

**INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT  
AT BRAUD GENERAL STORE**



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OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY  
SURABAYA  
2024**

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Surabaya, August 07<sup>th</sup> 2024



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## APPROVAL 1

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**APPROVAL 2**  
**INDUSTRIAL TRAINING REPORT**  
**BAKERY AND PASTRY KITCHEN at BRAUD GENERAL STORE**

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Industrial Training conducted from Desember 20<sup>th</sup>, 2023 until June 20<sup>th</sup>, 2024

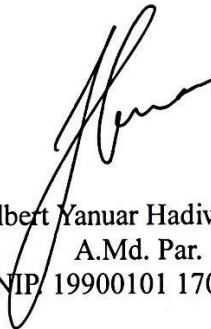
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## **PREFACE**

Praise and gratitude we pray to the presence of Allah SWT for all the blessing and support so that the author can compile and finish Internship Report. The author also feeling thankful for those who have given their help. The author hope this Internship Report can add knowledge and experience to readers. may those who read feel inspired to study and equip themselves by reading this Internship Report.

Surabaya, August 07<sup>th</sup> 2024



Widya Anggraini

## **ABSTRACT**

Internship Experience at an Artisan Bakery: A Journey of Learning and Growth. Internship plays a crucial role in preparing students for the workforce by providing hands-on experience and real-world learning opportunities. This report details the author's six-month internship at BRAUD General Store, known for its popular artisan bakery in Jakarta. The author worked in the bakery and pastry departments, deepening their knowledge and creativity in artisan baking. The internship allowed the author to implement lessons learned at Ottimmo and develop new recipes with innovative techniques. The author also gained insights into the work environment, industry standards, and responsibilities. The internship objectives included increasing knowledge about pastry and bakery, understanding F&B operations, developing discipline, and building professional networks. The benefits of the internship included enhancing skills, improving work speed, and gaining valuable connections for future opportunities. The experience highlighted the importance of teamwork, responsibility, and problem-solving skills. Suggestions for students and BRAUD General Store aim to optimize future internship experiences and improve operational efficiency, ultimately leading to mutual growth and success.

***Keyword:*** *Internship, BRA UD General Store, Ottimmo International*

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