

**INDUSTRIAL TRAINING REPORT**  
**PASTRY KITHCEN AROUNA CAFÉ BALI**



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

## PLAGIARISM STATEMENT

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Surabaya, 21<sup>st</sup> September 2023



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Vanesza Rachela

## APPROVAL 1

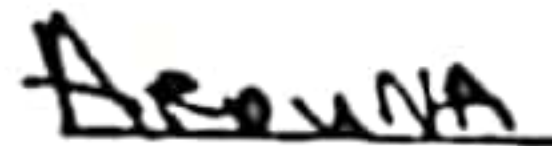
Title : Bakery and Pastry at Arouna cafe in Bali  
Company Name : Arouna Cafe, bakery & pastry  
Company Address : Jl. Teuku Umar Barat, Kerobokan, Kec. Kuta Utara,  
Kabupaten Badung, Bali  
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Acknowledge by,

Director of OTTIMMO

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## APPROVAL 2

### INDUSTRIAL TRAINING REPORT PASTRY KITCHEN AROUNA CAFÉ BALI

Arranged By:

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Industrial Training conducted from 25 January 2023 until 31 July at  
Pastry Kitchen Arouna Café Bali

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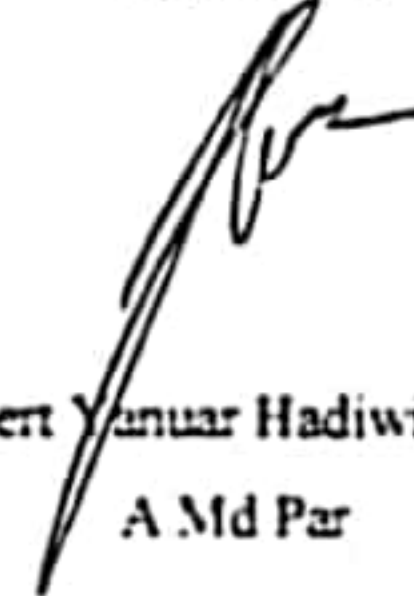
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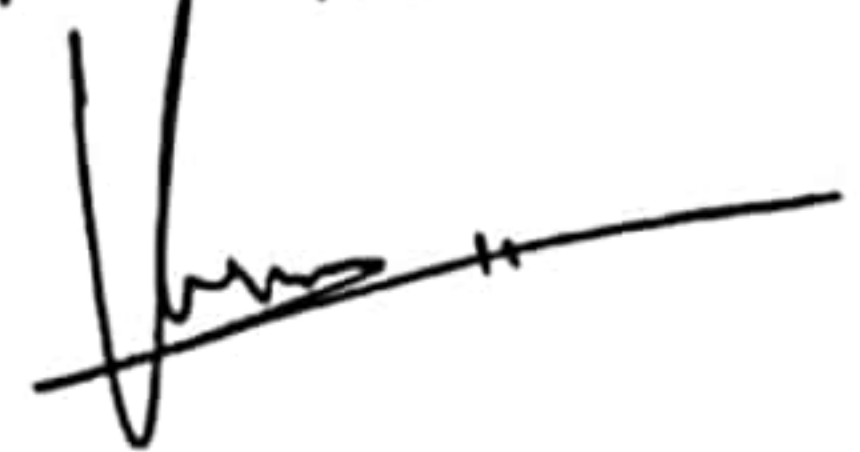
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## **PREFACE**

First of all, I would like to thank God for his blessings and grace that I can finish this report properly. This report is the Author's last step in completing his study period at Ottimmo Academy, for 6 months the Author did an internship at one of the cafes in Bali, namely Arouna Café and in the end the Author managed to finish it well. Therefore, the author is also very grateful for the people who always support, guide and guide the author, in making this report, the author would like to thank:

1. **Chef Yohanna Prasetyo who has guided me so that I can finish the report well.**
2. **Ms. Heni Adhianata, S.T.P., M.Sc as the head of the study program at Ottimmo Academy.**
3. **Chef Zaldy Iskandar as director of Ottimmo Academy**
4. **To my parents who have prayed and provided support.**
5. **Mommy Intan who always accompanies and guides me while in Bali.**
6. **To Arouna's friends and staff, also to the seniors in the baking and pastry department.**
7. **Chef Arouna Ilboudo as Chef and Owner at Arouna Cafe.**

Surabaya, September 21<sup>st</sup>, 2023



**Vanesza Rachela**

## **ABSTRACT**

In the FnB industry we are faced with situations and challenges. To be able to overcome this, it is necessary to underline that it is not just cooking skills that we can practice, but also work structures and processes in the FnB industry itself. As an ottimmo student, Auhtor took an internship at Arouna's cafe. Arouna is one of the French cafes in Bali. At Arouna, Authors can find out and also learn ways to build a business and work in the kitchen with care and agility. The author also learns how to communicate in a team and work together in a team. What materials are used to make products, the author also learns a lot about techniques and how to make/make products properly and correctly, there the author also gets a lot of experience, from getting new recipes, helping seniors, to learning inventory.

*Keywords : Arouna, Internship, cafe*

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