

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



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024**

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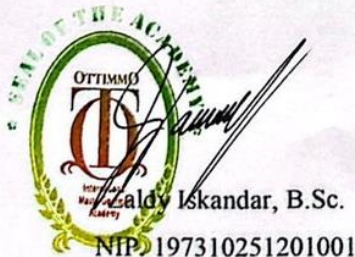
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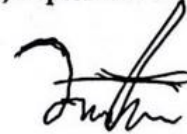
PREFACE

The author would like to express his gratitude to the presence of Almighty God who has given His grace so that the author can complete the internship despite all the writer has been through. This internship report was made to fulfil the requirements for achieving a diploma degree at Ottimmo International, Surabaya.

The author also realizes that writing this internship report is still far from perfect. Nevertheless, the author has tried his best to ensure that the preparation of this internship report is as successful as possible so that it can be accepted and approved. Along with this, with all humility, the author sends many thanks to those who support:

1. God Almighty who has given blessings in the form of strength and fluency in acting and thinking for the preparation of this thesis proposal.
2. My parents and siblings who always provided prayers, encouragement, and material support in preparing this thesis proposal.
3. Ottimmo International, involved in the author's journey in choosing and selecting internship places, also helped with the studies and all the advice has been given along the journey.
4. My mentor and seniors in BRAUD for helping and advising for the improvement in author's work speed and skills.

Surabaya, September 25th, 2024



Fildzah Farah Najah

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ABSTRACT

The internship report documents a six-month internship at Braud General Store in Jakarta. The report outlines the practical experience gained in the kitchen, focusing on the development of culinary skills, time management, teamwork, and adaptability. The internship involved rotation through prep and service kitchen, where tasks ranged from food preparation, general cleaning, and stock opname. The report highlights the benefits of internship for the student, the host company, and the educational institution, emphasizing the acquisition of hands-on experience in a high paced culinary environment. Challenges encountered such as waste management and maintaining speed and efficiency were addressed with more practice and advice from senior staff members. The report concludes with suggestions for future interns, improvements for Braud General Store, and recommendations for Ottimmo International to enhance the internship program.

Keyword: *Internship, BRAUD General Store, Ottimmo International*