

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



**ARRANGED BY  
FELICE AUSTIN  
2174130010003**

**CULINARY ARTS STUDY PROGRAM  
OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY  
SURABAYA  
2024**

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, expect where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, September 9<sup>th</sup>, 2024



Felice Austin

## APPROVAL 1

Title : INDUSTRIAL TRAINING REPORT INTERNSHIP  
REPORT AT CORICA PASTRIES CENTRAL KITCHEN  
Company name : Corica Pastries  
Company address : JL. Sumatra no 48 , kec gubeng, surabaya  
No. telp./fax. : 081259825034  
Which is carried out by Students of Culinary Arts OTTIMMO International  
MasterGourmet Academy Surabaya  
Name : Felice Austin  
Reg. no : 2174130010003

Has been tested and declared successful.

Approved by,

Surabaya , June 19<sup>th</sup> ,2024

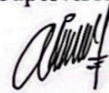
Advisor



Arya Putra Sundjaja, S.E.

NIP: 19801017 1703

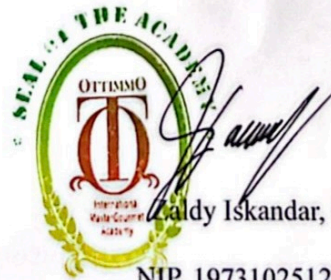
Supervisor



Rahma Mega Ariyati

Head Pastry Chef

Acknowledged by,  
Director of OTTIMMO International  
MasterGourmet Academy Surabaya



Galdy Iskandar, B.Sc

NIP. 197310251201001

## APPROVAL 2

### INDUSTRIAL TRAINING REPORT PASTRY KITCHEN AT CORICA PASTRIES

Arranged By:

**Felice Austin**

**2174130010003**

Industrial Training conducted from 4 december 2023 until 6 june 2024 at Corica Pastries

Approved by:

Advisor



Arya Putra Sundjaja, S.E.

NIP: 19801017 1703

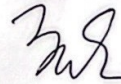
Examiner I



Fillias Kusuma, S.E , M.M.

NIP: 198712032403

Examiner II



Elma Sulistiya, S.TP,M.Sc.

NIP: 199709162302

Acknowledged by,



Director of OTTIMMO International  
Master Gourmet Academy,


Zaldy Iskandar, B.Sc.

NIP. 197310251201001

Head of Culinary Arts Program Study  
Ottimmo International

Heni Adhianata, S.T.P., M.Sc

NIP. 19900613 1402 016

## PREFACE

Praise to be God Almighty for the blessings of his grace , and that I was given the opportunity to be able to finish this report on this occasion about industrial training at Corica Pastries Surabaya properly and correctly

I also give thanks to :

1. Arya Putra Sundjaja, S.E. as Advisor.
2. Zaldy Iskandar, B . Sc as Director of Ottimo International Culinary Art and Patisserie Academy.
3. All Corica staff's help and guides during my training program
4. Parents who always support and help for mentally and financially
5. Friends who have supported this report for along from beginning untill end.

This is all I have to say , and if there are any grammatical or sentence construction mistake , I apologize. Hopefully , the information in the report is useful dor the readers

Surabaya , September 9<sup>th</sup> , 2024



Felice Austin

## ABSTRACT

The author's aim in carrying out a travel program while at the internship is so that the author can really find out how to work properly in the kitchen professionally. During the 6 months from December 2023 to June 2024, we spent a very long time but there we had a lot of experience and learning. at the beginning of work, and the author gained a lot of very useful and impressive knowledge about how to become a very professional working person in the world of bakery and pastry kitchen and FNB. and the author is very grateful and grateful because he really got the opportunity to get an internship at Corica, one of the cake shops in Surabaya which collaborates in Australia and there the author learned a lot in various divisions such as bakery, cookies and pastry

