

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT CICCIA SURABAYA**



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

PLAGIARISM STATEMENT

I declare that this project is entirely original, based on my own research and study, and that I have cited all of the materials and sources I used to prepare it, including books, papers, reports, lecture notes, and any other type of document, internet communication, or personal correspondence. Additionally, I attest that this assignment has never before been turned in for evaluation by another individual, unless all unit coordinators have given their express consent or at any other point in this document. and that I haven't plagiarized—in any way, whether in whole or in part—any other person's or student's work.

With this, I agree to accept any risk or additional penalties imposed on me in line with the relevant laws. if in the future there is a claim against the authenticity of my document.

Surabaya, September 2nd ,2025



Wincent Felix Hartono

APPROVAL 1

Title : Pastry, Pasta, Pizza Kitchen in Ciccia
Company name : Ciccia Ristorante
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Which is carried out by Students of Culinary Arts OTTIMMO International
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Has been tested and declared successful.

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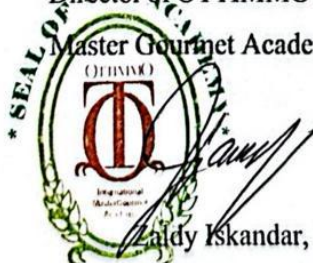


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APPROVAL 2

INDUSTRIAL TRAINING REPORT PASTRY, PASTA, AND PIZZA KITCHEN AT CICCIA SURABAYA

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Industrial Training conducted from June 14th 2024 until September 16th 2024 at
Ciccia Ristorante

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PREFACE

Praise be to the presence of Almighty God, Heni Adhianata, S.TP., M.Sc as Advisor and head of study program, Zaldy Iskandar, B.Sc. as Director of OTTIMMO, Ciccia as the internship place, who has given grace to complete the Industrial Training Guidebook for the D3 Study Program OTTIMMO International Culinary and Patisseries Academy Culinary 2024. This guide is basically the same as the previous guidebook, with some input from the testing team according to the current situation.

By completing this book, participating students will have a clear reference regarding the implementation of Industrial Training. This book is also used as a basis for preparing the final Industrial Training work report.

Surabaya, September 2nd, 2025



Wincent Felix Hartono

ABSTRACT

During internship training to become a full-time chef, trainees assist the chef in preparing and cooking meals. A trainee typically comes from a college student looking to gain expertise in a kitchen. In addition to serving a variety of Italian dishes like Lasagne Alla Bolognese, Zuppa di Funghi e Tartufo, and Cannoli Siciliani, Ciccio Ristorante revives the classic Italian idea with a dash of contemporary design. Ciccio Ristorante has excellent sanitation, hygiene, and quality control; the staff always complies with current rules and maintains the restaurant's cleanliness. Ciccio trainees often work from 8 a.m. to 3 p.m. To satisfy the demands of the team, we will be encouraged to work as and when needed. The job of a trainee's responsible is consisting of: preparing and cooking, as directed by the Head/Sous Chef, help with general cleaning required in the kitchen, assist team in investigating and resolving customer complaints. The trainee must carry out the duties to the best ability that trainee had, and trainee must obey all lawful and reasonable orders that given and comply with the organisation's rules, procedures and policies.

Keywords: *Trainee, Internship, Restaurant*

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