

KOLAK INSPIRED ENTREMET

TERM PAPER

Submitted as Part of the Final Project
in the Baking and Pastry Art Study Program



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BANDUNG
2025**

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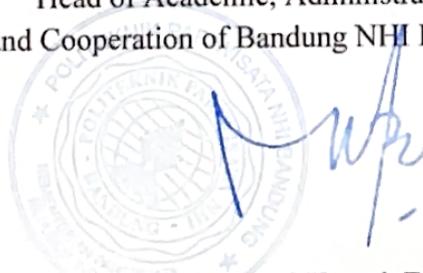
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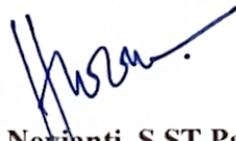
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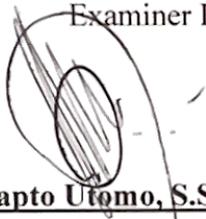
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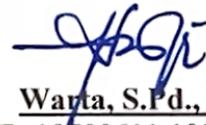
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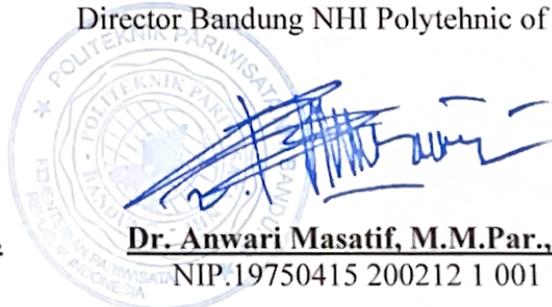
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Kolak Inspired Entremet

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PREFACE

The Author would like to express their gratitude to the God Almighty, whose boundless graces and blessings have provided the Author with strength and wisdom to complete their studies successfully in accordance with the planned time.

The final assignment, entitled “**Kolak Inspired Entremet**”, was prepared to obtain in diploma degree of Baking and Pastry Arts of NHI Tourism Polytechnic Bandung.

On this occasion, the Author is also aware that completing this final assignment would not have been possible without the support of others. Without their support, the Author would have never completed this final assignment. Therefore, the Author would like to express sincere gratitude to:

1. Mr. Dr. Anwari Masatip, S.Sos., M.M.Par., CHE., as the chancellor of NHI Bandung Polytechnic of Tourism.
2. Mrs. Ni Gusti Made Kerti Utami, B.A., M.M.Par., CHE., as the head of the Academic, Administration, Student Affairs, and Division of NHI Bandung Polytechnic of Tourism.
3. Mr. Pudir Saepudin, S.ST.Par., M.Sc., CHE., as the head of the Hospitality Department of NHI Bandung Polytechnic of Tourism.
4. Mrs. Selvi Novianti, S.ST. Par., M.Sc., as the Head of Diploma Program in Baking and Pastry Arts Study Program, and also as the second supervisor that has also guided, gave suggestions regarding the Author’s Final Assignment.

5. Mr Andi Asmara, S.E., M.M.Par., as the main supervisor that has provided guidance, suggestions and solutions regarding the author's final assignment.
6. All lecturers and staff who have assisted the Author throughout her study at NHI Bandung Polytechnic of Tourism.
7. Both of my parents and my sister who has fully supported the Author, financially and also emotionally through these years.
8. My bestfriends, Adinda Maryam, Dyah Puspitarini, Elsa Maulani Ami, and Resa Mega Oktavia that never stop supporting and believing in the Author's passion, through the ups and downs.
9. My Pastrybageur colleagues who have supported me throughout my campus life.

The Author acknowledges that this final assignment is far from perfection, therefore she would like to apologize for any encountered mistakes in this final assignment. Any feedback or suggestions from all parties are greatly appreciated to enhance and make this final assignment better. Additionally, the Author also hopes that this final assignment will be beneficial to any of its readers.

Bandung, 21 April 2025

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