

**INDUSTRIAL TRAINING INTERNSHIP REPORT
AT CORICA PASTRIES CENTRAL KITCHEN**



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OTTIMMO INTERNATIONAL
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SURABAYA
2024**

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Surabaya, July 17th, 2024



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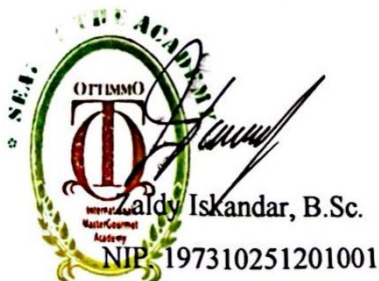


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PREFACE

It is with great pleasure that I present this Industrial Training Report, documenting my experience and insights gained during my internship at Corica Pastries. Throughout the duration of my internship, I had the privilege of working alongside talented professionals who generously shared their expertise and guidance, enriching my learning experience and shaping my understanding of industry practices. In this report, I aim to provide a detailed account of the tasks, projects, challenges, and achievements encountered during my internship. Additionally, I reflect on the skills acquired, lessons learned, and areas for further growth identified through this hands-on experience.

I am deeply grateful for everyone at Corica Pastries central kitchen who contributed to making my internship a rewarding and enriching experience. Special thanks are extended to my Pastry CDP Mrs. Mega for her mentorship and support through my intern journey. And thanks also to my family and friends for the emotional support. Finally, I hope this report can be useful for the readers who are looking for an internship place.

Surabaya, July 17th, 2024



Daniela Setiawan

ABSTRACT

The purpose of the Author internship because the Author wants to improve skills in baking and pastry industry and also to gain hands-on experience from professionals. Corica Pastries is a great choice because they have a wide variety of menu items, ranging from bread, cakes, and cookies. This report was created and contains the author's experiences during a six-month internship, detailing the experiences and knowledge gained. This report describes the Author's experiences during a six-month internship, where the author worked in three different divisions. First, in the pastry division, focusing on cake making and various decoration techniques. Second, in the cookies division, where the author spent two months preparing items for Eid hampers. Lastly, in the bakery division, where the author learned to make various types of dough and their techniques.

Keyword: *Internship, Ottimmo International, Corica Pastries*

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