

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



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OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

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Industrial Training conducted from 18 December until 18 June at Kanvaz Patisserie
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PREFACE

First, the author would like to thank Jesus Christ because this internship will not succeed without Him. In this report, the author would like to express gratitude to Ottimmo International for the opportunities of this 6 months of internship. The author gains knowledge and improves skills whether in theory or practical. To Kanvaz Patisserie by Vincent Nigita who accepts the author can succeed in her responsibilities as an intern. To my parents who always support and help and provide moral and material support for me. Lastly, the author would like to thank Chef Arya Sundjaja as the author's advisor for completing the internship report on time.

Surabaya, September 5th, 2024



Vina Anastasia Cuo

ABSTRACT

Bali is one of the regions in Indonesia known for its natural beauty and is a popular destination for both domestic and international tourism. In addition, Bali also has several areas that offer unique and interesting cafes, one of which is Kanvaz Patisserie by Vincent Nigita, located in the Seminyak area. Kanvaz Patisserie by Vincent Nigita is a French pastry shop that sells many desserts like cake, gelato, jams, chocolate, and viennoiserie. The purpose of the author doing the internship is because the author's background wants to know more about modern desserts. Every trainee in Kanvaz Patisserie by Vincent Nigita has the opportunity to learn in 2 different sections, like Pastry, Chocolate or Pastry, Bakery.

Keywords: *Internship, Kanvaz Patisserie by Vincent Nigita, Ottimmo International*

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