism in work. The author felt honored to once being a part of BRAUD team. All of the staff have been helpful, kind, and generous with the knowledge and experience.

Keyword: BRAUD Artisan Bakery, Pastry and Bakery Department, Internship

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