

CHAPTER I

INTRODUCTION

1.1 Background of Study

As a developed area with its crowded population, Surabaya reveals that its pastry and bakery industry is experiencing significant growth. Through professional institutions such as culinary schools and hotels elevating the pastry and bakery programs which can prepare students to face the industry and small businesses that meet consumers' needs and demands.

One of the famous pastry shops that has been feeding consumers with its high quality baked goods since 1975, came to Surabaya and opened its first store in 2016. The business revitalized in Jakarta, and continues to expand further in the future.

Corica is a professional kitchen that runs in the baking and pastry field, equipped with professional kitchen standards such as committing to strict hygiene regulations and produces fresh and high quality baked goods every day. With the rich history and enthusiasm into bringing highly baked products to Indonesia, Corica would make an ideal place for the author to study the art of baking and sharpened their skills and knowledge in the cold kitchen.

Throughout 6 months of internship period (2nd December- 2nd June), the shift starts from 08:00 a.m- 04:00 p.m and the author rotates to different divisions when an event happens. In each division, the author has a specific desk job in making certain products in larger scales. Aside from the production aspect, the author was able to learn various techniques, especially in the cookie and pie production.

The main reason of the internship in corica is to improve the author's skills and knowledge in baking-pastry and experience the work life in the cold kitchen. Aside from the positive aspects of the author's internship, there are also many challenges in the baking-pastry industry such as maintaining accuracy and detail in measurements and techniques, adjusting to the

professional kitchen environment, boring repetitive tasks, and lack of confidence in skills.

1.2 Industrial Training Objective

- To become a professional chef
- To improve knowledge and skills around baking and pastry
- An inspiration for a future business
- To build connections with industry professionals
- To gain hands-on experience in the cold kitchen

1.3 The Benefits of Internship

1.3.1 For Students

- Getting to experience hands-on training in the real work environment and building professional relationships among staffs
- Experiencing important values : punctuality, teamwork, and efficiency
- Understanding the roles in a professional kitchen environment

1.3.2 For Ottimmo International

- Strengthening the business connection for future internship collaborations
- Enhancing the campus's appeal by sending intern students to a prestigious company.
- Ensuring educational lessons from campus is aligned with the real life work place

1.3.3 For Corica Pastries

- Students could bring new and creative ideas
- Helping the business's operation during busy work hours
- The company could identify high-potential individuals for future employment, reducing hiring risk.