

INDUSTRIAL TRAINING REPORT

**PASTRY, COLD KITCHEN & HOT KITCHEN IN CICCIA RISTORANTE
SURABAYA**



**ARRANGED BY
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OTTIMMO INTERNATIONAL MASTERGOURMET
ACADEMY SURABAYA**

2022

APPROVAL 1

Title : Pastry, Cold Kitchen & Hot Kitchen in Ciccio Ristorante Surabaya
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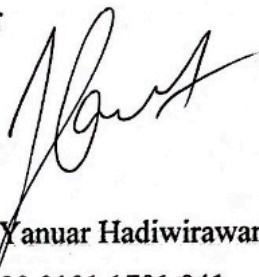
which is carried out by Students of Culinary Arts OTTIMMO International
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Has been tested and declared successful.

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APPROVAL 2

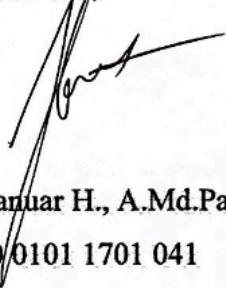
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AT CICCIA RISTORANTE SURABAYA**

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6. The author's family that has always supported me in my education.
7. All the colleagues and staffs at Ciccia Ristorante.

PLAGIARISM STATEMENT

I certify that this assignment is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparations, 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.

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.

Surabaya, 21 July 2022



Vanessa Stevania Pradipta

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EXECUTIVE SUMMARY

Internship is a requirement in OTTIMMO that is needed for us to complete our degree. The internship needs to be done for 6 months. The author is doing the internship at Ciccia Ristorante, Surabaya.

In this restaurant, Chef Matteo Meacci gives the author an opportunity to be able to experience making authentic Italian cuisines, how to handle kitchen pressure, and how to be able to work in teams. Even as an intern, they really treat us well and they treat us equally. The author was able to learn every menu that the section holds. There are 4 sections here, the cold kitchen and pastry section, the pasta section, the main course section, and the pizza section. The author was able to work in the cold kitchen and pastry section and the pasta section.

Not only did the author learn to make the dish, the author also learned from the mistakes and how to fix them with the help of the author's team. While learning from the mistakes, the author was able to create beautiful dishes for the customers, the author really liked the time here and the author is so thankful for the opportunity given for the author to be able to really learn about the kitchen world.

Keyword: Italian Restaurant, Ciccia, Internship, Food