

**INTERNSHIP REPORT
AT 07:AM BAKER'S CLUB**



Arranged by :

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STUDY PROGRAM OF CULINARY AND BAKING PATISSERIE ART

OTTIMMO INTERNASIONAL MASTER GOURMET ACADEMY

SURABAYA

2022

APPROVAL I

Title : Internship at 07:am baker's Club
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APPROVAL II
INDUSTRIAL TRAINING REPORT
PASTRY KITCHEN
AT 07:AM BAKER'S CLUB

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Industrial Training conducted from January 11th 2022 to July 11th 2022 at 07:am
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Praise and gratitude to God Almighty for the completion of this report. This report is prepared based on the results of industrial training conducted by the author during six months at 07:am Baker's Club.

This report was prepared as one of the requirements to complete Diploma III Culinary Arts.

In the process of completing this report, the Author has received much guidance and assistance from various parties. To that end, the authors express their sincere thank to:

1. Mrs. Latifahtur as Advisors who have provided guidance and suggestions until the completion of this report.
 2. Mrs. Hilda Tjahjani Iskandar who have provided industrial training sites.
 3. Mr. Zaldy Iskandar Director of OTTIMMO International MasterGourmet Academy Surabaya.
 4. Mr. lukman as the Head chef at 07:am Baker's Club.
 5. The entire staff of 07:am baker's Club.
 6. Other parties who wish to be referred to as parents and co-workers, etc.
- Finally, the author hopes that this report can be useful for all parties involved.

Denpasar, 3 Agustus 2022



Belinda Halim

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 plagiarised the work of other students and/or persons.

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Denpasar, 3 Agustus 2022



Belinda Halim

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EXECUTIVE SUMMARY

This report is a final step to complete the study program in Ottimmo International Mastergourmet Academy Surabaya. This internship program is important for the writer to know the real work kitchen situation. The writer started her internship program from 11th January 2022 until 11th July 2022.

The internship final report is prepared based on the six months experience of internship in 07:am Baker's Club. The author chose 07:am baker's Club, because 07:am is one of the bakeries that was established during peak season of pasteries bakery in Bali and continuously growing and established more improvement both in service and items.

The author got a lot of knowledge from 07:am Baker's Club. They taught me a lot about cooking and baking technique so that it is effective for food cost and time. The author learned about time management, responsibility, how to improve team working, improve the mise en place skills, and items. They gave me a lot of suggestion for my future career.

Key words: Internship, Baking, 07:am baker's club