

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



**ARRANGED BY
CHRISTY VANIA LIJONO
2274130010047**

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025**

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, expect where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, August 20th, 2025



Christy Vania Lijono

APPROVAL 1

Title : Industrial Training Internship Report at Braud General Store

Company name : Braud General Store

Company address : Jl. Cisanggiri III No.1, Petogogan, Kebayoran Baru, South Jakarta, Jakarta 12170

No. telp./fax. : (+62) 821 24328172

Which is carried out by Students of Culinary Arts OTTIMMO International MasterGourmet Academy Surabaya

Name : Christy Vania Lijono

Reg. no : 2274130010047

Has been tested and declared successful.

Approved by,

Jakarta, July 04th, 2025

Advisor

Supervisor



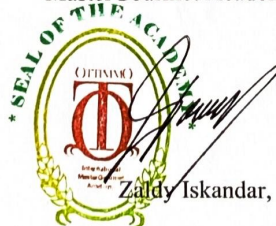
Novi Indah Permata Sari, S.T., M.Sc

Khezia Hakim

NIP: 199511092202083

Head Pastry

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc

NIP. 197310251201001

APPROVAL 2

**INDUSTRIAL TRAINING INTERNSHIP REPORT
PASTRY KITCHEN AND BAKERY KITCHEN AT BRAUD GENERAL
STORE JAKARTA**

Arranged By:

Christy Vania Lijono

2274130010047

Industrial Training conducted from 04th January 2025 until 04th July 2025

at Braud General Store Jakarta

Approved by:

Advisor



Novi Indah Permata Sari,
S.T., M.Sc

NIP. 199511092202083

Examiner I



Anthony Sucipto, A.Md.Par

NIP. 199603252201085

Examiner II



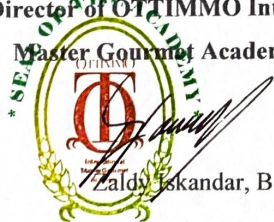
Filias Kusuma, S.E., M.M

NIP. 198712032403023

Acknowledged by,

Director of OTTIMMO International

Master Gourmet Academy,



Zaldi Iskandar, B.Sc.

NIP. 197310251201001

Head of Culinary Arts Program Study

Ottimmo International

Master Gourmet Academy,



Heni Adhianata, S.T.P., M.Sc

NIP. 19900613 1402 016

PREFACE

All praises and gratitude are due to God Almighty, whose blessings and guidance have enabled me to successfully complete this internship report. This report is submitted as a partial fulfillment of the requirements for the completion of my academic program at Ottimmo International

I also take this opportunity to express my gratitude to:

1. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Art and Patisserie Academy.
2. Novi Indah Permata Sari, ST., M.Sc as advisor.
3. Heni Adhianata, S.TP.,M.Sc as head of Culinary art study program.
4. All of co-workers at Braud General Store Jakarta who guides and shares their knowledge and experience in the kitchen during internship period
5. My Family, for their endless support and motivation
6. My friend, for always being there during the highs and lows of the intership journey
7. And a special thank you to my boyfriend, thank you for always being there through every challenge, for you patience, your support, and for believing in me even when I doubted myself. Your presence has made this journey more meaningful.

It is my sincere hope that this report may be useful to readers and serve as a valuable reference for students undertaking similar internships in the future.

Surabaya, August 20th 2025



Christy Vania Lijono

ABSTRACT

The author undertook this internship with the aim of gaining deeper insight into the workings of a professional kitchen. The program offers valuable benefits not only for Ottimmo International but also for Braud General Store and the participating students. Braud General Store is a renowned bakery in Jakarta, known for its excellence in the pastry and bakery field. Driven by a strong interest in pastry and baking, the author chose Braud as the internship placement. Throughout the internship, trainees were required to rotate between departments every three months, specifically the Pastry Department and the Bakery Department. This rotation allowed the author to acquire extensive hands-on experience in both areas. In addition, the author was assigned to the wholesale division, which serves as the main production center, providing further exposure to large-scale baking operations.

