

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



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

PLAGIARISM STATEMENT

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Surabaya, September 3rd, 2025



Jessica Gilda

APPROVAL 1

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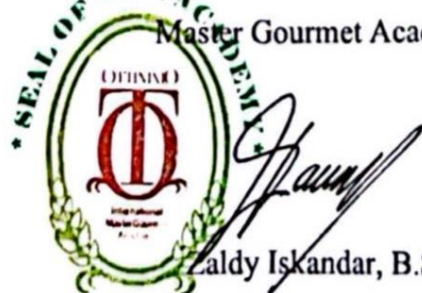


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Industrial Training conducted from January 3rd, 2025 until July 3rd, 2025
at Kanvaz Patisserie by Vincent Nigita Bali

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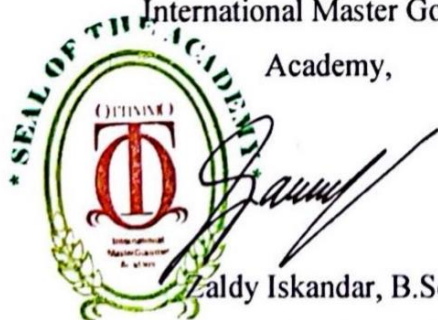
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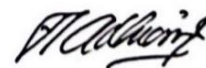
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PREFACE

I express my deepest gratitude to God for providing me with the strength and perseverance to overcome all challenges, which has enabled me to complete this Industrial Training Report successfully.

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. Heni Adhianata, S.TP., M.Sc as my head of study program of Ottimmo International Master Gourmet Academy and advisor.
3. All of Kanvaz Patisserie's pastry chefs and staff
4. My parents and friends who have supported the progress of this report from the beginning to the end.

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

Surabaya, September 3rd 2025



Jessica Gilda

ABSTRACT

Driven by a deep passion for pastry, the author undertakes an internship at Kanvaz Patisserie by Vincent Nigita. The opportunity represents a significant milestone in professional development, given Kanvaz Patisserie's reputation as a prestigious patisserie known for its dedication to excellence and exceptional pastry products. Motivated to cultivate advanced knowledge and refine technical skills, the author looks forward to learning under the guidance of Kanvaz Patisserie's experienced chefs. Throughout the internship, the author experienced training in the Pastry Morning section, one of the four sections, which includes Pastry Morning, Pastry Afternoon, Chocolate, and Bakery. In the Pastry Morning section, the primary focus is on finishing pastry products scheduled for service. Through hands-on learning and watching how professionals work, the experience helped the author understand the importance of accuracy, creativity, and dedication in making beautiful, high-quality pastries. Alongside enhancing technical abilities, this internship provided the author with deeper insight into the workings of a professional kitchen while promoting the development of essential qualities, including adaptability and keen attention to detail, necessary to achieve success in the pastry industry.

Keywords: *Internship, Kanvaz Patisserie by Vincent Nigita, Ottimmo International*

TABLE OF CONTENTS

Plagiarism Statement.....	ii
Approval 1	iii
Approval 2	iv
Preface... ..	v
Abstract.....	vi
Table of Contents	vii
List of Figures.....	ix
List of Tables	xi
Chapter I Introduction	1
1.1 Background of the Study	1
1.2 Industrial Training Objectives	2
1.3 The Benefits of Internships	2
1.3.1 For Students	2
1.3.2 For Ottimmo International	2
1.3.3 For Kanvaz Patisserie by Vincent Nigita.....	3
Chapter II Establishment Background.....	4
2.1 History of the Restaurant	4
2.2 Vision Mission	5
2.2.1 Vision.....	5
2.2.2 Mission.....	5
2.3 Organizational Structure and Main Task.....	5
2.4 Establishment Description.....	7
2.5 Hygiene and Sanitation	8
2.5.1 Personal Hygiene and Standard Grooming.....	8
2.5.2 Kitchen Hygiene and Sanitation	8
2.5.3 Food Handling and Processing	9
2.5.4 Food Waste	9
Chapter III Internship Activities	11
3.1 Job Description.....	11

3.2 Products	13
3.3 Picture of Places during Internship	21
3.4 Events	26
Chapter IV Conclusion	27
4.1 Conclusion	27
4.2 Problem and Solution	27
4.3 Suggestion	28
4.3.1 For Students	28
4.3.2 For Ottimmo International	28
4.3.3 For Kanvaz Patisserie by Vincent Nigita.....	28
Bibliography	29
Appendix	30

LIST OF FIGURES

Figure 2.1 Kitchen Brigade	5
Figure 2.2 Kanvaz Patisserie by Vincent Nigita Shop	8
Figure 2.3 Spoiled & Wastage Form.....	10
Figure 3.1 Pear Japanese Fan	13
Figure 3.2 Cocoa 2.0	13
Figure 3.3 Ecalir Au Chocolat.....	14
Figure 3.4 Hazelnut Paris-Brest	14
Figure 3.5 Lemon & Cucumber Tart.....	15
Figure 3.6 Mango Cheese Cake	15
Figure 3.7 Peanut Tart.....	16
Figure 3.8 Pineapple Passion Pavlova	17
Figure 3.9 Saint Honore	17
Figure 3.10 Tiramisu Cake.....	18
Figure 3.11 Vanilla Rice Praline	18
Figure 3.12 Madeline	19
Figure 3.13 Sablé Breton.....	19
Figure 3.14 Cookies	19
Figure 3.15 Macaron	20
Figure 3.16 Gelato 4 oz	20
Figure 3.17 Gelato 12 oz	21
Figure 3.18 Pastry Kitchen.....	21
Figure 3.19 Chocolate Room	22
Figure 3.20 Spray Room	22
Figure 3.21 Utensils Storage Area	23
Figure 3.22 Dry Storage Area	23
Figure 3.23 Steward Area.....	24
Figure 3.24 Oven Area	24
Figure 3.25 Chiller and Freezer.....	25
Figure 3.26 Walk-in Chiller and Walk-in Freezer	25

Figure 3.27 Italian Wedding Cake	26
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LIST OF TABLES

Table 3.1 Pastry Morning Shift	11
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