

**INDUSTRIAL TRAINING REPORT AT KANVAZ
PATISSERIE BY VINCENT NIGITA**



**ARRANGED BY
SHIVA MEIRAFAYOLA**

2174130010046

CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

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Surabaya, August 08th 2024



Shiva Meirafayola
Shiva Meirafayola

APPROVAL 1


Title : Industrial Training Report at Kanvaz Patisserie by Vincent Nigita
Company name : Kanvaz Patisserie by Vincent Nigita
Company address : Jl. Petitenget No.188, Kerobokan Kelod, Kec. Kuta Utara, Kabupaten Badung, Bali 80361
No. telp./fax. : 085337733743
Which is carried out by Students of Culinary Arts OTTIMMO International MasterGourmet Academy Surabaya
Name : Shiva Meirafayola
Reg. no : 2174130010046
Has been tested and declared successful.

Approved by,


Bali, June 25th, 2024

Advisor

Supervisor


Gilbert Yanuar Hadiwirawan, A.Md.Par

NIP:19900101 1701 041


Windi Wijayanti

Head Production and Pastry Manager

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaidy Iskandar, B.Sc

NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT PASTRY KITCHEN AT KANVAZ PATISSERIE BY VINCENT NIGITA

Arranged By:

Shiva Meirafayola
2174130010046


Industrial Training conducted from Januari 1st 2024 until July 1st 2024 at Kanvaz
Patisserie by Vincent Nigita

Approved by:


Advisor	Examiner I	Examiner II
		
Gilbert Yanuar Hadiwirawan, A.Md.Par NIP:19900101 1701 041	Arya Putra Sundjaja, S.E. NIP:19801017 1703 001	Fillias Kusuma S.E., M.M NIP: 19871203 2403 023

Acknowledged by,

Director of OTTIMMO International
Master Gourmet Academy,


Aldi Iskandar, B.Sc.
NIP. 197310251201001

Head of Culinary Arts Program Study
Ottimmo International
Master Gourmet Academy,


Heni Adhianata, S.T.P., M.Sc
NIP. 19900613 1402 016

PREFACE

All praise and thanks be to Allah SWT, who has bestowed His mercy and guidance so that the authors can accomplish this Industrial Training Report with the title "INDUSTRIAL TRAINING REPORT AT KANVAZ PATISSERIE BY VINCENT NIGITA". The purpose of writing this report is to fulfill the requirements for obtaining a diploma degree of Culinary Art Study Program, Ottimmo International Master Gourmet Academy.

In this regard, allow the author to express my deepest thanks to:

1. Mr. Zaldy Iskandar B.Sc, as the Head Director of Ottimmo International
2. Mr. Gilbert Yanuar Hadiwirawan, A.Md.Par as the author's advisor who has guided the author in completing this report

I realize that this report is far from perfect and there are still weaknesses. Therefore, the author hopes for criticism and suggestions for the improvement of the work to come. The author apologizes if there are mistakes in words that are less pleasing. Hopefully, this report could make a difference in the upcoming generation and benefit for both readers and development in culinary art field.

Surabaya, August 08th 2024



Shiva Meirafayola

ABSTRACT

The author's reason for doing this internship is because the author wants to know how to work in pastry kitchen and gain knowledge about pastry product. Kanvaz Patisserie by Vincent Nigita is a pastry shop located in Seminyak, Bali, Indonesia. Kanvaz Patisserie by Vincent Nigita is known for its exquisite desserts and viennoiseries. Trainees at Kanvaz Patisserie by Vincent Nigita can learn from Chocolate, Pastry, or Bakery section.

Keyword: *Internship, Kanvaz Patisserie by Vincent Nigita*

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