

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



By

Gabriela Felicia Irawan

1974130010034

STUDY PROGRAM OF CULINARY ART OTTIMMO
INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA

2022

APPROVAL 1

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

Arranged By:

Gabriela Felicia Irawan

1974130010034

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

Advisor



Hilda Tjahjani

196910292002072

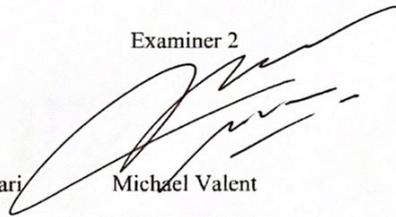
Examiner 1



Novi Indah Permata Sari

199511092202083

Examiner 2



Michael Valent

199502192001074

Acknowledge by,

**Director of OTTIMMO International
Master Gourmet Academy,**



Zaldy Iskandar, B.Sc.
197310251201001

**Head of Culinary Arts Program
Study Ottimmo International**

Master Gourmet


Hilda Tjahjani Iskandar SE.Ak,CA,MM
19691029200207

APPROVAL 2

Title : Internship Report Hot Kitchen & Cold Kitchen at Mano Beach House Bali
Company Name : Mano Beach House
Company Address : Jl. Pantai Pura Petitenget Kerobokan Kelod, Seminyak, Kuta Utara, Badung , Bali.
No. Telp : 0361 4730874

Which is carried out by Student of Culinary Arts Ottimmo International MasterGourmet Academy Surabaya

Name : Gabriela Felicia Irawan
NIM : 1974130010034

Has been tested and declared successful

Approve,
Advisor,


Mrs Hilda Tjahjani Iskandar
NIP 196910292002072

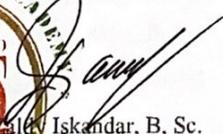
Surabaya, 9 May 2022
Supervisor,


Chef Manu Gultom
Jabatan : Head Chef



Knowing,

Director of OTTIMMO International MasterGourmet Academy Surabaya



Hilda Iskandar, B, Sc.
NIP 197310251201001

APPROVAL 3

Title : Internship Report Pastry at Kanvaz Patisserie
by Vincent Nigita
Company Name : Kanvaz Patisserie Vincent Nigita
Company Address : Jl. Petitenget no 188, Bali.
No. Telp : 0812 3707 4339

Which is carried out by Student of Culinary Arts Ottimmo International
MasterGourmet Academy Surabaya

Name : Gabriela Felicia Irawan
NIM : 1974130010034

Has been tested and declared successful

Approve,
Advisor,



Mrs Hilda Tjahjani Iskandar
NIP 196910292002072

Surabaya, 11 August 2022

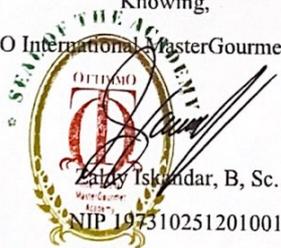
Supervisor,



Kevin Krina
Jabatan : sous chef

Knowing,

Director of OTTIMMO International MasterGourmet Academy Surabaya



ACKNOWLEDGEMENT

First of all, the Author want to thank God for his blessing and guidance in order to help the Author complete this training and report. This report is prepared based on industrial training result conducted by the Author during 3 month at Mano Beach House and 3 months at Kanvaz Patisserie Vincent Nigita. This report is prepared as one of requirements to complete the Diploma III of Culinary Arts.

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

1. Mrs. Hilda Tjahjani Iskandar as Advisor who has guidance and suggestions until the completion of this report.
2. Mr. Robby who has help the Author find the place of industrial training.
3. Mr. Zaldy Iskandar as Director of OTTIMMO International MasterGourmet Academy Surabaya.
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

I certify that this assignment /report is my own work, based on my personal study and experience, and that the Author have acknowledged all materials and sources used its presentation, whether they be books, articles, report, lecture notes, and any other kind of document, electronical or personal communication. The Author also certify that this assignment /report has not 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, the Author ready to bear the risk/any sanction imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim againts the authenticity of my work.

