

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Arouna internship activities

(Pastry) section	Working hours	Home time
Pastry	05.00 am-06.00 am (Opening)	01.00 pm.
	06.00 am-12.00 pm (work)	

For the pastry section, there is no regularly scheduled arrangement at all regarding what products will be made that day. Pastry working hours are 5-6 am for opening. After the opening was finished, the author immediately went to check and wrote down the remaining/little stock to be made that day. And for the time to go home, the author was sent home at 01.00 pm. In pastry because the author is an Intern, so there is only 1 shift in pastry

(Baker) section	Working hours	Home time
Bread & Viennoiserie	11.00 am -5.30 pm (noon)	7.00 pm (night)
Bread & Viennoiserie	10.00 pm-3.30 am (night)	06.00 am (morning)

In the bread and viennoiserie sections, because there are 2 day and night shifts. every afternoon the baker team makes pain de campagne, sourdough and croissants dough. The author also regularly checks and makes bread for stock in the kitchen, the product we make also depends on the number of orders during the day. If there are no orders, we will make products that are usually made for stock. For the evening baker makes baguettes, farmer bread, multigrain bread, sesame bread and also bakes other Viennoiserie products for display. For the afternoon baker's working hours it starts at 11 a.m. and comes home at 7 pm, for the evening baker it

starts at 10 pm and 6 a.m. just goes home and the night baker's return hours do not include jumping.

3.2 Arouna's Pastry Made



Figure 3.1 Gianduja

Gianduja is a pastry that contains praline milk chocolate, mixed milk and dark mousse, and chocolate sponge cake. Then covered with milk chocolate mixed with crushed hazelnuts. Topped with chocolate milk mousse and sprinkled with hazelnuts. Gianduja is one of the best-sellers in Arouna.



Figure 3.2 Paris Brest

Made from choux dough base. Paris-brest has small dough filled with caramel paste, then a circular shape and split in the middle and filled with mini choux and covered with caramel mousse, and decorated with caramel paste, hazelnut pralines, and decorated with crushed hazelnuts.



Figure 3.3 vanilla raspberry tart

Basic Vanilla dough filled with almond cream and fresh raspberries and in the oven together. Then use vanilla mousse as garnish and raspberry jelly.



Figure 3.4 Lemon Tart

Basic sugar dough that is baked and filled with lemon cream consisting of, whole eggs, sugar, lemon juice, butter. Then garnished with meringue and torched.



Figure 3.5 Apple Tart

Basic sugar dough filled with almond cream and apple slices that are put into the tart and then in the oven together, topped with clear glaze.



Figure 3.6 Raspberry Cheesecakes

Raspberry Cheesecake is one of the popular menus at Arouna. The filling for the cheesecake is crumbs (poppits) which are mixed with butter, sugar, flour, almonds, and hazelnuts. For the cream cheese mix with yogurt, sugar, whipping cream and a little gelatin. Pour half of the mixture into the mold, put raspberries in the middle as the filling, then pour half of the mixture into the mold so that it covers the surface of the mold. Then add pink glaze.



Figure 3.7 Raspberry Passion Fruit Eclair

Raspberry passion fruit éclair is an éclair that uses passion fruit mousse and raspberry mousse as the filling and adds raspberry fruit in the middle. Above it is given a white chocolate plate that has been colored as a decoration



Figure 3.8 Macaroon

Macaroon is one of the pastry products at Arouna, macaroon has 4 variants produced by Arouna, namely chocolate, raspberry, passion fruit and vanilla flavors



Figure 3.9 Coffee Eclair

Coffee eclair filled with coffee cream and decorated with milk mousse, and sprinkled with grated chocolate cookies



Figure 3.10 Chocolate Eclair

Chocolate eclair filled with chocolate cremeux inside, topped with chocolate glaze and affixed with dark chocolate plate.



Figure 3.11 Chocolate Caramel Tart

Chocolate caramel tart uses basic chocolate dough tart that has been cooked and is arranged using chocolate sponge cake, caramel, chocolate mini bon-bon and dark chocolate mousse which is printed in a dome shape and poured with chocolate glaze and garnished with chocolate ganache/dark chocolate mousse.



