

**INDUSTRIAL TRAINING REPORT**  
**“PASTRY, LAMINATION AND BAKERY IN BRAUD**  
**ARTISAN BAKERY (HEADQUARTERS)”**



**ARRANGED BY**

**CECILIA THIARA**  
**2074130010052**

**CULINARY ARTS STUDY PROGRAM**  
**OTTIMMO INTERNATIONAL**  
**MASTERGOURMET ACADEMY**  
**SURABAYA**  
**2023**

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, expect where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Bali, March 17<sup>th</sup> 2023



Cecilia Thiara

### APPROVAL 1

Title : BRAUD Artisan Bakery (Headquarters)  
Company name : BRAUD  
Company address : Jl. Pulau Morotai No.45, Dauh Puri Klod, Kec. Denpasar Barat, Kota Denpasar  
No. telp./fax. : 0822-3781-0111  
Which is carried out by Students of Culinary Arts OTTIMMO International MasterGourmet Academy Surabaya  
Name : Cecilia Thiara  
Reg. no : 2074130010052  
Has been tested and declared successful.

Approved by,

Bali, July 4<sup>th</sup>, 2023

Advisor

Supervisor

  
Gilbert Yanuar Hadiwirawan, A.Md. Par.

NIP: 79900101 1701 041

  
Ben

Head Baker

Acknowledged by,  
Director of OTTIMMO International  
MasterGourmet Academy Surabaya

  
  
Zaldy Iskandar, B.Sc  
NIP. 197310251201001

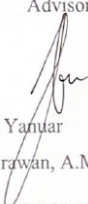
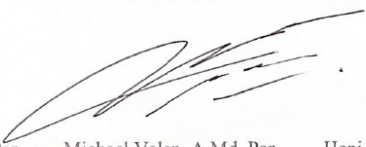
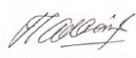
APPROVAL 2

INDUSTRIAL TRAINING REPORT PASTRY, LAMINATION AND  
BAKERY IN BRAUD ARTISAN BAKERY (HEADQUARTERS)

Arranged By:  
**Cecilia Thiara**  
2074130010052



Industrial Training conducted from January, 3<sup>rd</sup> 2023 until July, 3<sup>rd</sup> 2023 at  
BRAUD Artisan Bakery (Headquarters)

Approved by:

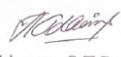
Advisor	Examiner I	Examiner II
 Gilbert Yanuar Hadiwirawan, A.Md. Par. NIP: 19900101 1701 041	 Michael Valen, A.Md. Par. NIP: 19950219 2001 074	 Heni Adhianata, S.T.P., M.Sc. NIP: 19900613 1402 016

Acknowledged by,

Director of OTTIMMO International  
Master Gourmet Academy,

  
  
Zaldy Iskandar, B.Sc.  
NIP: 197310251201001

Head of Culinary Arts Program Study  
Ottimmo International Master Gourmet  
Academy,

  
Heni Adhianata, S.T.P., M.Sc.  
NIP: 19900613 1402 016

## PREFACE

First of all, I would like to thank to Buddha for His blessings and guidance to complete this report. This report is prepared based on industrial training results conducted by the author for six months in BRAUD Artisan Bakery (Headquarters). This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts and Baking Pastry in Ottimmo International Master Gourmet Academy.

In the process of this report, the Author has received much guidance and assistance from various parties. Therefore, with full humility, on this occasion, me as the author should express their sincere thanks to :

1. To my parents who always support me to finish this education and also always support me to complete this report.
2. To Mr. Zaldy Iskandar as the head Director of Ottimmo International Master Gourmet Academy.
3. To Ms. Heni Adhianata as the Head of Study Program at Ottimmo International.
4. To Mr. Gilbert Yanuar Hadiwirawan who guide to complete this report and preparation report.
5. To Mr. Robby Jic Putra as Head of Student Affairs at Otimmo International
6. To Mrs. Joke as the Head Pastry.
7. To Mr. Krhisna Ade Sugito as the CDP (Chef De Partiè) of Lamination.
8. To Mr. Ben as the Head Baker.
9. To all friends at Ottimmo and BRAUD.

Bali, March 17<sup>th</sup> 2023



Cecilia Thiara

## TABLE OF CONTENT

Plagiarism statement .....	i
Approval 1 .....	ii
Approval 2.....	iii
Preface.....	iv
Table of Content.....	v
List of Table .....	vi
List of Figure.....	vii
Chapter I Introduction .....	1
1.1    Background of The Study .....	1
1.2    Industrial Training Objective .....	3
1.3    The Benefits of Industrial Training.....	3
Chapter II Establishment Background .....	5
2.1    History of Braud Artisan Bakery .....	5
2.2    Kitchen Hierarchy .....	7
2.3    Personal Hygiene and Sanitation .....	11
Chapter III Internship Activities .....	13
3.1    Detail of Internship Activities.....	13
3.2    Picture of Product.....	17
3.3    Picture of Place Visited During The Internship .....	28
3.4    Event Handled During The Internship .....	34
Chapter IV Conclusion.....	37
4.1.    Problem and Solution.....	37
4.2.    Conclusion.....	37
4.3.    Suggestion .....	38
Bibliography.....	39
Appendix .....	40

