

INTERNSHIP FINAL REPORT

PASTRY PRODUCTION AT BEAU BY TALITA

SETYADI

JAKARTA



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STUDY PROGRAM OF CULINARY ART
AKADEMI KULINARI DAN PATISERI OTTIMMO
INTERNASIONAL
SURABAYA
2020

APPROVAL

Title : Pastry Production at BEAU by Talita Setyadi Jakarta
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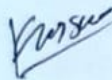
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6. Other parties who wish to be referred to as parents and colleagues, etc.

Finally the Auhor hope that this report can be useful for us all.

Surabaya, 17 Juni 2020

Jessica Virisya Alverina

PLAGIARISM STATEMENT

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Surabaya, 17 Juni 2020

Jessica Virisya Alverina

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