

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



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025**

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Surabaya, 24th July ,2024



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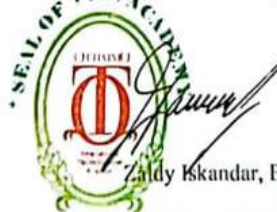
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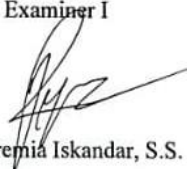
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PREFACE

Praise be to God Almighty because on this occasion i was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

1. Elma Sulistiya, S.TP., M.Sc, as advisor.
2. Zaldy Iskandar, B.Sc as director of Ottimmo International Culinary Art and Patisseries Academy.
3. BRAUD GENERAL STORE as author internship place.
4. My parents who always support and help me in personality and providing moral & material support for me.
5. My friend who has supported the progress of this 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, 24th July 2024



Paskalis Melvern Theodore

ABSTRACT

The purpose of the author doing this internship is because the author wants to learn about the world of bakery and pastry. Internships are essential in equipping students with practical experience and real-world insights before entering the workforce. This report outlines the author's six-month internship at BRAUD General Store, a well-known artisan bakery in Jakarta. Working in both the bakery and pastry departments, the author expanded their expertise in artisanal bakery. Through this experience, the author gained a deeper understanding of industry standards, workplace dynamics, and professional responsibilities. The internship's key goals included enhancing pastry and bakery knowledge, cultivating discipline, and expanding professional networks. The benefits were significant—sharpening technical skills, increasing efficiency, and forming valuable connections for future career prospects. The internship emphasized the value of teamwork, accountability, and problem-solving in a fast-paced environment. Recommendations for both future interns and BRAUD General Store are provided to enhance internship programs and operational effectiveness, fostering mutual success and continuous improvement.

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

TABLE OF CONTENTS

Plagiarism Statement.....	ii
Approval 1.....	iii
Approval 2	iv
Preface	iv
Abstract	v
Table of Contents.....	vi
List of Figures	viii
List of Tables.....	ix
Chapter I Introduction.....	1
1.1 Background of Study	1
1.2 Industrial Training Objective.....	2
1.3 The benefits of Internship	2
1.3.1 For Students.....	2
1.3.2 For Ottimmo International	2
1.3.3 For BRAUD General Store	2
Chapter II Establishment Background.....	3
2.1 History of Restaurant.....	3
2.2 Vision Mission and Company Objective	4
2.2.1 Vision of BRAUD General Store.....	4
2.2.2 Mission of BRAUD General Store	4
2.3 Company Objective	4
2.4 Organizational Structure and Main Task	5
2.5 Establishment Description	8
2.5.1 Bakery	8
2.5.2 Pastry.....	8
2.6 Hygiene and Sanitation	8
2.6.1 Attire	8
2.6.2 Grooming	8
2.6.3 Equipment & Ingredient Handling.....	8

2.6.4 Food Safety & Cleanliness.....	9
2.6.5 Deep Cleaning.....	9
2.6.6 Food Waste	9
2.6.7 Deep Cleaning.....	9
2.6.8 Food Waste	9
Chapter III Internship Activity.....	10
3.1 Job Description	10
3.1.1 Pastry.....	10
3.1.2 Packaging	11
3.1.3 Bakery	12
3.2 Product.....	13
3.2.1 Product description of pastry	13
3.2.2 Product of Bakery	15
3.3 Picture of Place during Internship.....	19
3.4 Events	22
Chapter IV Conclusion.....	23
4.1 Conclusion	23
4.2 Problems and solution.....	24
4.3 Suggestion.....	24
4.3.1 For Student.....	24
4.3.2 For Braud General Store	24
4.3.3 For OTTIMMO International MasterGourmet Academy	24
Bibliography.....	25
Appendix	26

LIST OF FIGURES

Figure 2.1 Brand Logo.....	13
Figure 2.2 Bakery Brigade.....	21
Figure 2.3 Pastry Brigade	21
Figure 3.1 Croissant.....	22
Figure 3.2 Almond Croissant.....	22
Figure 3.3 Financier.....	23
Figure 3.4 Sourdough	23
Figure 3.5 Focaccia.....	24
Figure 3.6 Doughnut.....	24
Figure 3.7 Shokupan.....	25
Figure 3.8 Buns.....	25
Figure 3.9 Brioche Bree.....	26
Figure 3.10 Pastry Area	26
Figure 3.11 Sheeter.....	27
Figure 3.12 Walkin Chiller.....	27
Figure 3.13 Dry Storage	28
Figure 3.14 Bakery Area.....	28
Figure 3.15 Deck Oven.....	29
Figure 3.16 The Team	29
Figure 3.17 Hot Cross Bun	30

LIST OF TABLES

Table 3.1 Pastry	12
Table 3.2 Packaging	15
Table 3.3 Bakery	17