Figure 3.12 Chocolate Tart

Chocolate tart uses basic chocolate dough which is in the oven and filled with chocolate ganache (cream, chocolate corveture, honey) and poured into the chocolate tart and then given cacao seeds as a garnish.



Figure 3.13 Flan Pattisier

Tart-shaped pastry with a fairly high shape and not like tart in general. This tart is filled with cream which is almost similar to pastry cream, then filled in the tart and baked together with the cream



Figure 3.14 Marble Cake

Chocolate base and vanilla cake base, the ratio of egg yolks to chocolate cake and vanilla is 1:2, so that the vanilla cake dominates.



Figure 3.15 Chocolate Lava

The Chocolate lava menu is made by the pastry section, but this menu is used in the kitchen, the pastry only makes it and when there is an order, the kitchen division will bake it. Chocolate lava is also made to order from the hotel. This chocolate lava is not for pastry display, but is still a pastry product



Figure 3.16 Madelaine

Madelaine uses ingredients such as milk, sugar, flour, melted butter, eggs, baking powder, lemon zest and a little cinnamon powder. All mixed and then printed using a shell shape mold.



Figure 3.17 Chocolate Cakes

Basic Chocolate cake with chocolate ganache filling, then covered with chocolate cover milk chocolate mixed with hazelnuts



Figure 3.18 Chocolate Cookies

The ingredients for chocolate cookies are brown sugar, white sugar, eggs, butter, flour, baking powder, cocoa powder, choco chips. Everything is mixed, weighed and placed in a round mould, in the oven and garnished with chocolate ganache and choco chips.



Figure 3.19 Peanut Butter Cookies

The ingredients are almost similar to chocolate cookies, but peanut butter cookies use peanut butter and peanut powder. In the oven and garnished with a mixture of peanut butter and caramel and topped with peanuts.



Figure 3.20 Financier

Financier is made from almond flour, egg whites, flour, powdered sugar and melted butter. The use of butter must be until brown, with the aim that the flavor and aroma of the financier come out.

3.3 Bread And Viennoiserie Product



Figure 3.21 Croissant

Croissant is one of the best-seller viennoiserie. Plain croissants are usually used in the kitchen to make ham and cheese croissants and la parisien.



Figure 3.22 Almond Croissant

Croissant filled with almond cream (eggs, sugar, almond powder butter, almond essence) and covered with almonds. Once in the oven, garnish with icing sugar



Figure 3.23 Pain Au Chocolate

Pain au chocolate is a product that is filled with a chocolate bar in the middle.



Figure 3.24 Pain Suisse

Pain suisse is also a popular one at Arouna, pain suisse is filled with pastry cream and choco chips.



Figure 3.25 Danish Apple

Apple danish is filled with sliced apples soaked in a solution of sugar, water and vanilla bean, and simmered until the apples wilt, then the dough is in the shape of a box and filled with almond cream and stacked with apples and then covered with dough that has been printed in the form of a net.



Figure 3.26 Danish Raisin

Using basic viennoiserie dough, roll the danish raisin with a sheeter machine and cover with pastry cream then put cinnamon powder and raisins, roll until everything is covered and leave it in the freezer until it sets until it can be cut immediately.



Figure 3.27 Danish Vanilla



Figure 3.28 Raspberry Croissant

Raspberry croissant has white and pink colors which are measured and shaped like a plait, in the middle is given raspberry jam and covered with a little clear glaze on top.



Figure 3.29 Passion Fruit Danish

Passion fruit danish has two layers, the bottom is the base, and the top is hollowed out using a ring cutter and given a passion fruit almond print in the middle of the hole. After being in the oven, decorated with passion fruit clear glaze and almond slice.



Figure 3.30 Ham And Cheese Croissant

Croissant ham n cheese uses pieces of red cheese and emental cheese and pieces of ham. Rectangular and printed to resemble a net. On top of it put pesto as a garnish.



Figure 3.31 Kouign Aman

Arouna's signature kouign-aman is made using leftover trimmed croissants and leftover trimmings of other viennoiserie. Fill it in a cup that has been smeared with oil and weighed, then put it in the oven and sprinkled with powdered sugar.



Figure 3.32 Baguette

The baguette that is usually eaten by the French is usually for breakfast, made using flour, starter, yeast, salt and water. At Arouna, baguettes are made at night, so that in the morning customers can enjoy freshly baked baguettes. after it is made, leave it in the cool room until it expands slightly and can be baked in the oven. Baguettes at Arouna also run out almost every day.



