

INTERNSHIP REPORT

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



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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY

SURABAYA

2022

APPROVAL 1

Title : Cold, Pastry Kitchen & Hot Kitchen & Pizza Station in Ciccio
Ristorante, Surabaya
Company Name : Ciccio Group
Company Address : Jl. Imam Bonjol No. 82, DR. Soetomo, Kec. Tegalsari,
Surabaya
No. Telp/Fax : 08113168909

which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya

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Has been tested and declared successful.

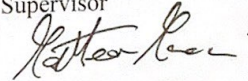
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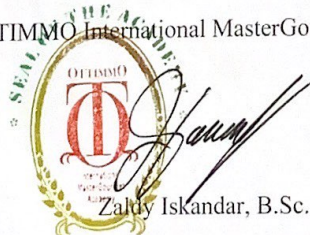


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**INDUSTRIAL TRAINING REPORT
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AT CICCIA RISTORANTE SURABAYA**

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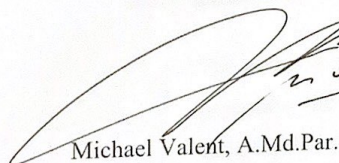
Industrial Training conducted from 23rd February 2022 until 20th August 2022
at Ciccia Ristorante

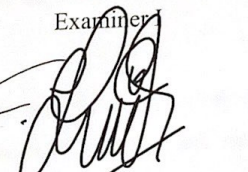
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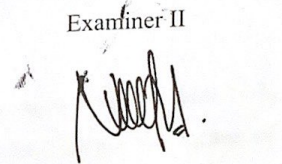
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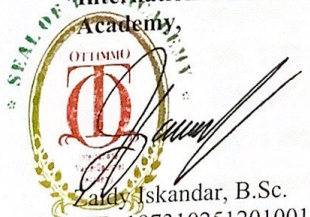

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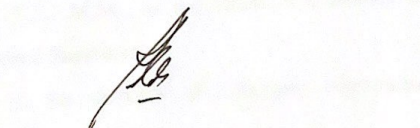

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Let praise be to the highest Lord that the author had been able to finish 6 months of Industrial Training at Ciccia Ristorante, thus enabled to finalize this internship report. This report was devised, based on a 6-month industrial training program which the author had completed within the timeframe of 18th February – 23rd August 2022. Moreover, this internship report was concocted as one of the requirements to complete Ottimmo International Mastergourmet Academy's Advanced Diploma Program. The process of completing the Industrial Training Program and this internship report was no easy feat, and in the company of these people, that the author found the perseverance to proceed. Therefore, the author is utterly grateful for:

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7. Each staff and colleagues at Ciccia Ristorante.

The author hoped that this report can be beneficial for the readers and future studies.

PLAGIARISM STATEMENT

The author certify that this assignment/report is my own work, based on the author's personal study and/or research and that the author has 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. The author also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission had been granted from all unit coordinators involved, or at any other time in this unit, and that the author has not copied in part or whole or otherwise plagiarized the work of other students and/or person.

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Surabaya, 18th August 2022

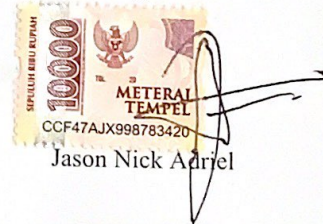

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EXECUTIVE SUMMARY

This internship report was concocted in accordance with the completion of Ottimmo International Mastergourmet Academy's Advanced Diploma Program. During this opportunity, the author has had the chance to explore new expertise especially those in the category of Italian cuisine, and was therefore enabled to implement knowledge, skills, and insights which the author has learnt from the school's curriculum.

The author has carried out a 6-month internship program at Ciccia Ristorante, Surabaya. Ciccia Ristorante is an Italian Restaurant under the management of Ciccio Group. Located in the center area of Surabaya, it boasts itself on their approach towards the authenticity of Italian cuisine. Selling authentic and classic Italian dishes, with relatively minimal fusion twists, Ciccia Ristorante has been known as one of the best Italian restaurants in Surabaya, Indonesia.

Moreover, throughout the 6-month internship program, the author has learnt knowledges and skills related to Italian cuisine. Having been stationed in cold, pastry kitchen, hot kitchen, and pizza station, the author has acquired sufficient skills related to the departments mentioned. Not solely learning to be adept to new hard skills, the author has also learnt to expand certain soft skills, such as teamwork, problem-solving, creativity, human-relation management, and help advancing the author's resilience on high-stress kitchen environment.

Keywords: *internship, skills, Italian, Ciccia Ristorante.*