

**CHAPTER III**  
**INTERNSHIP ACTIVITIES**

**3.1 DETAIL OF INTERNSHIP ACTIVITIES**

**Table 3.1** Internship Activities

Date	Time	Activities
January, 3 <sup>rd</sup> 2023 – February, 5 <sup>th</sup> 2023	08.00 – 16.00 12.00 – 20.00	<ul style="list-style-type: none"> <li>- Restock condiments.</li> <li>- Make café order.</li> <li>- Clean up the preparation table.</li> <li>- Make sure all equipment are all cleaned.</li> <li>- Make Brownies, Choux, New York Cheesecake, Glaze, Jam, Sponge Cake, Burnt Basque Cheesecake , Hazelnut Glanduja, Souffle, etc.</li> <li>- Make Braud Sunday Special (BSS).</li> <li>- Over handle</li> </ul>
February, 6 <sup>th</sup> 2023 – April, 2 <sup>nd</sup> 2023	06.00 – 14.00 10.00 – 18.00 15.00 – 23.00	<ul style="list-style-type: none"> <li>- Prepare ingredients for mixing.</li> <li>- Mixing, sheeter, wrapping and rest the dough in the freezer.</li> <li>- Make sweets from puff pastry, such as Pain au Chocolat, Kouign Amman, Pain au Raisin, Blueberry / Peach Danish, Banana Choco Danish, etc.</li> <li>- Make butter for folding.</li> <li>- Prepare frozen croissant and PAC for café.</li> </ul>

		<ul style="list-style-type: none"> <li>- Wrapping container for croissant dough.</li> <li>- Make Almond Cream.</li> <li>- Make Almond Croissant.</li> <li>- Prepare the trolley.</li> <li>- Take out the Croissant folding dough from freezer.</li> <li>- Clean up the table.</li> <li>- Sheeter and cut the Croissant dough.</li> <li>- Shapping Croissant.</li> <li>- Took out sweets and others for the day's order.</li> <li>- Make eggwash.</li> <li>- Folding, wrapping and rest in the freezer.</li> </ul>
<p>April, 3<sup>rd</sup> 2023 – July, 3<sup>rd</sup> 2023</p>	<p>08.00 – 16.00 12.00 – 20.00</p>	<ul style="list-style-type: none"> <li>- Grease the mold.</li> <li>- Prepare tangzhong.</li> <li>- Prepare ingredients for mixing.</li> <li>- Feeding starter.</li> <li>- Peel, cut, and vacuum potatoes.</li> <li>- Mixing sourdough and buns, etc.</li> <li>- Chop garlic and rosemary.</li> <li>- Prepare trolley for bagel.</li> <li>- Shapping various kinds of buns.</li> <li>- Wrapping trolley in walkin chiller.</li> <li>- Shapping Sourdough, Ciabatta, Baguette, Buns, etc.</li> </ul>

### 3.1.1 INTERNSHIP SCHEDULE

PASTRY		(Made by: Krhisna)								NEW				END OF WEEK						
NO	NAME	PREVIOUS WEEK				MON	TUE	WED	THU	FRI	SAT	SUN	AL	EO	PH	PO	AL	EO	PH	PO
		AL	EO	PH	PO	2-Jan	3-Jan	4-Jan	5-Jan	6-Jan	7-Jan	8-Jan								
1	JOKE					BGS	BGS	BGS	BGS	BGS	BGS									
2	FINGKY					12	12	8	OFF	12	12									
3	PUTRI					8	8	8	8	8	8									
4	KRHISNA					15	15	8	8	6	6									
5	OCHA	12				OFF	PH	21	21	21	15									
6	DEJUN					OFF	21	21	21	15	15									
7	SURYA					21	15	PH	OFF	21	21									
8	PAY					8	8	OFF	15	15	8									
9	ODDY					6	6	OFF	8	8	8									
10	RICO					8	OFF	15	15	8	6									
11	LILU					15	8	6	6	6	PO									
12	CANDRA					21	21	15	8	OFF	21									
13	THARESSA					8	OFF	15p	12p	8	8p									
14	ROSIAANE (int)					12	8	6	6	OFF	8									
15	CECIL (int)					12	12	12	12	12	OFF									
16	MIKAEL (DW)					12	12	OFF	15	12	12									
17	FANDI (DW)					6	6	8	12	8	OFF									