Figure 3.33 Farmers Bread

Farmer bread is made from flour, pain fort, starter, yeast, salt and water. Just like baguettes, farmer bread is also made at night, placed in the cooling room and immediately placed on display after being in the oven.



Figure 3.34 Multigrain Bread

The multigrain bread dough is taken from the farmer bread dough which is mixed with multigrain seeds and divided into 2 parts.



Figure 3.35 Sesame Bread

The sesame bread dough is taken from the baguette dough which is mixed with multigrain seeds, the sesame bread is decorated on top with sesame seeds before being baked. Multigrain bread and sesame bread are also made at night



Figure 3.36 Sourdough

Sourdough is made from flour, starter, salt, honey, vinegar and water. Sourdough is made during the day at the same time as making croissant dough and pain campagne. Sourdough is made to prepare during the day before being in the oven at night for display, sourdough can also be baked more if there is an order. Sourdough also made stock kitchen for breakfast.



Figure 3.37 Pain Au Campagne



Figure 3.38 White Toast

Basic white toast namely, flour, sugar, salt, yeast, butter, and water. White toast is made when the stock of white toast is running low or when an order comes in. White toast is stocked in the chiller, 1 loaf gets 10 pieces for 1 pack.



Figure 3.39 Brown Toast

The basic recipe for brown toast is almost the same as white toast. However, a little added whole wheat.



Figure 3.40 Brioche Bun

Brioche is made from flour, eggs, sugar, salt, yeast, butter and milk. in the hot kitchen division, Brioche is used for the French toast menu.



Figure 3.41 Burger Bun

The ingredients for the burger buns and the brioce are the same, after the burger buns are made they are printed using a ring and slightly flattened, then proffed and baked in the oven at 180 degrees. Burger buns are also used as stock in the kitchen.



Figure 3.42 Pizza Dough

For pizza dough, the section kitchen does not make it for their stock, but the bread section makes the raw materials and is molded by the section kitchen. The ingredients for pizza dough include flour, yeast, salt, sugar, olive oil and water, weigh according to weight, and wrap using plastic wrap, then store in the freezer.



Figure 3.43 English Muffin

English muffins are made from flour, yeast, salt, sugar, butter, fresh milk. English muffins are used for menus in the kitchen, English muffins are round in shape and printed using a ring cutter and covered on top using baking paper and stacked with a tray.



Figure 3.44 Panini

Panini is made from flour, salt, sugar, yeast, water. Because it uses a small amount of sugar, the panini tends to be white. Paninis are rectangular in shape. Before being in the oven, it is usually allowed to stand for a while until it expands slightly and then in the oven at a low temperature for 15 minutes



Figure 3.45 Bread Pudding

Bread pudding uses a mixture of croissants and other viennoiserie ingredients, added milk, eggs and sugar. Mixed and printed using a large ring that has been sprayed with oil and then put in the freezer or cool room until completely set.

3.4 Company Cooperation

Arouna also serves product cake making for events such as birthdays, weddings and Easter, Christmas, Eid, etc. However, apart from making orders for customers, Arouna also works with several cafes and hotels such as Koa, Benison, Expo, Lembongan, Hellovee. and Roberto. However, especially for pastry, the Author did not take part in making the product for the event/holiday. However, for orders such as bread in the baker's section, the writer has done it.

