

**INTERNSHIP REPORT**  
**PASTRY KITCHEN AT WATERCRESS RESTAURANT**  
**WITH SPECIAL TASKS:**  
**NEW PASTRY MENU – GRANOLA BAR**



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**2019**

## APPROVAL

Title : Internship Report Pastry Kitchen at Watercress Restaurant  
with Special Tasks: New Pastry Menu – Granola Bar  
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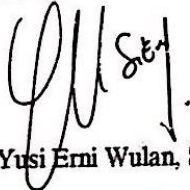
Which is carried out by Students of Culinary Art Ottimmo International Master  
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**INTERNSHIP REPORT**  
**NEW PASTRY MENU – GRANOLA BAR**  
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**WATERCRESS RESTAURANT**

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

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4. Mr Edi Kajang as Training Manager of Good Food Brotherhood Group
5. Mr. Justin Maute as Executive Chef of Good Food Brotherhood Group
6. Other parties who wish to be referred to as parents and colleagues, etc. dst.

Finally, the Authors hope that this report can be useful for us all.

Surabaya, August 6, 2019



Veronyca Suharsono

## PLAGIARISM STATEMENT

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Surabaya, August 6, 2019



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## **EXECUTIVE SUMMARY**

This report is a final step to complete the academy program in Akademi Kuliner dan Paterseri Ottimmo International Surabaya. Writer had to do internship for 6 months in the restaurant in order to implement and improve both skill and knowledge that have learned in the academy to be part of The Good Food Brotherhood Group.

The Good Food Brotherhood Group itself have 8 different outlet of restaurant, there is Watercress Canggu, Watercress Ubud, Milk & Madu Canggu, Milk & Madu Ubud, Ulekan Bali, Shumurger Burger, Bangkok Hustle and The Common. The writer has opportunity to work in Watercress Canggu in Pastry team that which produce dessert to be sent to 5 outlets (Watercress Canggu, Watercress Ubud, Milk & Madu Canggu, Milk & Madu Ubud and The Common). The writer learned how to make any cakes, decorating cakes, many kind of sauce, and work in high speed. All the staff very nice and welcome. The most favorite cake is Choco Nemesis which has a very strong chocolate flavor and serve with cocoa powder on top and whipped cream.

The writer in give the opportunity to study at the Watercress Café in pastry team, the writer work 5 days in a week with 8 hours work a day. During work, the writer learns from preparing the ingredients, start making cakes according to the recipes and instructions, to believe in making new menu.

The Good Food Brotherhood Group also let the writer to do experiment to make a new cake or dessert every month if the order not too much and sometimes the assistant general manager or the executive come and evaluation the progress of our learning. The writer feels blessed and thank full to learn so many things about how to work in the real pastry and be a professional. This internship also help the writer build a professional network in this industry.

**Keywords:** The Good Food Brotherhood, Watercress café, new menu

