

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



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OTTIMMO INTERNATIONAL
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SURABAYA
2025**

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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, June 2nd , 2025



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PREFACE

Praise to God Almighty for His endless blessing, strength and guidance so I was able to finish my 6 month internship period.

I also take this opportunity to express my gratitude to :

1. Chef Zaldy Iskandar, B. Sc as director of Ottimmo International Master Gourmet Academy
2. Ms. Novi Indah Permata Sari ST., M.Sc as Advisor
3. Parents, who always provide me with unfailing support and continuous encouragement throughout my years of study
4. Friends who provided support physically and mentally
5. Aminulloh Esbi and Gusti Prima as Senior for their willingness to invest their time and effort to guide, teach and support me during my internship
6. All staffs at Corica Pastries Surabaya who guides and share their knowledge in the kitchen

Surabaya, 2nd June 2025



Victoria Ivanka Gunawan

ABSTRACT

The purpose of this internship was to apply the knowledge and techniques that I have learned in class to a real-world professional kitchen. Corica Pastries is a well-known bakery that originally founded in Australia, and has opened its first Indonesian branch in Surabaya, in 2016, specifically on Biliton road. And now Corica has 6 outlets including their branch in Jakarta. Throughout the internship period, I was able to improve my technical culinary skills, time management, teamwork, and adaptability in a high-pressure environment, learned about the importance of discipline, consistency, and communication within a kitchen brigade. I have also made a new acquaintance who could potentially become my future colleagues.

Keyword: *internship, corica pastries*

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