

CHAPTER I

INTRODUCTION

1.1 Background of Study

Baking and pastry refer to the culinary arts focused on the creation of baked goods and pastries. It encompasses a wide range of sweet and savory items, including bread, cakes, cookies, pies, pastries, tarts, and more. A professional kitchen for pastry and bakery is a specialized environment designed specifically for the production of baked goods and pastries on a commercial scale. These kitchens are typically found in bakeries, pastry shops, hotels, restaurants, and catering businesses. Some key features and elements that commonly found in a professional pastry and bakery kitchen are equipment and storage.

Corica itself is a professional kitchen that operates in the pastry and bakery fields and complies with professional kitchen standards in general. Corica itself is a company that produces high quality pastry and bread products every day. With a commitment to maintaining standards as a professional kitchen, Corica has equipped itself with modern equipment, adheres to strict hygiene standards and manages human resources efficiently. Through an internship program at this location, the author can gain a lot of experiences about how a company produces food products professionally. During the 6 months internship period (4th December – 6th June 2024) the author studied various aspects of production, including bread dough making and food business management strategies. Rotation to various divisions, such as pastry, cookies, and bakery, gives the author the opportunity to understand the production process thoroughly. In each division, there is a specific job desk, allowing the author to be directly involved in tasks relevant to their field. In fact, in the first months, the author was able to experience the dynamics of production on a larger scale, adding value to the author's experience and understanding of

daily operations in a professional kitchen. The main reason why author wants to do an internship at Corica, just because Corica is one of the pastry shops in Surabaya that has a professional kitchen in baking and pastry. Also, the author believes in Corica, author can have a lot of experience and improve more skill about cold kitchen.

Internship activities aim to bridge the world of education with the world of business. With this internship, its hoped that students can increase their knowledge and understanding of the work environment they are interested in, so that they understand how work systems operate effectively. Apart from that, internships also provide opportunities for students to overcome the challenges and competition that exist in the world of work. Corica is a quality franchise company from Australia and has a name in Surabaya, therefore by doing an internship program here, the author believes can improve skills and become a professional chef. In the first to fourth months internship students were divided into 2 shifts, from 07:00-15:00 and 11:00-19:00 and in the third month the shift was changed from 11:00 to 09:00. At the end of the last month of internship, there is a change in schedule for interns and staff where all staff and interns come in from 08:00-14:00 and have a day off on Sunday.

1.2. Industrial Training Objective

1. Get to know more about professional kitchen.
2. Improve knowledge and skill about pastry and bakery.
3. Know how to become professional chef.
4. Know how to be responsible with their work.

1.3 The Benefits of Internship

1.3.1 For Students

1. Establish relationships with individuals within the industry that may be useful in the future.

2. Make students more responsible, and hone students' abilities.
3. Get a place to practice the skills learned from university.
4. Be ready to face challenges in the professional world.
5. Will gain valuable experience in working under the guidance of an experienced chef.
6. Know how to work as a team.

1.3.2 For Ottimmo International

1. Using student experience as a measure in applying the knowledge and theories learned.
2. Allowed university to expand networks and connections with companies.

1.3.3 For Corica Pastries

1. Get volunteer workers for the restaurant, both in the kitchen and elsewhere.
2. Get recommendations from trainees for next students.
3. Making Company's name known to many people, especially at universities.
4. Obtain opportunities for employee recruitment.
5. Increase networking with culinary school.