Surabaya, 8 September 2022



Gabriela Felicia Irawan

TABLE CONTENT

APPROVAL 1	i
APPROVAL 2	ii
APPROVAL 3	iii
ACKNOWLEDGEMENT	iii
PLAGIARISM STATEMENT	v
TABLE CONTENT	vi
LIST OF PICTURE	viii
LIST OF TABLE	ix
EXECUTIVE SUMMARY	x
CHAPTER I.....	1
INTRODUCTION	1
1.1 BACKGROUND	1
1.2 OBJECTIVE	2
1.3 BENEFITS.....	2
1.3.1 Benefits of Internship for Student.....	2
1.3.2 Benefits of Internship for Ottimmo International Master Gourmet	3
1.3.3 Benefits of Internship for Mano Beach House and Kanvaz Patisserie Vincent Nigita.....	3
CHAPTER II.....	4
GENERAL DESCRIPTION OF COMPANY	4
2.1. HISTORY OF COMPANY MANO BEACH HOUSE	4
2.2 VISION AND MISSION	7
2.2.1 Vision.....	7
2.2.2 Mission.....	7
2.3 ORGANIZATIONAL STRUCTURE AND MAIN TASK.....	7
2.3.1 Organizational Structure	7
2.3.2 TASK	8
2.4 HISTORY OF COMPANY KANVAZ PATISSERIE VINCENT NIGITA	9
2.5 VISION AND MISION	9
2.5.1 Vision.....	9
2.5.2 Mision	9
2.6 ORGANIZATIONAL STRUCTURE AND MAIN TASK.....	13
2.6.1 Organizational Structure	13
2.6.2 TASK	14

CHAPTER III	16
INDUSTRIAL TRAINING ACTIVITIES	16
3.1 PLACE OF ASSIGNMENT MANO BEACH HOUSE	16
3.2 ACTIVITIES PERFORMED.....	16
3.3 PRODUCT OF INTERNSHIP.....	18
3.3.1 Moroccan Salad.....	18
3.3.2 Clam Blossom.....	18
3.3.3 Yakitori Tako	19
3.3.4 Lemon Tart.....	19
3.4 PLACE OF ASSIGNMENT KANVAZ PATISSERIE	20
3.5 ACTIVITIES PERFORMED KANVAZ PATISSERIE.....	20
3.6 PRODUCT OF INTERNSHIP.....	22
3.6.1 Japanese Fan	22
3.6.2 Cocoa Pod	22
3.6.3 Pistachio Paris Brest.....	23
3.6.4 Lemon Cake	23
3.6.5 Mango Cheese Cake.....	24
3.6.6 Tiramisu	24
3.6.7 Éclair au Chocolat.....	25
3.6.8 Macaroons.....	25
CHAPTER IV	26
4.1 CONCLUSION.....	26
4.2 PROBLEM AND SOLVING.....	27
4.2.1 Problem.....	27
4.2.2 Solving.....	27
4.3 SUGGESTION	27
4.3.1 Suggestion for Student.....	27
4.3.2 Suggestion for Company.....	28
4.3.3 Suggestion for Ottimmo International	28
BIBLIOGRAPHY	29
APPENDIX.....	30

LIST OF PICTURE

Picture 1. Mano Food.....	5
Picture 2. Mano Bin Bags	5
Picture 3. Mano Venue	6
Picture 4. Mano Sunset.....	6
Picture 5. Kanvaz Patisserie Cake Shop.....	10
Picture 6. Chef Vincent Nigita	10
Picture 7. Kanvaz Patisserie’s Gelato / Ice Cream	11
Picture 8. Kanvaz Patisserie’s Macaroons	11
Picture 9. Kanvaz Patisserie’s Chocolate Bar	12
Picture 10. Kanvaz Patisserie’s Tea Time Snacks	12
Picture 11. Moroccan Salad	18
Picture 12. Clam Blossom.....	18
Picture 13. Yakitori Tako	19
Picture 14. Lemon Tart.....	19
Picture 15. Japanese Fan	22
Picture 16. Cocoa Pod.....	22
Picture 17. Pistachio Paris Brest.....	23
Picture 18. Lemon Cake	23
Picture 19. Mango Cheese Cake.....	24
Picture 20. Tiramisu.....	24
Picture 21. Éclair au Chocolat	25
Picture 22. Macaroons	25
Picture 23. Kanvaz Patisserie Kitchen.....	30
Picture 24. Kanvaz Patisserie Kitchen.....	30
Picture 25. Mano Beach House Kitchen	31
Picture 26. Mano Beach House Kitchen	31
Picture 27. Mano Beach House Kitchen	31

LIST OF TABLE

Table 1. Kitchen Struture Mano Beach House	7
Table 2. Kitchen Structure Kanvaz Patisserie Vincent Nigita	13
Table 3. Activities Performance February – May	17
Table 4. Activities Performance May – August	21

EXECUTIVE SUMMARY

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

Mano Beach House Bali is one of the beach clubs in Bali. Mano is located in front of Petitenget Beach and uses “Slow Living Experience” as their motto. It uses 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 flavorful pastries they have, it has become one of the famous pastry shops in Indonesia. Not only does it serve pastries, it also serves various flavors of gelato and tea time snacks that are no less appetizing.

The Author learned 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 learned how to handle complaints and how important customer satisfaction is.

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