Figure 3.1 Pastry Schedule

PASTRY		(Made by: Krhisna)								NEW				END OF WEEK						
NO	NAME	PREVIOUS WEEK				MON	TUE	WED	THU	FRI	SAT	SUN	AL	EO	PH	PO	AL	EO	PH	PO
		AL	EO	PH	PO	16-Jan	17-Jan	18-Jan	19-Jan	20-Jan	21-Jan	22-Jan								
1	JOKE					BGS	BGS	BGS	BGS	BGS	BGS									
2	FINGKY					12	12	12	8	12	8									
3	PUTRI					8	8	8	12	8	OFF									
4	KRHISNA					8	6	OFF	21	21	15									
5	OCHA	12	2			6	OFF	21	15	PH	21									
6	DEJUN					OFF	21	21	15	15	12									
7	SURYA					15	8	OFF	21	21	15									
8	PAY					15	15	8	EO	OFF	6									
9	ODDY					PH	15	8	OFF	8	8									
10	RICO					21	PH	15	8	OFF	21									
11	LILU					8	8	6	6	6	8									
12	CANDRA					21	21	15	12	15	OFF									
13	THARESSA					6	OFF	PH	8	8	6									
14	FANDI (DW)					12	6	6	OFF	21	21									
15	GEMI (DW)					12	12	12	12	12	OFF									
16	ROSIAANE (int)					OFF	12	8	6	6	8									
17	CECIL (int)					12	8	8	12	8	8									
18	GLADYS (int)					8	8	12	8	8	6									

Figure 3.2 Pastry Schedule

PASTRY		(Made by: Krhisna)								NEW				END OF WEEK						
NO	NAME	PREVIOUS WEEK				MON	TUE	WED	THU	FRI	SAT	SUN	AL	EO	PH	PO	AL	EO	PH	PO
		AL	EO	PH	PO	13-Feb	14-Feb	15-Feb	16-Feb	17-Feb	18-Feb	19-Feb								
1	JOKE					BGS	BGS	BGS	ON	ON	ON									
2	FINGKY					12	12	8	OFF	8	12									
3	PUTRI					8	8	12	8	8	8									
4	KRHISNA					OFF	15	10	10	6	6									
5	OCHA	12	2			6	6	OFF	21	21	15									
6	DEJUN					15	15	15	15	10	OFF									
7	SURYA					OFF	21	21	15	10	6									
8	PAY					10	10	10	10	6	6									
9	ODDY					10	10	10	6	OFF	15									
10	RICO					21	21	15	OFF	21	21									
11	LILU					6	6	OFF	15	15	10									
12	CANDRA					15	15	15	10	OFF	21									
13	THARESSA					OFF	10	6	6	10	10									
14	FANDI					21	21	21	15	10	6									
15	HANDE (DW)					15	10	6	6	6	6									
16	ROSIAANE (int)					12	12	8	8	OFF	8									
17	CECIL (int)					10	OFF	10	10	15	15									
18	GLADYS (int)					10	6	6	OFF	15	15									

Figure 3.3 Lamination Schedule

PASTRY		(Made by: Khrisna)																					
NO	NAME	PREVIOUS WEEK				MON	TUE	WED	THU	FRI	SAT	SUN	NEW				END OF WEEK						
		AL	EO	PH	PO	13-Mar	14-Mar	15-Mar	16-Mar	17-Mar	18-Mar	19-Mar	AL	EO	PH	PO	AL	EO	PH	PO			
1	JOKE	3	2			ON	ON	ON	ON	OFF	ON									3	2		
2	FINGKY	3				12	12	OFF	EO		8	8											
3	PUTRI	2	1			8	8	8	8	8	8	OFF									2	1	
4	KHRISNA	2	2			10	6	10	10	6	10	10										2	2
5	OKHA	12	3	1		15	15	15	15	10	6	OFF								12	3	1	
6	DEWI/N	2	1			21	21	21	21	21	15	15										2	1
7	SURYA	2	1			15	10	6	6	10	6	OFF										2	1
8	PRY	2	1			15	10	6	6	10	6	OFF										2	1
9	ODDY	3				10	10	6	6	OFF	15	15										3	
10	RICO	2	1			6	OFF	21	21	15	15	10										2	1
11	LIJI	1	1			6	OFF	10	10	6	10	6										1	1
12	CANDRA	1	1			21	21	15	15	15	OFF	21										1	
13	THARESSA	1				6	6	OFF	15	10	6	6											1
14	FANDI					6	6	6	OFF	21	21	21											
15	RANDE (DW)					15	10	6	6	6	OFF	6											
16	CALYSTA(Inf)					10	6	10	6	OFF	10	6											
17	CECIL (Inf)					OFF	15	15	10	6	6	10											
18	GLADYS (Inf)					8	8	8	OFF	8	8	8											

