

INDUSTRIAL TRAINING REPORT
PASTRY, COLD KITCHEN & HOT KITCHEN IN
CICCIA RESROTANRE SURABAYA BY CICCIO
GROUP



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INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA
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INTERNSHIP REPORT

PASTRY, COLD KITCHEN & HOT KITCHEN IN CICCIA RESTORANTE SURABAYA BY CICCIO GROUP

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Surabaya, September 2021



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Plagiarism Statement

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment report has not previously been 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 students and/or persons.

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15 November 2021

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Executive Summary

This report is one of the requirements to complete the Diploma Degree. All the student from Ottimmo International had to do their internship program for 6 months. And for 6 months I am doing my internship on Ciccina Restorante.

Ciccina Ristorante is authentic Italian restaurant and steak house featuring more than 75 menus created by chef Matteo Meacci. One of its signature dishes is dry aged steak and is one of the few steakhouses that serves quality dry aged steak. With the feel of a comfortable, modern restaurant, and the best service, Ciccina has emerged as one of the best Italian restaurants in Surabaya. Ciccina Restorante aims to be the food haven for anyone who wants to enjoy Italian comfort food in the most authentic way.

For 6 months I learn a lot from this restaurant, from how to prep the ingredients, and how to process them, and also plating. I also learn how to deal the customer complaint about the food. And the kitchen can manage them and the customer also happy. The staff also kind and offer me a lot of knowledge and their experience. They are making sure that I learn as much as possible.

Keyword: Ciccina Restorante, Internship, Italian Restaurant, Comfort Food, Diploma