

## CHAPTER III

### INTERNSHIP ACTIVITIES

#### 3.1 Place of Assignment

During the internship period, the author was placed in three different departments. The first two months, the author was placed in Lamination team from 11<sup>th</sup> January – 10<sup>th</sup> March, 2023 and one month on Pastry team from 11<sup>th</sup> March – 10<sup>th</sup> April, 2023. The last three months of internship author spent in Bakery team from 11<sup>th</sup> April until 11<sup>th</sup> July, 2023. The author work 6 days a week with 8-hour long shift every day.

#### 3.2 Job Description and Activities Performed

During six months of internship, there are several jobs/activities that the author did in three different departments, as shown in the table below:

**Table 3.1** Industrial Training Activities

No.	Training Period	Working Hours	Activities
1.	11 <sup>th</sup> January – 10 <sup>th</sup> March, 2023 (Lamination Team)	<ul style="list-style-type: none"> <li>• Morning shift (06.00 AM – 02.00 PM)</li> <li>• Mid-day shift (10.00 AM – 06.00 PM)</li> <li>• Afternoon shift (03.00 PM – 11.00 PM)</li> </ul>	<ul style="list-style-type: none"> <li>• Laminating croissant &amp; other folded dough</li> <li>• Cutting &amp; Shaping Brunski</li> <li>• Cutting &amp; Shaping Pain au Chocolat</li> <li>• Cutting &amp; Shaping Danish</li> <li>• Cutting &amp; Shaping Raisin Danish</li> <li>• Cutting &amp; Shaping Chocolate &amp; Banana Danish</li> <li>• Cutting &amp; Shaping Kouign – Amann</li> <li>• Making Almond Croissant filling</li> <li>• Mixing puff pastry dough</li> <li>• Folding puff pastry dough</li> </ul>
2.	11 <sup>th</sup> March – 10 <sup>th</sup> April, 2023 (Pastry Team)	<ul style="list-style-type: none"> <li>• Morning shift (08.00 AM – 04.00 PM)</li> </ul>	<ul style="list-style-type: none"> <li>• Making &amp; baking brownies</li> <li>• Making &amp; baking Basque and New York Cheesecake</li> <li>• Making &amp; assemble Tiramisu</li> <li>• Making &amp; assemble Matcha Tiramisu</li> </ul>

		<ul style="list-style-type: none"> <li>• Mid-day shift (12.00 PM – 08.00 PM)</li> </ul>	<ul style="list-style-type: none"> <li>• Making Ladyfinger cookies</li> <li>• Making &amp; assemble Pineapple Caramel Tart</li> <li>• Making &amp; assemble Chocolate Pistachio Tart</li> <li>• Making &amp; assemble Cranberry Tart</li> <li>• Making Choco Caramel Cake component</li> <li>• Making &amp; assemble Hummingbird cake</li> </ul>
3.	11 <sup>th</sup> April – 11 <sup>th</sup> July, 2023 (Bakery Team)	<ul style="list-style-type: none"> <li>• Morning shift (08.00 AM – 04.00 PM)</li> <li>• Mid-day shift (12.00 PM – 08.00 PM)</li> </ul>	<ul style="list-style-type: none"> <li>• Grease the bun's and toast mold</li> <li>• Helping the mixing team in preparing the ingredients needed</li> <li>• Folding and shaping sourdough</li> <li>• Shaping Baguette</li> <li>• Shaping buns (milk bun, brioche bun, charcoal bun, vegan buns, potato bun, sourdough bun)</li> <li>• Shaping Bagel</li> <li>• Shaping English Muffin</li> <li>• Shaping Ciabatta, Turkish and Cuban Bread</li> <li>• Shaping Pita Pocket</li> <li>• Shaping hotdog bun and bahn mi bun</li> <li>• Shaping white toast and brown toast</li> <li>• Egg washing all buns before baked</li> </ul>

### 3.3 Product of Internship

#### 1) Bakery

##### a. Sourdough

There are various kinds of sourdough that the bakery made, such as country white, country rye, dark rye, country wheat, miso sourdough, seeded sourdough, porridge loaf, and tin loaf sourdough.



**Figure 3.5** Sourdough

The author is also given the opportunity to make her own sourdough from start to finish.



