

INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT

AT CICCIA SURABAYA



ARRANGED BY

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CULINARY ARTS OF STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

PLAGIARISM STATEMENT

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Surabaya, 16 Juni 2024



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APPROVAL 1

Title : Pastry, Pasta, Pizza Kitchen in Ciccio

Company name : Ciccio Ristorante

Company address : Jl. Imam Bonjol No. 82, Surabaya

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Which is carried out by Students of Culinary Arts OTTIMMO International
Master Gourmet Academy Surabaya

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Has been tested and declared successful.

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APPROVAL 2

INDUSTRIAL TRAINING REPORT PASTRY, PASTA, AND PIZZA KITCHEN AT CICCIA SURABAYA

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Industrial Training conducted from 14 August 2023 until 14 February 2024 at
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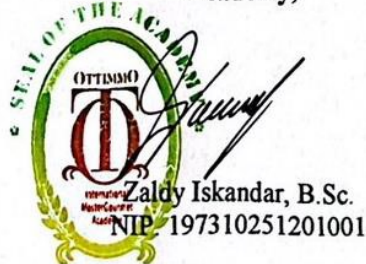
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PREFACE

Praise be to the presence of God Almighty who has given grace to complete the Industrial Training Guidebook for the D3 Study Program OTTIMMO International Culinary and Patisseries Academy Culinary 2024. This guide is basically the same as the previous guidebook, with some input from the testing team according to the current situation.

By completing this book, participating students will have a clear reference regarding the implementation of Industrial Training. This book is also used as a basis for preparing the final Industrial Training work report.

Surabaya, 16 Juni 2024



Matthew Owen Onggodjo

TABLE OF CONTENTS

Plagiarism Statement	i
Approval 1	ii
Approval 2	iii
Preface	iv
Table Of Contents	v
Table Of Figures	vi
List Of Table	vii
Abstract	viii
Chapter I Introduction	1
1.1 Background of study	1
1.2. Industrial Training Objective.....	1
1.3. The Benefits of Internship.....	2
Chapter II Establishment Background	3
2.1. History of CICCIA	3
2.2.Vission Mission and Company Objectives.....	3
2.3. Organizational Structure and Main Task	3
2.4. Established Description.....	4
2.5. Hygine and Sanitation	8
Chapter III Internship Activities	9
3.1 Job Description.....	9
3.2 Pictures of the Food at CICCIA	13
3.3 Pictures of Places during Internship.....	13
Chapter IV Conclusion	16
4.1 Conclusion.....	17
4.2 Suggestion	17
4.3 Problem Faced and How to Solved Them.....	17
Bibliography	
Appendix	

LIST OF FIGURES

Figure 2.1 Kitchen Brigade	3
Figure 2.2 Dry Storage Layout.....	6
Figure 2.3 Kitchen Layout	7
Figure 3.1 Lasagne Alla Bolognese.....	13
Figure 3.2 Grissini.....	13
Figure 3.3 Zuppa di Funghi e Tartufo	14
Figure 3.4 Cannoli Siciliani	14
Figure 3.5 Marie Regal and Boba Tiramisu	15
Figure 3.6 Ciccia Tiramisu	15
Figure 3.7 Pizza Station	16
Figure 3.8 Hot and Cold Kitchen	16
Figure 3.9 Pizza and Bar Kitchen.....	16
Figure 3.10 Dining Room.....	17
Figure 3.11 Dining Room.....	17

LIST OF TABLES

Table 3.1 Description of Activities	9
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ABSTRACT

Trainee is someone who helps the chef to prepare and cook a dishes while training to be full-time chef themselves. Usually, trainee comes from a collage student that trying to search for an experience in a kitchen for 6 months. Ciccia Ristorante brings up the vintage Italian concept with a little touch of modern design, they also served many Italian food such as : Lasagne Alla Bolognese, Zuppa di Funghi e Tartufo, and Cannoli Siciliani Regarding hygiene, sanitation and quality control at Ciccia Ristorante, it's really good and well maintained, the staff always obeys all existing regulations and cleanliness

Ciccia trainee usual hours will be from 8am to 3pm. However we will be expected to work as and when is necessary to meet the needs of the team. The job of a trainee responsible is consisting of : preparing and cooking, as directed by the Head/Sous Chef, help with general cleaning required in the kitchen, assist team in investigating and resolving customer complaints. The trainee must carry out the duties to the best ability that trainee had, and trainee must obey all lawful and reasonable orders that given and comply with the organisation's rules, procedures and policies.

Keywords: Trainee, Internship, Restaurant.