

CHAPTER I

INTRODUCTION

1.1 Background of Study

After completing their academic education, students are expected to have mastered the theoretical knowledge provided by their study program. However, these theories must be applied in real-life professional environments to become truly meaningful. This is why internships, also referred to as industrial training, play an essential role in bridging the gap between academic knowledge and industry practice. Internships not only enhance the quality of graduates but also help students understand the realities of the professional world, including workplace dynamics, performance expectations, discipline, teamwork, and adaptability. While students may have participated in various practical exercises and assessments on campus, the hands-on experience gained during an internship is entirely different and more immersive.

At Ottimmo International Master Gourmet Academy, the internship program is a graduation requirement designed to produce well-prepared and competent culinary professionals. This program, known as "Industrial Training," has long been established as a structured fieldwork practice in collaboration with selected industry partners. According to the 2025 Industrial Training Guidebook, industrial training involves real-world work experience in professional settings over a defined period, aiming to enhance students' practical skills and professional maturity. The internship must last for a minimum of six months. Ottimmo has formed partnerships with a variety of culinary establishments—ranging from hotels, restaurants, and cafés to bakeries—both in Indonesia and abroad, in order to provide students with diverse training opportunities that align with their career goals.

As part of the process, students are allowed to select their preferred internship location from a list of Ottimmo's industry partners, followed by a selection process conducted by the chosen company. One of the most sought-after internship destinations is Jakarta, a city known for its vibrant culinary scene and growing artisan food businesses. Among these is Braud General Store, a well-established and popular bakery in Jakarta, recognized for its commitment to quality and creativity in the field of pastry and baking. Braud is one of Ottimmo's official industry partners and offers internship placements for students who are eager to gain real-world experience in a fast-paced, professional kitchen environment.

Motivated by a strong passion for pastry and bakery, the author selected Braud General Store in Jakarta as the internship location. After successfully passing the selection process, the author undertook a six-month internship at Braud, during which she was exposed to multiple departments and gained firsthand experience in bakery production. It is expected that, through this experience, the author has developed valuable practical skills and professional insight, ultimately contributing to her readiness as a skilled and qualified Ottimmo graduate.

1.2 Industrial Training Objective

Objectives of the Internship at Braud General Store Jakarta:

1. To acquire direct, hands-on experience in a professional bakery environment.
2. To enhance technical proficiency and operational understanding in pastry and bakery production.
3. To develop a stronger sense of discipline and accountability in a workplace setting.
4. To strengthen time management skills for improved efficiency and productivity.
5. To foster positive and professional relationships with fellow interns, employees, and chefs at Braud General Store Jakarta.

1.3 The Benefits of Internship

1.3.1 For Students

- Develop practical skills and deepen knowledge in the areas of pastry, lamination, and bakery operations.
- Strengthen the ability to adapt to varying work environments and department-specific routines.
- Foster effective teamwork, collaboration, and communication with colleagues across departments.
- Gain insight into the complete production process involved in daily bread and pastry preparation.
- Build mental resilience and physical readiness for transitioning into the professional culinary industry.

1.3.2 For Ottimmo International Master Gourmet Academy

- Fostered a strong partnership with Braud General Store, a leading name in Indonesia's bakery industry.
- Promoted Ottimmo's reputation and professionalism to a broader public audience.
- Contributed to the development of graduates equipped with advanced competencies and a high standard of professionalism.

1.3.3 For Braud General Store

- Establish connections with Ottimmo International Master Gourmet Academy, one of Indonesia's leading culinary institutions.
- Identify and assess promising talent who may be recruited as long-term team members.
- Strengthen the company's reputation among students, encouraging future interns to choose the business as a preferred training location.