

CHAPTER I

INTRODUCTION

1.1 Background of Study

Internship is an activity that involves working directly in the professional world to gain experience that can later be used for further professional development (2025). The fast-paced and high-demand nature of professional kitchens requires more than just technical cooking skills. It demands discipline, time management, coordination, and the ability to work under pressure. By immersing themselves in a real work environment, students are able to enhance both their technical skills and professional attitude, making internship an effective method to add a value for student's future careers.

In line with this, the reason why Author chose to undertake Author's internship at Corica Pastries is because Corica Pastries has a reputable pastry shop based in Perth, Australia known for its standards and signature Apple Struddle. During the internship, Author was able to observe and participate in the production of various pastries and desserts, gaining valuable insight into the workflow, precision, and creativity required in a professional pastry kitchen.

Over the six-month internship period, Author was entrusted with responsibilities in three different divisions, giving a broad and diverse experience. At the beginning of the internship, Author was assigned to the cake decoration section for one month, where it learned techniques related to decorating and finishing. After that Author was moved to the Pie Division for 5 a half months, from the end of December until in the middle of May, focusing on dough preparation, filling consistency, baking techniques, sheeter, etc. Lastly, in 2 weeks before the end of internship, Author moved to Struddle Division, where it learned to make struddle filling, oven techniques, and assembling the filling into struddle shell

1.2 Industrial Training Objective

- To gain a understanding of daily kitchen operations, workflow, and professional kitchen standards
- To develop and improve technical culinary skills
- To build soft skills including teamwork, communication, discipline, time management, and adaptability under pressure.
- To increase readiness for future employment

1.3 The Benefit of Internship

1.3.1 For Student

- Gain hands-on exposure to a professional kitchen environment, applying classroom knowledge in a real setting.
- Enhances both technical skill and soft skills.
- Builds connections with chefs, mentors, other staffs, and some other internship student from other school.
- Prepares students discipline and expectations of the culinary field.

1.3.2 For Ottimmo International

- Successful internship reflect well on the institution's quality of education and training.
- Strengthens partnerships with reputable establishments.
- Providing insights for other students about the real work through the experiences from the seniors.

1.3.3 For Corica Pastries

- Help with daily operations, reducing the load on full-time staff, especially during busy periods.
- Opportunity to evaluate potential future employees and recruit directly from internship programs.
- Encourages a culture of mentorship and continual learning among senior staff.