3.5 Arouna Cafe Facility And Plan

3.5.1 Indoor Area Facility



Figure 3.46 Café Entrance



Figure 3.47 Indoor Seating



Figure Indoor Seating



Figure Indoor Seating

3.5.2 Outdoor Area Facility



Figure 3.48 Balcony



Figure 3.49 Gazebo



Figure Gazebo

3.5.3 Workplace During The Internship



Figure 3.50 Pastry Section



Figure 3.51 Bakery Section



Figure 3.52 Storage Room



Figure 3.53 Bakers Utilities Room



Figure 3.54 Pastry Utilities Room



Figure 3.55 Pastry



Figure 3.56 Bakery

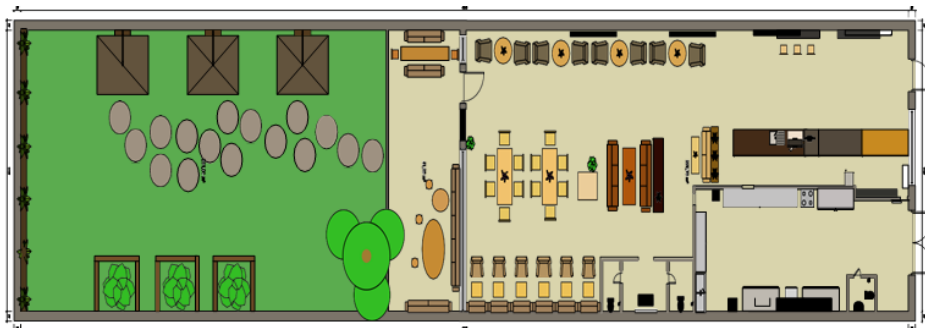


Figure 3.57 Around 1st Floor

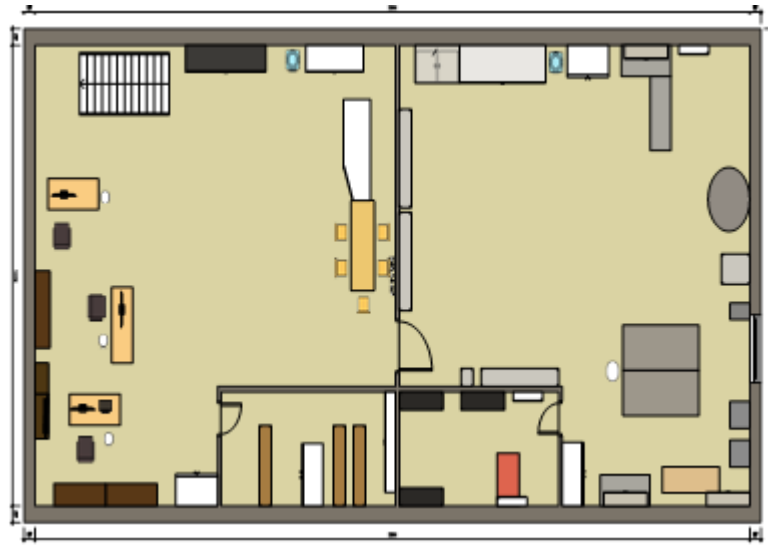


Figure 3.58 Around 2nd Floor

3.6 Kitchen Layout

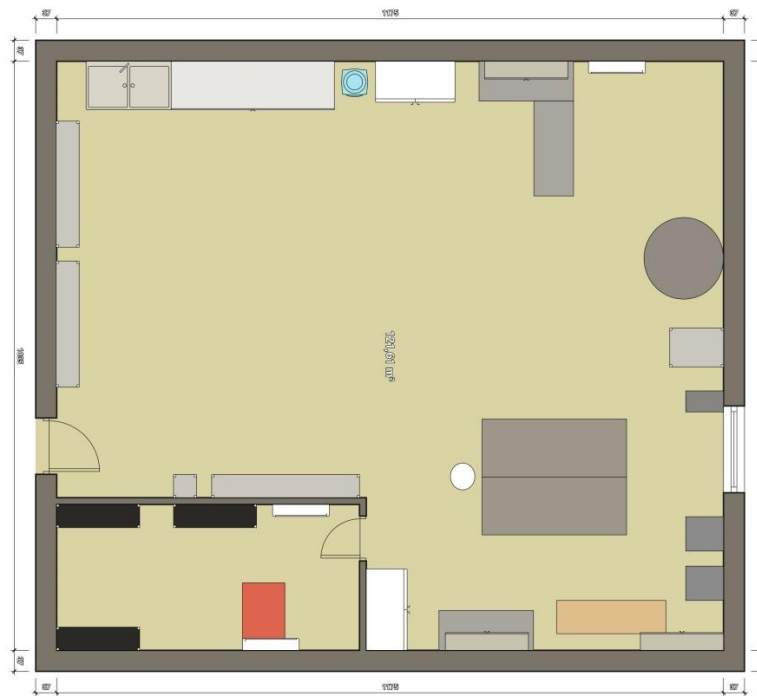


Figure 3.59 Pastry And Bakery Kitchen



Figure 3.60 Hot Kitchen