Figure 3.4 Lamination Schedule

BAKERY		(Made by: Chef BEN)																							
NO	NAME	PREVIOUS WEEK				MON	TUE	WED	THU	FRI	SAT	SUN	NEW				END OF WEEK								
		AL	EO	PH	PO	15-May	16-May	17-May	18-May	19-May	20-May	21-May	AL	EO	PH	PO	AL	EO	PH	PO					
1	Mr.BEN	7	7			OFF	ON	ON	ON	ON	PH	ON										1	7		
2	DANS	2	1			8	OFF	15	15	8	6	6										1	2	1	1
3	YUDAY	9	1			15	8	OFF	PH	PH	15	15													
4	ARIS	9				6	OFF	PH	AL	15	8	8													
5	HERY	3	2	1		OFF	15	8	8	6	PH	15											3	2	1
6	WARYU P	2	1			8	6	6	OFF	21	15	15											2	1	1
7	ECHO	1	2			8	21	21	21	15	OFF	PH											1	2	
8	RIDWAN	3	3			15	8	8	6	OFF	PH	21													
9	ADE	2	1			15	15	OFF	PH	15	8	8													
10	ARI	2	1			21	15	15	15	8	OFF	21													
11	RENDY		4	1		21	15	15	15	8	8	OFF													
12	ANDRE		2	1		8	OFF	15	15	8	8	6													
13	IRWAN		2			15	21	21	15	15	15	15													
14	PABLO		3			15	8	OFF	PH	21	21	21													
15	FERY		2			15	8	6	6	6	6	OFF													
16	DAFFA		4			OFF	21	15	15	15	15	8													
17	OKY		4			21	15	8	8	OFF	PH	21													
18	BAGUS					8	8	OFF	21	21	21	15													
19	RIZAL					8	OFF	15	15	15	15	8													
20	EDI					6	OFF	21	21	15	15	15													
21	CECIL (Inf)					12	12	8	8	8	OFF	12													
22	ANE (Inf)					8	8	8	OFF	8	8	8													
23	GLADYS (Inf)					8	8	OFF	8	8	8	8													
24	DEFT (DW)					15	15	8	8	8	8	8													
25	ILHAM (DW)					15	15	15	15	15	15	15													

Figure 3.5 Bakery Schedule

NO	NAME	PREVIOUS WEEK				MON	TUE	WED	THU	FRI	SAT	SUN	NEW				END OF WEEK								
		AL	EO	PH	PO	10-Jul	11-Jul	12-Jul	13-Jul	14-Jul	15-Jul	16-Jul	AL	EO	PH	PO	AL	EO	PH	PO					
1	Mr.BEN	1	1			OFF	EO	8	6	8	8	8													
2	DANS	2				OFF	15	15	8	8	6	6													
3	YUDAY	9				8	8	8	15	15	15	AL													
4	ARIS	8	1			8	8	15	15	8	EO														
5	HERY	2	1	1		15	15	15	8	6	OFF	PH													
6	WARYU P	2	3	1		15	8	8	OFF	PH	21	21													
7	ECHO		1			6	6	6	OFF	21	21	15													
8	RIDWAN		1	4		15	15	8	8	8	OFF	15													
9	ADE		1			8	OFF	15	15	15	15	15													
10	ARI		3	3		21	21	21	15	8	6	OFF													
11	RENDY		1	4	1	15	15	6	6	6	OFF	PH													
12	ANDRE		2	1																					
13	FERY		3			21	15	8	8	OFF	21	15													
14	DIO		5			6	6	6	OFF	PH	15	8													
15	LOKA		2			15	21	21	15	8	PH	15													
16	DAFFA		4			8	OFF	21	21	21	15	15													
17	OKY		2			15	15	15	15	15	8	8													
18	BAGUS					8	8	8	8	8	8	21													
19	RIZAL					15	8	OFF	21	15	15	8													
20	CECIL (DW)					8	8																		
21	GLADYS (Inf)					8	8																		
22	JAMES (Inf)					1	OFF	12	8	8	8	8													
23	DEFT (DW)					21	15	8	OFF	15	15	15													
24	IRWAN (DW)					15	21	15	15	15	8	8													
25	ODDY					8	8	8	OFF	15	15	15													
26	ARVA					15	15	8	OFF	21	21	15													

Figure 3.6 Bakery Schedule

### 3.2 PICTURE OF PRODUCT



**Figure 3.7** New York Cheesecake

This product consist Regal Crumble, New York Cheesecake dough. In this product, I as the writer get the part to make Regal Crumble, New York Cheesecake dough and bake the product.



