

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT CORICA SURABAYA



ARRANGED BY
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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025

PLAGIARISM STATEMENT

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Surabaya, June 30th, 2025



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APPROVAL 1

Title : Internship Report at Corica Surabaya
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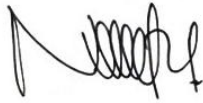
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Surabaya, 30 June 2025

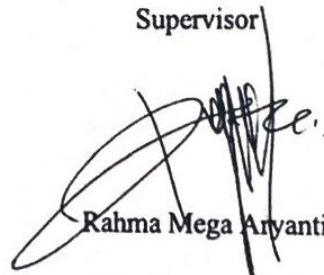
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Supervisor



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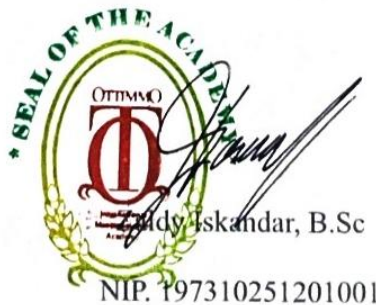
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APPROVAL 2

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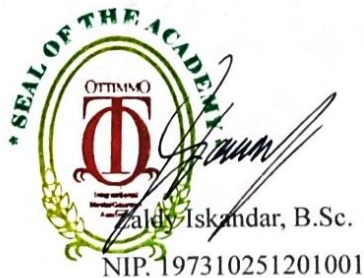


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PREFACE

Praise to God Almighty for the blessings so I can finish internship program and report. This paper was created to fulfill course credits for Diploma III of Culinary Arts and Patisserie Program at Ottimo International Surabaya.

I also take this opportunity to express my gratitude to:

1. Zaldy Iskandar, B.Sc. as director of Ottimmo International Master Gourmet Academy
2. Novi Indah Permata Sari, ST., M.Sc. as advisor.
3. Heni Adhianata, S.TP., M.Sc. as head of culinary art study program.
4. My parents who always support and help me in personally and providing moral & material support for me.
5. My friend who has supported the progress of thus report from beginning to end.
6. Production staff who have taught and helped me during internship.

That is all I can say, I apologize if there are errors or inconsistency in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, June 30th, 2025



Michella Viendra Tjoa

ABSTRACT

The author's main goal in joining the internship program was to gain professional work experience and learn about F&B operations, particularly in the pastry field. The author chose Corica Pastries Surabaya because it is a long-established pastry house with several branches. During the six-month internship, the author was placed in the pastry division. Through the internship, the author gained many insights into the production flow, order preparation, as well as the challenges and obstacles faced.

Keywords: *Internship, pastry division, Corica Pastries, Ottimmo International*

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