

**INDUSTRIAL TRAINING REPORT**  
**INTERNSHIP TRAINING REPORT AT OURA**



**ARRANGED BY**  
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**CULINARY ARTS STUDY PROGRAM**  
**OTTIMMO INTERNATIONAL**  
**MASTERGOURMET ACADEMY**  
**SURABAYA**  
**2024**

## PLAGIARISM STATEMENT

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Malang, June 1<sup>st</sup>, 2024



Christina Angela Susanto

## APPROVAL 1

Title : INTERNSHIP TRAINING REPORT AT OURA

Company name : OURA

Company address : Jl. Pahlawan Trip No. A11, Malang.

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Which is carried out by Students of Culinary Arts OTTIMMO International  
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Has been tested and declared successful.

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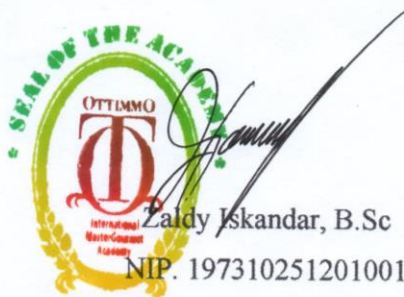
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## APPROVAL 2

### INDUSTRIAL TRAINING REPORT PASTRY KITCHEN AT OURA

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Industrial Training conducted from 1<sup>st</sup> December until 1<sup>st</sup> June at OURA

Approved by:

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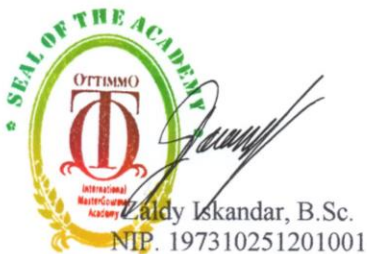
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## **PREFACE**

Praise be to God Almighty for the blessings of His grace, that I was given the opportunity to be able to accomplish the internship program and the internship report at OURA.

I also give thanks to:

1. Jessica Hartan, A.Md.Par as my advisor.
2. Zaldy Iskandar, B.Sc as director of Ottimmo International Culinary Art and Patisserie Academy.
3. My parents who always support me through the internship program.
4. Melissa Gunawan as Head chef in pastry section.
5. All staffs at OURA who have guide me through the internship program.

Malang, June 14<sup>th</sup> 2024



Christina Angela Susanto

## **ABSTRACT**

The purpose of the Author doing this internship are because the Author wants to experience more in Food and Beverage industry especially in Baking and Pastry and the author would want to take this internship opportunity to learn and gain new skills along with increasing a broader pastry knowledge. OURA is a café with modern and premium concept served many varieties of foods and pastries located at strategic area in an elite residential, educational environment and offices, also targeting family groups communal, students, and workers. OURA also served two different varieties of cuisine such as Indonesian cuisine and Western cuisine. OURA also serves a wide variety of cakes, pastries, and *viennoseries*.

***Keywords:*** *Internship, OURA, Ottimmo International.*

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