

CHAPTER IV

CONCLUSION

4.1 Conclusion

Through this internship program, the author has gained valuable experience and knowledge at Braud General Store Jakarta, specifically in the pastry and bakery departments. The author learned essential skills such as dough mixing, shaping, proofing, baking, and finishing various products including sourdough, baguettes, brioche, viennoiseries, and pastries. Working alongside experienced team members, the author also became familiar with operating key equipment like mixers, dough sheeters, ovens, and proofers. This hands-on training provided a strong understanding of production flow, consistency, and quality control in a professional kitchen setting.

Rotating between the pastry and bakery departments allowed the author to explore both areas more deeply and develop time management skills—learning how to prioritize tasks, follow tight production schedules, and work efficiently under pressure. In addition to technical training, the author also learned about kitchen hygiene and sanitation, proper ingredient storage, self-grooming, and food waste management. Although the initial adaptation period was challenging, the internship ultimately contributed significantly to the author's personal growth, discipline, and preparedness for a future career in the pastry and bakery industry.

4.2 Problem and Solution

1. Challenge fase at Braud General Store Jakarta : lack of manpower
 - There is a shortage of manpower, particularly during peak production periods.
 - This results in an uneven workflow across departments
 - Some staff members are required to work overtime and miss their scheduled finishing times.

- Over time, this issue can negatively impact :
- Overall team efficiency
- Cleanliness and hygiene of the workspace
- Quality and consistency of the final products

2. Proposed solution : increase team capacity

- Hire additional team members to support production demands :
- Recruit more interns
- Employ additional permanent staff
- Expected benefits from increasing manpower include:
- A more balanced distribution of tasks
- Reduced workload and pressure on existing staff
- Improved efficiency and morale across the team
- Consistent adherence to production standards and quality control

4.3 Suggestions

4.3.1 For Students

- Make it a habit to take notes and carefully absorb the information shared by senior staff.
- Don't hesitate to ask questions—curiosity is key to gaining practical insight and experience.
- Focus on working efficiently while maintaining neatness, as both speed and accuracy are important.
- Be polite and greet all senior team members, even those you may not have worked with directly.
- Practice respectful conduct in both your speech and actions at all times.
- Maintain discipline and professionalism, regardless of how others around you behave.

4.3.2 For Braud General Store Jakarta

- Increase attention to overall cleanliness, including both the kitchen and communal areas like the break room.
- Be more considerate of interns' needs, especially during break times and at the end of their working hours.
- Foster greater punctuality by ensuring staff begin their duties promptly upon arrival.

4.3.3 For Ottimmo International Master Gourmet Academy

- Keep building strong collaborations with Braud General Store Jakarta.
- Engage more frequently with interns during their placements to provide better support.
- Strengthen industry connections with a wider range of restaurants, hotels, and resorts to offer students more diverse internship options.