**Keyword :** *Internship , Corica Pastries , Ottimmo Internasional*

## TABLE OF CONTENTS

<b>Plagiarism Statement</b> .....	<b>ii</b>
<b>Approval 1</b> .....	<b>iii</b>
<b>Approval 2</b> .....	<b>iv</b>
<b>Preface</b> .....	<b>v</b>
<b>Abstract</b> .....	<b>vi</b>
<b>Table of Contents</b> .....	<b>vii</b>
<b>Table of Figures</b> .....	<b>ix</b>
<b>List of Tables</b> .....	<b>x</b>
<b>Chapter I Introduction</b> .....	<b>1</b>
1.2 Background of study .....	1
1.2 Industrial Training Objective .....	2
1.3 The Benefits Of Internship.....	2
1.3.1 For Students .....	2
1.3.2 For Ottimmo International .....	2
1.3.3 For Corica Pastries.....	3
<b>Chapter II Establishment Background</b> .....	<b>4</b>
2.1 History Of Corica Pastries.....	4
2.2 Vision , Mission , and Company Objectives .....	5
2.2.1 Vission of Corica Pastries .....	5
2.2.2 Mission of Corica Pastries .....	5
2.2.3 Company Objectives.....	5
2.3 Organizational Structure and Main Task.....	5
2.4 Hygnie and Sanitation .....	8
<b>Chapter III Internship Activities</b> .....	<b>10</b>
3.1 Job description.....	10
3.1.1 Bakery Division (Dec 4th 2023 – Feb 9th 2024).....	10
3.1.2 Pastry Division (Feb 10 <sup>th</sup> 2024 - Feb 28 <sup>th</sup> 2024) .....	11
3.1.3 Cookies Division (Feb 29 <sup>th</sup> 2024 – March 30 <sup>th</sup> 2024) .....	11
3.1.4 Back to Pastry Division ( Apr 1 <sup>th</sup> 2024 – Jun 6 <sup>th</sup> 2024).....	12
3.2 Product .....	13
3.3 Picture of Place.....	24
<b>Chapter IV Conclusion</b> .....	<b>30</b>
4.1 Conclusion.....	30
4.2 Problems and Solutions .....	31

4.3 Suggestion .....	31
4.3.1 For student .....	31
4.3.2 For Corica .....	31
4.3.3 For Ottimmo International Master Gourmet Academy.....	32

**Bibliography**

**Appendix**



## TABLE OF FIGURES

Figure 2.1 Kitchen Brigade .....	6
<b>Figure 3.1</b> Sausage Bread .....	13
<b>Figure 3.2</b> Brioche Raisin.....	14
<b>Figure 3.3</b> Almond Croissant .....	14
<b>Figure 3.4</b> Brownie.....	15
<b>Figure 3.5</b> Baguette .....	15
<b>Figure 3.6</b> Croissant plain shape .....	16
<b>Figure 3.7</b> Tuna danish.....	16
<b>Figure 3.8</b> Cromboloni .....	17
<b>Figure 3.9</b> Banana nutella croissant .....	18
<b>Figure 3.10</b> Almond cream croissant .....	18
<b>Figure 3.11</b> Croissant pandan.....	19
<b>Figure 3.12</b> Bluberry filling for strudel .....	19
<b>Figure 3.13</b> New york cheese cake.....	20
<b>Figure 3.14</b> Magnum cake portion .....	20
<b>Figure 3.15</b> Fruit struesel pie.....	21
<b>Figure 3.16</b> Red velvet pie .....	21
<b>Figure 3.17</b> Kastengel cookies .....	22
<b>Figure 3.18</b> Pain au chocolate .....	22
<b>Figure 3.19</b> Any kinds of cake portion.....	23
<b>Figure 3.20</b> Chiller room .....	24
<b>Figure 3.21</b> Freezer room .....	24
<b>Figure 3.22</b> Packing room .....	25
<b>Figure 3.23</b> Pastry kitchen.....	25
<b>Figure 3.24</b> Pastry Kitchen.....	26
<b>Figure 3.25</b> Bakery kitchen .....	26
<b>Figure 3.26</b> Bakery kitchen .....	26
<b>Figure 3.27</b> Sheeter room .....	27
<b>Figure 3.28</b> Oven kitchen .....	27
<b>Figure 3.29</b> Washing area.....	27
<b>Figure 3.30</b> Red velvet pie chinese new year edition.....	28
<b>Figure 3.31</b> Snow ball pandan cookies Eid Al-Fitr.....	29

## LIST OF TABLES

<b>Table 3.1</b> Bread Section .....	10
<b>Table 3.2</b> Pastry Section .....	11
<b>Table 3.3</b> Cookies Section .....	11
<b>Table 3.4</b> Pastry Caption .....	12