

**INTERNSHIP FINAL REPORT  
BAKERY AND PASTRY DEPARTMENT AT  
MIER DESSERT AND PATISSERIE MALANG**



**Arranged by:  
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**STUDY PROGRAM OF CULINARY ARTS  
OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY  
SURABAYA  
2021**

## APPROVAL

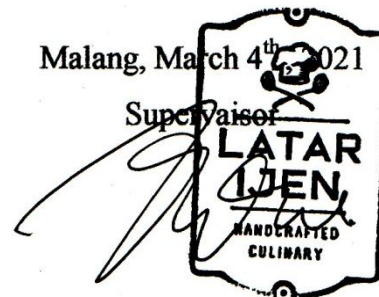
Title : Bakery and Pastry Departement at Latar Ijen  
Restaurant Malang  
Company Name : Latar Ijen Handcrafted Culinary Restaurant  
Company Address : Jl. Besar Ijen No.79, Oro-oro Dowo, Kec. Klojen,  
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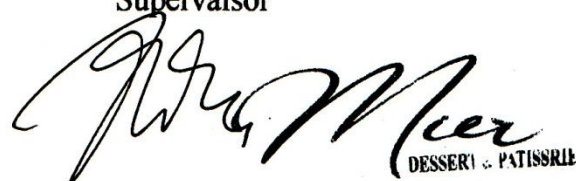
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Arranged by:

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Done the internship period from **January 4<sup>th</sup> 2021 – March 4<sup>th</sup> 2021** at  
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5. My family who always give support to achieve my goals.
6. Other parties whose name cannot be mentioned one by one.

Malang, July 4<sup>th</sup> 2021



Angelina Suherman

## 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, lectures 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 kind of other students and/or person.

On this statement, I am ready to bear the risk or 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 4<sup>th</sup>, 2021

A handwritten signature in black ink is written over a yellow 10000 Indonesian postage stamp. The stamp features the Garuda Pancasila emblem and the text 'REPUBLIK INDONESIA', '10000', 'TEL. 25', 'METERAI TEMPEL', and the serial number 'F39AJX416783573'.

Angelina Suherman

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## EXECUTIVE SUMMARY

The writer has finished doing her internship at Latar Ijen for 2 months and then continued to do the internship at Mier Dessert and Patisserie for 4 months. As a main purpose of internship is to learn by working in practical environment and to apply the knowledge acquired during the studies in a real kitchen during the academic process.

During the 6 months internship period, the writer has been transferred from Latar Ijen to Mier Dessert and Patisserie because the head chef there wants her to help with the bakery and pastry production at Mier Dessert and Patisserie as a new branch of Latar Ijen. As a matter of fact, the writer has felt that she was being more productive when she did her internship at Mier Dessert and Patisserie. While at the same time, the writer has also gained more knowledge and experience in which it can enhance her professional potential skills in terms of baking and pastry industry.

Mier Dessert and Patisserie first opened on March 6<sup>th</sup>, 2021. Mier Dessert and Patisserie is a new hangout place for the first time in Malang with a Parisian ambience by serving various kinds of dessert and patisserie such as croissant, strawberry panna cotta, coffee mousse, cheesecake, and others.

Therefore, the writer will discuss in more details about Mier Dessert and Patisserie in this essay. During the 4 months internship at Mier Dessert and Patisserie, the writer has worked in all departments, which are in pastry section, bakery section, dessert section, and a la Carte section. Actually during this time, the writer has learned a lot directly from the chefs. For example, the writer learned different techniques so that, many kinds of croissant mousse, cakes could be maximized, learned all function of each ingredients, learned how to calculate the costing, and last but not least, the writer also learned how to work well as a team, and so on.

Keyword : Mier Dessert and Patisserie, Internship