

**INTERNSHIP FINAL REPORT
DESSERT AND PATISSERIE AT MIER DESSERT AND
PATISSERIE MALANG**



**Arranged by:
Carlisshia Livia Gumono
(1874130010016)**

**STUDY PROGRAM OF CULINARY ARTS
OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY
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APPROVAL 1

Title : Pastry at Mier Dessert and Patisserie Malang
Company Name : Mier Dessert and Patisserie Malang
Company Address : Ruko Centra Niaga Ijen Ruko Ijen Nirwana H2 No.
14-16 Masuk dari, Jl. I.R. Rais, Bareng, Klojen, Malang
City, East Jawa 65116

No. Telp/Fax : +62 81252557000

Which is carried out by student of Culinary Arts Study Program Akademi Kuliner dan Patiseri Ottimmo Internasional Surabaya.

Name : Carlisshia Livia Gumono

NIM : 1874130010016

Has been tested and declared successful

Approve

Advisor,

Malang, September 16th, 2021

Supervisor,

Latifahtur Rahmah, S.Pd., M.Pd

NIP : 1994 0225 2002 070

Chef Joko Sudiro

Pastry Chef and Operational
Manager

Knowing
Director of Akademi Kuliner dan
Patiseri Ottimmo Internasional,

Zaldy Iskandar, B.Sc.
NIP. 1973 1025 1201 001

INTERNSHIP REPORTS

PASTRY AT MIER DESSERT AND PATISSERIE MALANG

Arranged by:

CARLISSHIA LIVIA GUMONO (1874130010016)

Done the intership period from March 2nd 2021 – September 2nd 2021 at
Mier Desserr and Patisserie Malang

Approved by:

Advisor,

Examiner I

Examiner II

Latifahtur Rahmah, S.Pd.,
M.Pd
NIP : 1994 0225 2002 070

Nurul Azizah Choriyah,
S.TP., M.Sc.
NIP : 199002152002071

Hilda Tjahjani Iskandar,
S.E., AK., CA., M.M.
NIP : 196910292002072

Acknowledged by,

Director of Akademi Kuliner dan
Patiseri Ottimmo Internasional,

Head of Study Program Akademi
Kuliner dan Patiseri Ottimmo
Internasional Surabaya

Zaldy Iskandar, B.Sc.
NIP. 1973 1025 1201 001

Hilda Tjahjani Iskandar, S.E., AK.,
CA., M.M.

NIP : 196910292002072

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For 6 months from March 2nd 2021 until September 2nd 2021, the writer has finished his internship at Mier Dessert and Patisserie Malang. As we know Mier Dessert and patisserie Malang is the best café in Malang. From this short-term internship the writer have gained so much experiences about pastry.

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The writer would say sorry if there are any mistakes that he made from this report. The writer really hope this report can educate and give some inspirations to all the readers, the writer will try harder and always make improvement ahead.

Malang, September 15th, 2021

Carlisshia Livia Gumono

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study or research that I have acknowledged all material and sources used in its preparations, whether they be books, articles, reports, lecture notes and any other of documents, electronics or personal communication. I also certify that this assignment has not previously submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved or at any other time in this unit and that I have not copied in part or whole or otherwise plagiarized the work of other student and/or person.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Malang, September 15th, 2021

Carlisshia Livia Gumono

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EXECUTIVE SUMMARY

Internship program at Mier Dessert and Patisserie Malang was productive and helped the writer to achieve a professional edge. Everyone knows that Mier is one of the best cafes in Malang. offers a place that has a European feel, just as the name suggests this place offers food that is mostly dessert or desserts such as various kinds of croissants, sandwiches, cakes or other dessert options. while the drinks served in this place such as coffee, tea, or mocktails. For the decoration of the place, Mier Dessert & Patisserie is filled with a mix of green and white colors on the walls. In addition, the arrangement of the seats on the inside or outside of this place, as well as decorations such as decorative bicycles on the outside, further strengthen the European feel in this place. On the inside, decorations such as leaves that are displayed on the walls also add a sense of comfort when enjoying dishes in this place. The transformative Education process like internship program consist of developing full personal and professional potential. These are internationally, guided hands-on-learning, professionalism in the workplace, progressive learning principles, soft skill development and ultimately, employability. Internship are important, in terms of both employability and creating future industry leaders. If employees are already operational when they start, this will fast track them in the right direction, achieving middle management and executive levels at an increased rate.

During 6 months of internship program, the writer get to learn many things that the writer don't really know before, and the writer know behind everything there are many problems that we must go through such as working time and some problems that the writer need to solve in time, but it makes the writer realize that the writer need to focus more not to make any mistakes. Learn how to work in team is such a huge opportunity that the writer can get in this internship.

Keyword : Mier Dessert and Patisserie, Internship.