

INDUSTRIAL TRAINING REPORT
INTERNSHIP AT CORICA PASTRIES CENTRAL KITCHEN
SURABAYA



ARRANGED BY
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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2026

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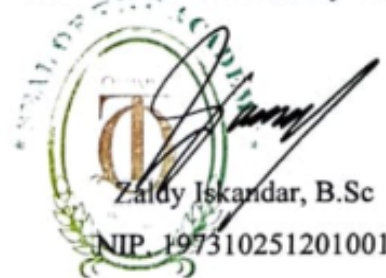
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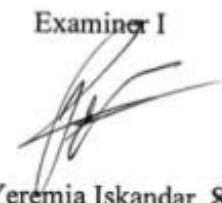
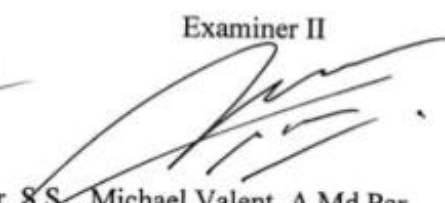
**INDUSTRIAL TRAINING REPORT
PASTRY KITCHEN
AT CORICA PASTRIES SURABAYA**

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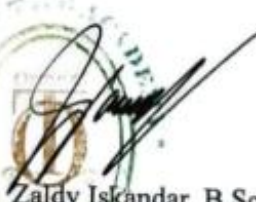
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PREFACE

Praise to God, for giving me strength and letting me through all the difficulties so I was able to finish my internship program at Corica Pastries Surabaya and have the opportunity to finish this report.

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 head of study program of Ottimmo International Master Gourmet Academy and Mr. Filius Kusuma, S.E., M.M as my advisor who always guide and support me throughout the entire process of writing this report.
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Surabaya, June 20th 2026



Renaldi Putra Sethio

ABSTRACT

Internship is a program that lends support to academic programs and to initiate initiatives involving student recruitment and retention. Internship programs can assist with skill development, in this case cooking, communication, initiative, time management, professional skills and overall quality to work and attitude. 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. Now Corica has 6 outlets including their branch in Jakarta. Internship period improved skills, time management, teamwork, and adaptability in a high-pressure environment, learned about the importance of discipline, consistency, and communication within a kitchen brigade.

Keyword: *internship, Corica Pastries*

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