**Figure 3.6** Sourdough made by the Author

b. Buns

There are many kind of bun made by the bakery, it varied from the regular bun (milk bun, brioche bun, potato bun), colored bun (charcoal bun, beetroot bun, and spinach bun) to vegan bun (vegan brioche bun, and vegan potato bun).



**Figure 3.7** Vegan Bun



**Figure 3.8** Sesame Milk Bun



**Figure 3.9** Milk Bun



**Figure 3.10** Sourdough Bun

c. Toast & Other Breads

Bakery produces white toast, brown toast and brioche toast. For other breads, BRAUD also produces bagel, ciabatta, baguette, Cuban bread, Turkish, focaccia, English muffin, pita pocket, hot dog bun, Bahn Mi bun, *etc.*



**Figure 3.11** Hotdog Bun



**Figure 3.12** Brioche Toast



**Figure 3.13** Turkish



**Figure 3.14** Bagel



**Figure 3.15** Ciabatta

2) Lamination

a. Croissant

There are three sizes of BRAUD croissant that is been produced, 40gr croissant, 70gr croissant, and 90gr croissant. For the wholesale, BRAUD only make three kind of croissant, the butter croissant, almond croissant and vegan croissant.





**Figure 3.16** Butter Croissant



**Figure 3.17** Almond Croissant

The author had the opportunity to make wholesale croissants from scratch, started from mixing, shaping to proofing the croissants before baking.



**Figure 3.18** Croissant-shaping by the Author





**Figure 3.19** Croissant in-the-making made by the Author

b. Other Laminated Bread

Other pastry bread that are made from lamination section are Pain au Chocolat, Danish, Chocolate Banana Danish, Kouign Amann, Brunski, and Cinnamon Raisin Danish.



**Figure 3.20** Pain au Chocolat



**Figure 3.21** Peach Danish



**Figure 3.22** Chocolate Banana Danish



**Figure 3.23** Kouign Amann



**Figure 3.24** Brunski



**Figure 3.25** Cinnamon Raisin Danish

3) Pastry

a. Wholesale

There are three items that are made for wholesale production, namely Brownies, Basque Burnt Cheesecake, and New York Cheesecake.



**Figure 3.26** Brownies



**Figure 3.27** Burnt Basque Cheesecake



**Figure 3.28** New York Cheesecake

b. BRAUD Café

The pastry section in BRAUD Artisan Bakery is responsible to make the pastry dessert for BRAUD Café every day. These are all the pastry that the author made while in pastry section.