## LIST OF TABLE

<b>Table 3. 1</b> Internship Activities .....	13
---	----

## LIST OF FIGURE

<b>Figure 2.1</b> Bali Island Maps .....	5
<b>Figure 2.2</b> Kitchen Hierarchy.....	7
<b>Figure 2.3</b> BRAUD Logo .....	12
<b>Figure 2.4</b> BRAUD Artisan Bakery Maps .....	12
<b>Figure 3.1</b> Pastry Schedule.....	15
<b>Figure 3.2</b> Pastry Schedule.....	15
<b>Figure 3.3</b> Lamination Schedule .....	15
<b>Figure 3.4</b> Lamination Schedule .....	16
<b>Figure 3.5</b> Bakery Schedule .....	16
<b>Figure 3.6</b> Bakery Schedule .....	16
<b>Figure 3.7</b> New York Cheesecake.....	17
<b>Figure 3.8</b> Burnt Basque Cheesecake.....	17
<b>Figure 3.9</b> Classic Tiramisu .....	18
<b>Figure 3.10</b> Brownies .....	18
<b>Figure 3.11</b> Hazelnut Paris Brest.....	19
<b>Figure 3.12</b> Kouign Amann.....	19
<b>Figure 3.13</b> Banana Choco Danish.....	20
<b>Figure 3.14</b> Pain au Raisin .....	20
<b>Figure 3.15</b> Almond Croissant .....	21
<b>Figure 3.16</b> Butter Croissant .....	21
<b>Figure 3.17</b> Pain au Chocolat .....	22
<b>Figure 3.18</b> Pain au Chocolat Mix Berries.....	22
<b>Figure 3.19</b> Dark Choco Cold Souffle .....	23
<b>Figure 3.20</b> Carmelized Pannacotta .....	23
<b>Figure 3.21</b> Sourdough.....	24
<b>Figure 3.22</b> Buns .....	24
<b>Figure 3.23</b> Brioche Loaf.....	25
<b>Figure 3.24</b> Focaccia Slab .....	25
<b>Figure 3.25</b> Baguette .....	26
<b>Figure 3.26</b> Hotdog .....	26
<b>Figure 3.27</b> Hoagie Roll .....	27
<b>Figure 3.28</b> Mixer.....	28
<b>Figure 3.29</b> Mixing Table.....	28
<b>Figure 3.30</b> Bakery Station.....	29
<b>Figure 3.31</b> Oven.....	29
<b>Figure 3.32</b> Oven.....	30
<b>Figure 3.33</b> Dry Store.....	30
<b>Figure 3.34</b> Pastry Station .....	31
<b>Figure 3.35</b> Lamination Station.....	31
<b>Figure 3.36</b> Sheeter .....	32
<b>Figure 3.37</b> Walk-in Chiller .....	32
<b>Figure 3.38</b> Dining Area.....	33
<b>Figure 3.39</b> Locker .....	33



**Figure 3.40** Matcha Tiramisu ..... 34  
**Figure 3.41** Double Chocolate Caramel Semlor ..... 35  
**Figure 3.42** Fastelavnboller ..... 36

## ABSTRACT

Bali is one of the cities in Indonesia that is most demand by local and foreign tourists. The factors that make Bali a mainstay tourist destination in Indonesia, because it has unique tourist objects, both natural tourism and cultural tourism. In addition, it is also supported by complete tourism facilities and infrastructure. Factors that are very important in tourism activities are supporting facilities and infrastructure, such as hotels, restaurants, cafés, swimming pools, souvenir centers, and sport facilities. At this time, café became one of the most frequented places by domestic tourists and foreign tourists, from young to adults and also families. One of the café is BRAUD. BRAUD is one of the best competing cafés in Bali, BRAUD also has the largest factory in Bali which has more than 200 customers from café, hotel, villa and restaurants. This report describes the experience of six months of internship in BRAUD Artisan Bakery from January 3<sup>rd</sup>, 2023 to July 3<sup>rd</sup>, 2023. During the internship period, the author gained a lot of knowledge from pastry, lamination and bakery departments. The pastry section is in charge of making dessert, the lamination section is in charge of producing various types of Croissant and various other types of sweets made from Puff Pastry, the bakery section is in charge of producing various types of Sourdough, Buns, Flat Bread, etc. During the internship, the author gained experience on how to work with a good team, how to manage time, and also how to work quickly, learn about leadership and how to be responsible at work, develop new skills and knowledge.

**Keywords :** *BRAUD Artisan Bakery, Internship, Knowledge*