**Figure 3.8** Burnt Basque Cheesecake

This product consists Burnt Basque Cheesecake dough. In this product, I as the writer get the part to make Burnt Basque Cheesecake dough and bake the product.



**Figure 3.9** Classic Tiramisu

This product consists Sponge cake, Mascarpone Cream, Espresso, and Dulche de leche. In this product, I as the writer get the part to make Sponge cake, Mascarpone Cream and assemble all condiments.



**Figure 3.10** Brownies

This product consists Brownies dough, topped with Chocolate bar. In this product, I as the writer get the part to make the Brownies dough, and bake the Brownies.



**Figure 3.11** Hazelnut Paris Brest

This product consists Pate au Choux, Hazelnut Glanduja, Coffee Chantilly, Roasted Hazelnut, Caramel Sauce, and Sour Cherry Gel. In this product, I as the writer get the part to make Hazelnut Glanduja, Coffee Chantilly, Sour Cherry Gel, pipping the Choux dough into Paris Brest Shapes, and assemble all condiments.



**Figure 3.12** Kouign Amann

This product consists Puff Pastry, Butter and Sugar for filling. In this product, I as the writer get the part to make the KA filling, sheeter, measure and cut the Puff Pastry according to the size of the KA.



**Figure 3.13** Banana Choco Danish

The left photo consists Puff Pastry, Banana Pastry Cream, Chopped Banana and Chopped Milk Choco. The right photo consists Puff Pastry, Slice Banana, and Chocolate Bar. I as the writer get the part to prepare the condiment, sheeter, cut and measure the Puff Pastry according to the size of Banana Chocolate Danish, and assemble all condiments into a Banana Chocolate Danish.



**Figure 3.14** Pain au Raisin

This product consists Puff Pastry, Pastry Cream, Cinnamon Sugar, and Raisin. In this product, I as the writer get the part to make the Pastry Cream, sheeter, measure and cut the Puff Pastry according to the size of the Pain au Raisin, and add Pastry Cream, Cinnamon Sugar, and Raisin.





**Figure 3.15** Almond Croissant

This product consists Plain Croissant, Almond Cream, Slice Almond, topped with Icing Sugar. In this product, I as the writer get the part to make Almond Cream, cut the Croissant in the middle, add the Almond Cream and add the Almond Slice on top. This Croissant has 3 types of sizes; 40g, 70g, 90g.



**Figure 3.16** Butter Croissant

This product is an original or basic product of Croissant. In this product, I as the writer get the part to mixing the Croissant dough, folding the Croissant dough with butter, measure, cut and shapping the Puff Pastry according the size of Croissant. This Croissant has 3 types of sizes; 40g, 70g, 90g.



**Figure 3.17** Pain au Chocolat

This product consists Puff Pastry, and Chocolate bar. In this product, I as the writer get the part to sheeter, measure and cut the Puff Pastry according to the size of Pain Au Chocolat and add Chocolate Bar.



**Figure 3.18** Pain au Chocolat Mix Berries

This product consists Chocolate Puff Pastry, Chocolate Bar, Mix Berries Jam as filling. In this product, I as the writer get the part to mixing the choco dough, measure and cut the Chocolate Puff Pastry according to the size of Pain Au Chocolat Mix Berries, add Chocolate Bar and Mix Berries Jam.



**Figure 3.19** Dark Choco Cold Souffle

This product consists Jaconde, Rhum Simple Syrup, Choco Feuilletine, Cocoa Nib Tuille, Whipping Cream, Choco Glaze, and Choco Cold Souffle (mousse). In this product, I as the writer get the part to make Jaconde, Rhum Simple Syrup, Choco Glaze, Choco Feuilletine, Choco Cold Souffle (mousse), and assemble all condiments.



**Figure 3.20** Carmelized Pannacotta

This product consists Caramelized White Choco Pannacotta, Brown Butter Crumble, and Chocolate Coffee Cremeux. In this product, I as the writer get the part to make Caramelized White Choco Pannacotta, Brown Butter Crumble, and assemble all the condiments.



**Figure 3.21** Sourdough

There are various types of Sourdough, such as Country White, Country Wheat, Country Rye, Dark Rye, and Seeded. This Sourdough has 4 types of sizes; 650g, 800g, 1000g, 1200g. In this product, I as the writer get the part to mixing, cutting and shapping the Sourdough.



**Figure 3.22** Buns

There are various types of Buns, such as Vegan Beetroot Bun, Milk Bun, Brioche, Vegan Spinach Bun, Vegan Charcoal Bun, Charcoal Bun, Soudough Bun, Vegan Brioche, and Potato Bun. In this Buns product there are various types of sizes; 35g, 40g, 60g, 80g, 100g. In this product, I as the writer get the part to resting and shapping the Buns.



