

CHAPTER I

INTRODUCTION

1.1 Background of Study

Baking and pastry arts are fascinating fields with a rich history, diverse techniques, and endless creative possibilities. It requires the skills, techniques, and creativity involved in creating a wide range of delicious baked goods and desserts. From flaky croissants to decadent cakes, delicate pastries to artisan bread, this culinary discipline offers a diverse array of sweet and savoury treats that delight the senses. Baking and pastry require mastery of various techniques such as mixing, folding, creaming, kneading, rolling, piping, and decorating. Chemical reactions such as leavening (e.g., yeast, baking powder, baking soda), caramelization, gelatinization, and protein denaturation also play crucial roles in the baking process. Each technique contributes to the structure, texture, and appearance of the final product. Baking is a precise discipline where accurate measurements and timing are critical. Even slight deviations can significantly affect the outcome of baked goods. In order to further understand the proper ways of implementing baking pastry technique in the professional world, one must learn and experience from one of the well-known establishments within the industry. One of the well-known baking pastry establishments in Surabaya is Corica Pastries.

Corica Pastries is famous for its various strudels, cakes, and patisseries, that makes the Author want to do the 6 months internship here to improve skills in baking and pastry industry and also gain hands-on experience from professionals. This report is written after the Author completed the internship from December 4th 2023 – June 6th 2024, and had been placed in 3 different divisions which are bakery, pastry, and cookies. The author has completed all divisions for 2 months each.

Through this internship, the Author is able to improve skills, knowledge, and implement what the Author learned from Ottimmo. Corica Pastry also freely let Author give suggestion and be creative during the RnD process in developing new seasonal menu, be responsible in a few occasion, learn new techniques and recipe at the working place.

1.2 Industrial Training Objectives

1. To know about pastry kitchen workflow
2. Gain more knowledges and new techniques
3. Develop skill, responsibility, and discipline as a professional chef
4. Develop soft skills like communication, teamwork, and problem-solving
5. Expand professional networking

1.3 The Benefits of Internship

1.3.1 For Student

- Gain practical, real-world working experiences
- Learn to adapt in new environment
- Get to know people character and counter challenges
- Develop skill, responsibility, and discipline
- Expand connections and networking for future growth in F&B industry
- Prepared to enter the real working world

1.3.2 For Ottimmo International

- Get exposure to many people
- Increase institutional reputation
- Strengthened relation between Ottimmo and Corica Pastries
- As a measurement for student to apply their knowledge

1.3.3 For Corica Pastries

- Cost-effective recruitment
- Diversity workplace
- Knowledge exchange
- Selection of potential trainee for future employment
- Get promoted by trainee for the next possible trainees