

INDUSTRIAL TRAINING REPORT
COLD KITCHEN & PASTRY IN MANO BEACH HOUSE &
KANVAZ PATISSERIE BY VINCENT NIGITA BALI



By

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STUDY PROGRAM OF CULINARY ART OTTIMMO
INTERNATIONAL MASTERGORUMET ACADEMY
SURABAYA

2022

APPROVAL 1

**INDUSTRIAL TRAINING REPORT
COLD KITCHEN AND PASTRY KITCHEN AT MANO BEACH HOUSE
AND KANVAZ PATISSERIE BY VINCENT NIGITA**

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Industrial Training conducted from 7th February until 9th May at Mano Beach House

Industrial Training conducted from 11th May until 11th August at Kanvaz Patisserie by Vincent Nigita

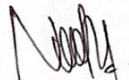
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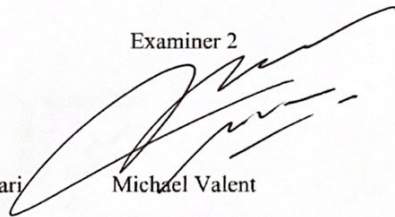
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APPROVAL 2


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APPROVAL 3

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Company Name : Kanvaz Patisserie Vincent Nigita
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4. Other parties who wish to be referred to as parents and colleagues, etc. The Author hope that this report can be useful for us all.

PLAGIARISM STATEMENT

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Surabaya, 8 September 2022



Gabriela Felicia Irawan

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EXECUTIVE SUMMARY

This report is one of the requirement to complete the Diploma Degree. All student from Ottimmo International had to do their internship program for 6 months. And for 3 months the Author did her intership program at Mano Beach House Bali and the other 3 months at Kanvaz Patisserie Vincent Nigita.

Mano Beach House Bali is one of beach club in Bali. Mano located in front of Petitenget Beach and used “Slow Living Experience” as their motto. It use that motto because apart from being a beach club like any other beach club in Bali they also want to create a place to relax and just be casual.

On the other hand Kanvaz Patisserie Vincent Nigita is one of the best pastries in Bali. With lots of beautiful and flavorsome pastries they have, it become one of the famous pastry shop in Indonesia. Not only serve pastries, it also serve various flavor of gelato and tea time snacks that are no less appetizing.

The Author learn a lot from my 6 month internship there, from how to prepare the ingredients, how to process them, how to do the plating so the dish will look appetizing until developing more about the menu’s. The Author also learn how to handle complain and how important customer satisfaction is.

Keyword : Mano Beach House, Internship, Kanvaz Patisserie Vincent Nigita