**Figure 3.29** Choco Pistachio Tart



**Figure 3.30** Caramel Pineapple Tart



**Figure 3.31** Caramelized White Chocolate Panacotta



**Figure 3.32** Hummingbird Cake



**Figure 3.33** Tiramisu



**Figure 3.34** Cranberry Tart





**Figure 3.35** Matcha Tiramisu

### **3.4 Working Area**



**Figure 3.36** Mixing area



**Figure 3.37** Working Table





**Figure 3.38** Dry Storage



**Figure 3.39** Baking Area



**Figure 3.40** Walk-in Chiller

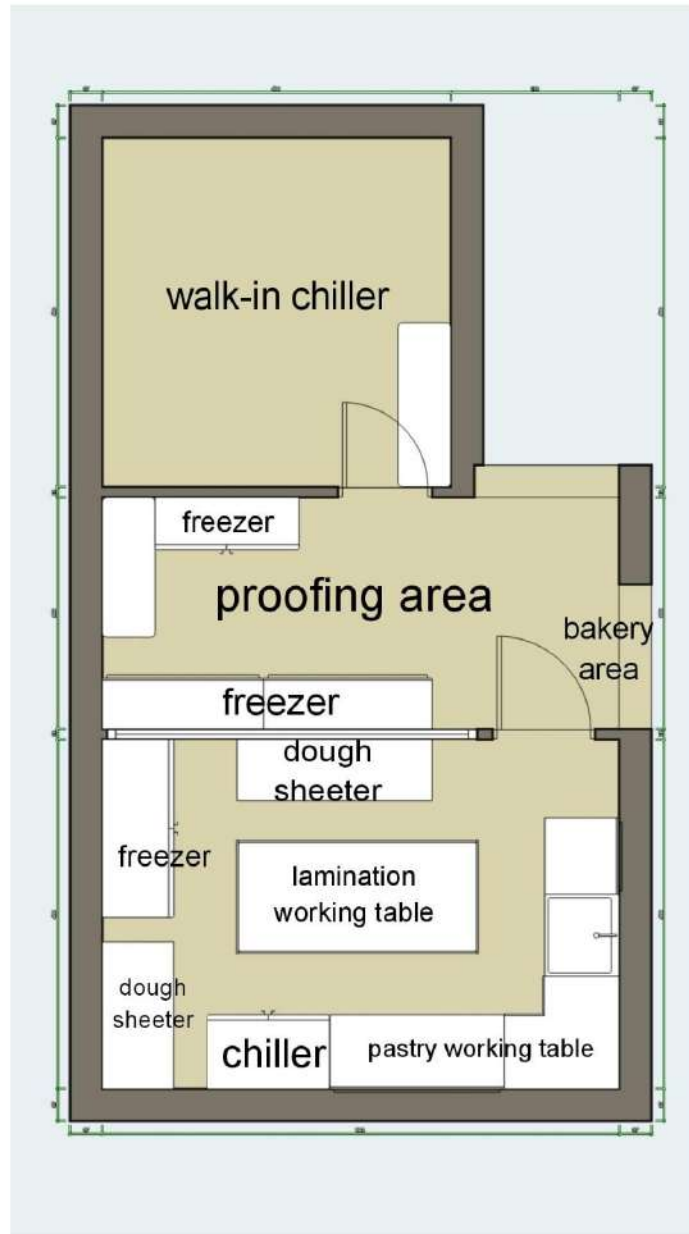


**Figure 3.41** Lamination Work Area

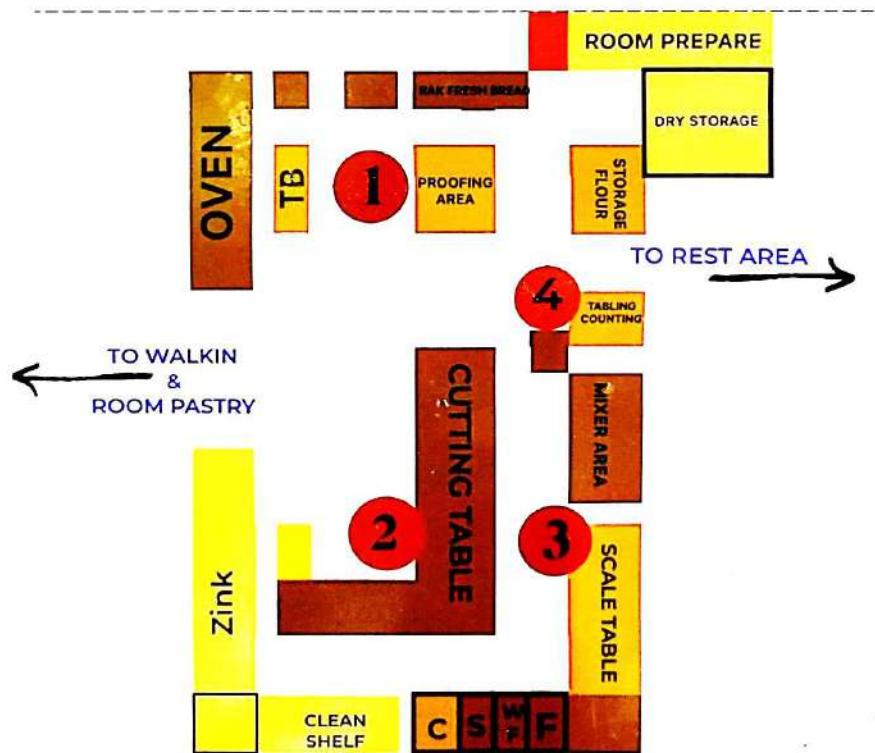


**Figure 3.42** Staff Locker and Rest Area

### 3.5 General Kitchen Maps



**Figure 3.43** Pastry and Lamination Kitchen Area



**Figure 3.44** Bakery Kitchen Area