

**INDUSTRIAL TRAINING INTERNSHIP REPORT AT
CORICA PASTRIES**



**ARRANGED BY
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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

PLAGIARISM STATEMENT

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Surabaya, July 3rd, 2024



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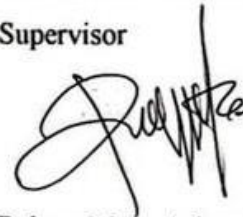


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PREFACE

I would like thanks to God Almighty for His Grace and Grace that has been given to me so that I can successfully complete the Field Work Practice at Corica Pastries. As a student, the obligation to report the results of Field Work Practices as an accountability report to the campus and industry has become something that must be done.

During the preparation of this report, I am very grateful for the assistance, guidance and direction I received from various parties. This support means a lot to me and has helped me complete this report on time. Therefore, on this occasion I would like to express my deepest thanks to:

1. Zaldy Iskandar, B.Sc. As Director of Ottimmo Academy
2. Anthony Sucipto, A.Md. Par. As a supervisor who has provided guidance and various experiences to the author.
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4. All production staff who work at Corica Pastries are willing to share their experiences and advice for writers in forming physically and mentally strong individuals.
5. Parents and friends provided support and assistance so that this report could be completed.
6. All the Ottimmo staff, that very helped during the internship report.

Surabaya, 3 July 2024



Natalia Evelyn Hermawan

ABSTRACT

The author's aim doing this internship program is that the author wants to know how the professional kitchen work and know how to run kitchen in a proper way. In 6 months of experience, the author gained a lot of learning and experience. The author gets useful knowledge about how to become a professional in the F&B world. The author is very grateful to have had the opportunity to do internship at Corica, one of the best pastry shops in Surabaya. In this place the author studied in various divisions such as pastry, bakery and cookies.

Keyword: *Internship, Corica pastries, Ottimmo International, experience.*

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