

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



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

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Surabaya, October 1st 2024



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

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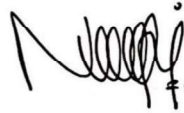
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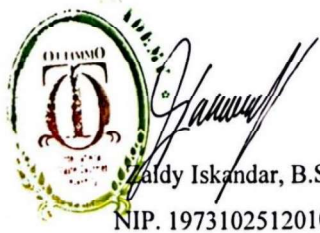
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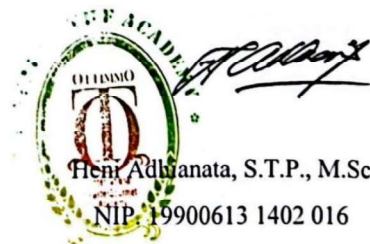
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PREFACE

First, praise and gratitude to God Almighty, for all the graces and blessings that provide health and wisdom that this Industrial Training Report can be completed properly in accordance with the planned time. I also want to express gratitude to Ottimmo International Master Gourmet Academy for the opportunity to do internship for 6 months.

I also give thanks to :

1. Zaldy Iskandar, B. Sc as Director of Ottimmo International Master Gourmet Academy
2. Arya Putra Sundjaja, S.E as Advisor
3. All of Kanvaz Patisserie by Vincent Nigita pastry chef and staffs who guides and provide knowledge during the internship
4. Parents who always support and help mentally & materially
5. Friends who has support and help in making this report

Apart from all that, this report is still far from perfect but I hope this report can be useful for the readers. Therefore, I accept all suggestions and criticism from readers to make the report better. Thank you.

Surabaya, October 1st 2024



Jocellyn Olivia Soegiono

ABSTRACT

The purpose of the author doing this internship is because the author has a passion in pastry, wants to learn and know more about pastry techniques in pastry industry, and improve skills in the making of pastries, desserts, and other baked goods. Kanvaz Patisserie by Vincent Nigita is a French pastry café located within the Kanvaz Resort in Seminyak, Bali, Indonesia. Every trainee at Kanvaz Patisserie has an opportunity to learn in 2 sections from 4 sections available there. There are Pastry Morning, Pastry Afternoon, Chocolate, and Bakery sections. The patisserie offers a variety of “haute-couture” sweets that blend French pastry techniques with locally-sourced Indonesian ingredients. This fusion results in unique and enchanting desserts that are both visually stunning and delectable. Visitors can also enjoy a high tea experience in a beautifully designed glasshouse setting, adding a touch of elegance to their visit.

Keyword: *Internship, Kanvaz Patisserie, Ottimmo International*

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