

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT KANVAZ PATISSERIE BY
VINCENT NIGITA



ARRANGED BY
JOSHUA IMMANUEL THUNGAL
2274130010041

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025

PLAGIARISM STATEMENT

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Bali, September 9th, 2025



Joshua Immanuel Thunggal

APPROVAL 1

Title : Industrial Training Report at Kanvaz Patisserie
Company name : Kanvaz Patisserie by Vincent Nigita
Company address : Jl. Petitenget No. 188, Kerobokan Kelod, Kec.
Kuta Utara, Kabupaten Badung, Bali 80361
No. telp./fax. : 085337733743
Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya
Name : Joshua Immanuel Thunggal
Reg. no : 227413001004
Has been tested and declared successful.

Approved by,

Bali, July 8th, 2025

Advisor

Supervisor



Heni Adhianata, S.TP., M.Sc

NIP. 19900613 1402 016



Evelyn Wijaya

Chef de partie **pastry**

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zully Iskandar, B.Sc

NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT AT KANVAZ PATISSERIE BY VINCENT NIGITA

Arranged by:

Joshua Immanuel Thunggal

2274130010041

Industrial Training conducted from January 3rd, 2025 until July 8th, 2025
at Kanvaz Patisserie by Vincent Nigita

Approved by:

Advisor

Examiner I

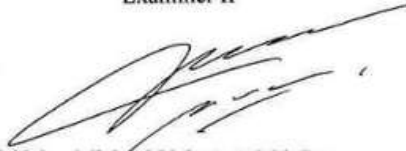
Examiner II



Heni Adhianata, S.TP., M.Sc
NIP. 19900613 1402 016



Filias Kusuma, S.E., M.M
NIP. 19871203 2403 023



Michael Valent, A.Md. Par
NIP. 19950219 2001 074

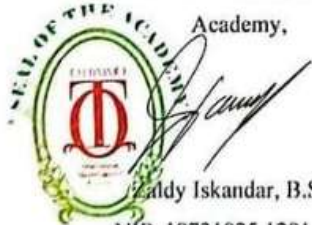
Acknowledge by,

Director of OTTIMMO

Head of Culinary Arts Study

International Master Gourmet
Academy,

OTTIMMO International MasterGourmet
Academy,



Zaldy Iskandar, B.Sc.
NIP. 19731025 1201 001



Heni Adhianata, S.TP., M.Sc
NIP. 19900613 1402 016

PREFACE

I would like to begin by thanking God Almighty for the opportunity to complete my internship successfully. As a student and a trainee. I am grateful for having the opportunity to learn about the culinary industry during this process.

I would like to express my gratitude and appreciation to several people for the assistance and help during the preparation for this report. I would like to give thank for:

- Zaldy Iskandar, B.Sc. as Director of Ottimmo International Culinary Arts and Patisserie Academy.
- Heni Adhianata, S.TP., M.Sc as my industrial training report advisor and as head of study program of Ottimmo International Master Gourmet Academy.
- Vincent Nigita as Executive Pastry Chef at Kanvaz Patisserie.
- Ni Nyoman Tri Agus Widyastini Diaz as Junior Sous Chef at Kanvaz patisserie.
- Evelyn Wijaya as chef de partie at Kanvaz Patisserie.
- All of chefs and staffs at Kanvaz patisserie who guides and shares their knowledge in the kitchen during training period.
- My Parents and friends who provided support, both physically and mentally.

Bali, September 9th, 2025



Joshua Immanuel Thunggal

ABSTRACT

The author chose this internship program to gain experience in a big professional kitchen and learn how to work effectively with a big team. Through this program, the author also hopes to gain deeper knowledge about the F&B industry, including how to operate businesses, manage production, and maintaining quality. Bali was chosen for the internship because its food and tourism industry is growing fast. Many international tourists come to Bali every year, making it a popular place for food, especially pastry. This gives a good chance to learn about high standards in food presentation, what customers like, and how kitchens work in a busy and diverse environment. Kanvaz Patisserie is one of the most unique pastry shops in Bali. It combines classic French techniques with local Indonesian flavors, creating desserts that are not only delicious but also artistic. The author got placed in Pastry kitchen to learn for 6 months. Kanvaz Patisserie have many kinds of individual cake, gelato, jam, chocolate, and viennoiserie

Keywords: *Internship, Ottimmo International, Kanvaz Patisserie.*

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