Keyword: *Internship, Ottimo International, Braud General Store*

TABLE OF CONTENTS

Plagiarism Statement	ii
Approval 1	iii
Approval 2	iv
Preface.....	v
Abstract.....	vi
Table of Contents	vii
List of Figures.....	ix
List of Tables	x
Chapter I Introduction	1
1.1 Background of Study	1
1.2 Industrial Training Objective	3
1.3 The Benefits of Internship	3
1.3.2 For Ottimmo International Master Gourmet Academy.....	4
1.3.3 For Braud General Store	4
Chapter II Establishment Background.....	5
2.1 History of Restaurant	5
2.2 Vision Mission of Company Objectives (Braud, 2025).....	6
2.2.1 Vision of Braud General Store	6
2.2.2 Mission of Braud Artisan Bakery	6
2.2.3 Company Objective of Braud General Store	6
2.3 Organizational Structure and Main Task	7
2.3.1 Pastry	8
2.3.2 Bakery	13
2.4 Establishment Description	17
2.5 Hygiene and Sanitation	18
2.5.1 Self Grooming.....	18
2.5.2 Kitchen Hygiene and Sanitation	19
2.5.3 Food Waste.....	19

Chapter III Internship Activities	20
3.1 Job Description	20
3.1.1 Pastry	20
3.1.2 Bakery	22
3.2 Products	25
3.2.1 Pastry Products	25
3.2.2 Bakery Products	30
3.3 Picture of Places During Internship	35
Chapter IV Conclusion	40
4.1 Conclusion	40
4.2 Problem and Solution.....	40
4.3 Suggestions	41
4.3.1 For Students	41
4.3.2 For Braud General Store Jakarta.....	42
4.3.3 For Ottimmo International Master Gourmet Academy.....	42
Bibliography	43
Appendix.....	44

LIST OF FIGURES

Figure 2. 1 Pastry Kitchen Brigade	7
Figure 2. 2 Bakery Kitchen Brigade.....	13
Figure 3. 1 Financier.....	25
Figure 3. 2 Matcha Cake	25
Figure 3. 3 Gianduja	26
Figure 3. 4 Cinnamon Roll	26
Figure 3. 5 Classic Cookie.....	27
Figure 3. 6 Butter Croissant.....	27
Figure 3. 7 Almond Croissant	28
Figure 3. 8 Pain Au Chocolat	28
Figure 3. 9 Banana Chocolate Danish	29
Figure 3. 10 Kouign Aman	29
Figure 3. 11 Brioche Loaf and Brioche Bun.....	30
Figure 3. 12 Baguette	31
Figure 3. 13 English Muffin	31
Figure 3. 14 Milk Bun	32
Figure 3. 15 Bagel	32
Figure 3. 16 Country White Sourdough	33
Figure 3. 17 Shokupan.....	33
Figure 3. 18 Ramadan Hampers	34
Figure 3. 19 Avocado Made Me Go Nuts.....	34
Figure 3. 20 Pastry Kitchen	35
Figure 3. 21 Bakery Kitchen Mixing Area	35
Figure 3. 22 Bakery Kitchen Tabling Area.....	36
Figure 3. 23 Bakery Kitchen Baking Area	36
Figure 3. 24 Bakery Kitchen Grill and Stove Area	37
Figure 3. 25 Dry Storage	38
Figure 3. 26 Walk in Chiller	38

LIST OF TABLES

Table 3. 1 Pastry Morning Shift.....	20
Table 3. 2 Pastry Middle Shift	21
Table 3. 3 Pastry Afternoon Shift	21
Table 3. 4 Bakery Morning Shift	22
Table 3. 5 Bakery Middle Shift.....	23
Table 3. 6 Bakery Afternoon Shift.....	24