CHAPTER III INTERNSHIP ACTIVITIES

3.1 DETAIL OF INTERNSHIP ACTIVITIES

 Table 3.1 Internship Activities

Date	Time	Activities
January, 3 rd 2023 -	08.00 - 16.00	- Restock condiments.
February, 5 th 2023	12.00 - 20.00	- Make café order.
		- Clean up the preparation table.
		- Make sure all equipment are all
		cleaned.
		- Make Brownies, Choux, New
		York Cheesecake, Glaze, Jam,
		Sponge Cake, Burnt Basque
		Cheesecake , Hazelnut Glanduja,
		Souffle, etc.
		- Make Braud Sunday Special
		(BSS).
		- Over handle
February, 6 th 2023 –	06.00 - 14.00	- Prepare ingredients for mixing.
April, 2 nd 2023	10.00 - 18.00	- Mixing, sheeter, wrapping and rest
	15.00 - 23.00	the dough in the freezer.
		- Make sweets from puff pastry,
		such as Pain au Chocolat, Kouign
		Amman, Pain au Raisin, Blueberry /
		Peach Danish, Banana Choco
		Danish, etc.
		- Make butter for folding.
		- Prepare frozen croissant and PAC
		for café.

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		- Wrapping container for croissant
		dough.
		- Make Almond Cream.
		- Make Almond Croissant.
		- Prepare the trolley.
		- Take out the Croissant folding
		dough from freezer.
		- Clean up the table.
		- Sheeter and cut the Croissant
		dough.
		- Shapping Croissant.
		- Took out sweets and others for the
		day's order.
		- Make eggwash.
		- Folding, wrapping and rest in the
		freezer.
April, 3 rd 2023 –	08.00 - 16.00	- Grease the mold.
July, 3 rd 2023	12.00 - 20.00	- Prepare tangzhong.
		- Prepare ingredients for mixing.
		- Feeding starter.
		- Peel, cut, and vacuum potatoes.
		- Mixing sourdough and buns, etc.
		- Chop garlic and rosemary.
		- Prepare trolley for bagel.
		- Shapping various kinds of buns.
		- Wrapping trolley in walkin chiller.
		- Shapping Sourdough, Ciabatta,
		Baguette, Buns, etc.
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3.1.1 INTERNSHIP SCHEDULE

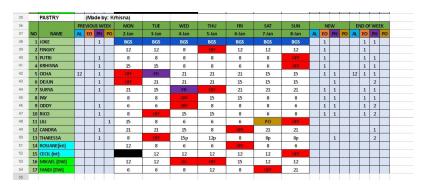


Figure 3.1 Pastry Schedule



Figure 3.2 Pastry Schedule



Figure 3.3 Lamination Schedule

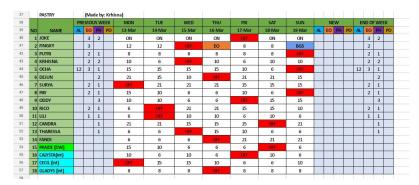


Figure 3.4 Lamination Schedule



Figure 3.5 Bakery Schedule



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 lager 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 shapping 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 shapping 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

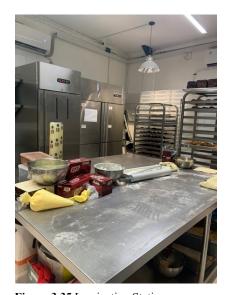


Figure 3.35 Lamination Station



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 Fastelavnboller. 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