**Figure 3.23** Brioche Loaf

This product is made from Brioche dough with a larger size. This Brioche Loaf consists of 3 types which differ by weight; 380g, 500g, and 900g. In this product, I as the writer get the part to resting and shaping the dough of Brioche loaf.



**Figure 3.24** Focaccia Slab

This product consists Ciabatta dough, Chopped Garlic, Chopped Rosemary, and Lemon Zest. This Focaccia Slab consists of 2 types which differ by weight; 1000g and 2000g. In this product, I as the writer get the part to resting and shaping the Focaccia Slab.



**Figure 3.25** Baguette

This Baguette consists of types which differ by weight; 120g, 140g, 150g, Medium Baguette (390g), Long Baguette (390g). In this product, I as the writer get the part to resting and shapping the Baguette.



**Figure 3.26** Hotdog

This product is made from Milk Bun dough. This Hotdog consists of types which differ by weight; 50g, 65g, 70g,100g. In this product, I as the writer get the part to resting and shapping the Hotdog.



**Figure 3.27** Hoagie Roll

This product is one of the special products ordered by the Locavore Restaurant in Ubud. This Hoagie Roll weighs 140g. In this product, I as the writer get the part to resting and shapping the Hoagie Roll.

### 3.3 PICTURE OF PLACE VISITED DURING THE INTERNSHIP



Figure 3.28 Mixer



Figure 3.29 Mixing Table





**Figure 3.30 Bakery Station**



**Figure 3.31 Oven**



**Figure 3.32** Oven



**Figure 3.33** Dry Store



**Figure 3.34** Pastry Station



**Figure 3.35** Lamination Station



**Figure 3.36** Sheeter



**Figure 3.37** Walk-in Chiller



**Figure 3.38** Dining Area



**Figure 3.39** Locker

### 3.4 EVENT HANDLED DURING THE INTERNSHIP

#### BRAUD SUNDAY SPECIAL (BSS)

At BRAUD, almost every week there is a BRAUD Sunday Special. This BRAUD Sunday Special could be from pastry, bakery or lamination. This BRAUD Sunday Special creates a new menu that has never on a café menu. This BRAUD Sunday Special also has a period of time, also sometimes there are menus that are stored for more than 2 (two) weeks, and if many customers are interested with the product, the product can be used as a fixed menu to replace the old menu. At the BRAUD Sunday Special event, I as the writer helped in the making Matcha Tiramisu, Double Chocolate Caramel Semlor, and Fastelavnbollor. At this event, as the writer, I learned lessons that I had never gotten before, such as combining various kinds of condiments or ingredients. The team in charge of doing trials many times to get the right taste.

#### - Matcha Tiramisu

In this Matcha Tiramisu product there is a Lady Finger soaked with Earl Grey Milk which is coated with Mascarpone Matcha Cream. In this Matcha Tiramisu product, I as the writer help to prepare the ingredients and make Earl Grey Milk (mixture of Milk and Earl Grey Tea), Lady Finger, and Mascarpone Matcha Cream (mixture of Mascarpone Cream and Matcha Powder). Also, assemble all the condiments.



Figure 3.40 Matcha Tiramisu

- Double Chocolate Caramel Semlor

In this Double Chocolate Caramel Semlor product there is a Vanilla Brioche (40g), Dark Chocolate Custard, Salted Dolche Ganache, and Rhum Simple Syrup. In this Double Chocolate Caramel product, I as the writer help to prepare the ingredients and make Dark Chocolate Custard (mixture of Pastry Cream and 2 types of Dark Chocolate), Salted Dolche Ganache (mixture of Fresh Cream, Caramel Sauce, White Chocolate, and Caramelized White Chocolate), and Rhum Simple Syrup. Also, assemble all the condiments.



**Figure 3.41** Double Chocolate Caramel Semlor

- Fastelavnboller

In this Fastelavnboller product there is a Pate au Choux, Craqueline, Mascarpone Vanilla Cream, Blackberry Compote, Chocolate Coating, and Dried Raspberry. In this Fastelavnboller product, I as the writer help to prepare the ingredients and make Pate au Choux, Craqueline, Mascarpone Vanilla Cream (mixture of Mascarpone, Fresh Cream, Icing Sugar, Blackberry Frozen and Vanilla Essence), Blackberry Compote and Chocolate Coating.



**Figure 3.42** Fastelavnboller