

CHAPTER I

INTRODUCTION

1.1 Background of Study

According to Sudjana (in Tocharman), internship is a way of disseminating information in an organized manner. According to Rusidi (2006: 3), internship is one of the courses that every student must complete to prepare themselves to become proportional human resources who are ready to work. According to Sumardiono (2014: 116), internship is the process of learning from an expert through real-world activities. In addition, apprenticeship is the process of practicing knowledge and skills to solve real problems around the world.

Bakery is part of patisserie which consists of bread, cakes, pastry, and cookies. While pastry itself is part of bakery which is divided into two groups of dough, namely dough (hard dough) and batter (soft dough). The dough is used in making puff, danish, croissants, and strudel, while batter is used in making crepe (Anni Faridah et al., 2008).

BRAUD General Store is known for its popular artisan bakery in Jakarta. The bakery offers a wide variety of choices, such as sourdough, baguettes, brioche, shokupan, sliced cakes, scones, and various types of croissants. The high standards of the bakery are what inspired the author to work there as an intern for 6 months. Before this experience, the author had limited knowledge about artisan baking and was eager to deepen their skills and understanding in this place.

This internship report is written based on a completed internship that was conducted from December 20th, 2023 - June 20th, 2024. The author was given the opportunity to work in the bakery department for 3 months and the pastry department for 3 months.

Through this internship, the author was able to deepen knowledge and creativity in an artisan bakery implement lessons from Ottimmo and get new recipes with new techniques. The author also gets a briefing on how the world of work and the rules and standards that must be owned in the workplace and a sense of responsibility for work.

1.2 Industrial Training Objective

1. Increase knowledge about pastry and bakery.
2. Learn how things work in F&B.
3. Develop responsibility and discipline at work.
4. To build a network with professionals in F&B.

1.3 The Benefits of Internship

1.3.1 For Students

1. Connection development for the future.
2. Work with experienced team.
3. Knowing the proper standards for making products.
4. Improve skills and knowledge and increase work speed.
5. Provision to join the workforce.

1.3.2 For Ottimmo International

1. Build bigger and stronger networks.
2. Introducing ottimmo to more people.
3. For consideration of the learning provided to students.

1.3.3 For BRAUD General Store

1. Obtaining low-paid labour.
2. Obtain new prospective staff.