

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



**ARRANGED BY  
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OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY  
SURABAYA  
2025**

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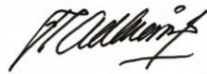
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Industrial Training conducted from January 4<sup>th</sup> 2025 until July 4<sup>th</sup> 2025 at Braud  
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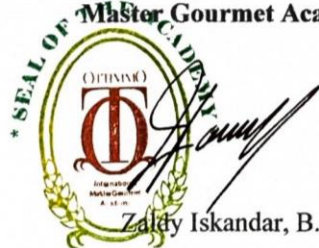
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## PREFACE

Praise be to God Almighty because on this occasion I was able to complete this internship report.

I also take this opportunity to express my gratitude to :

1. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Artand Patisserie Academy.
2. Heni Adhianata, S.TP.,M.Sc as advisor
3. My parents who always support and help me in personally and providing moral & material support for me.
4. My friend who has supported the progress of thus report from beginning to end.

That is all I can say, I apologize if there are errors or inconsistence in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, August 19<sup>th</sup> 2025



Davina Alifah Shafiyah

## ABSTRACT

The author worked as an intern at BRAUD General Store Jakarta from January to July 2025. The internship was split into two main departments: Pastry (January–April) and Bakery (April–July). The modern eatery BRAUD General Store blends the ideas of a bistro and an artisan bakery. The eatery offers premium goods like sourdough bread, croissants, and other pastries. Building a strong work ethic, comprehending kitchen hygiene and management standards in a professional setting, and applying theoretical knowledge to real-world kitchen operations were the objectives of the internship. The organizational structure, daily responsibilities, workflow processes, and product handling of the kitchen team are described in this report. The report discusses problems that arose throughout the internship, including miscommunications and understaffing, in addition to the solutions that were put into place. This internship significantly enhanced the author's culinary abilities, adaptability, collaboration, and readiness for a career in the food and beverage sector.

**Keyword:** *Internship, Artisan Bakery, Pastry, BRAUD General Store*

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