

INDUSTRIAL TRAINING REPORT
PASTRY IN ELEMENT HOTEL BY WESTIN UBUD AND
KANVAZ PATISSERIE BY VINCENT NIGITA IN BALI



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STUDY PROGRAM OF CULINARY ARTS
OTTIMMO INTERNATIONAL MASTERGOURMET
ACADEMY
SURABAYA
2022

APPROVAL 1

Title : Pastry In Element Hotel By Westin Ubud And Kanvaz

Patisserie By Vincent Nigita In Bali

Company Name : Element hotel By westin ubud

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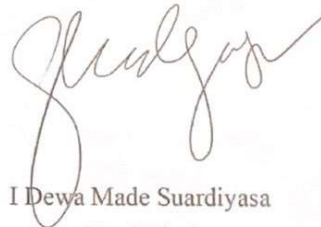
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I Dewa Made Suardiyasa
Head Chef

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APPROVAL 2

Title : Pastry In Element Hotel By Westin Ubud And Kanvaz
Patisserie By Vincent Nigita In Bali

Company Name : Kanvaz Patisserie By Vincent Nigita in Bali

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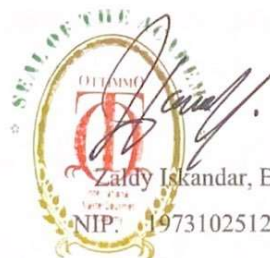
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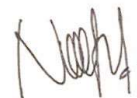
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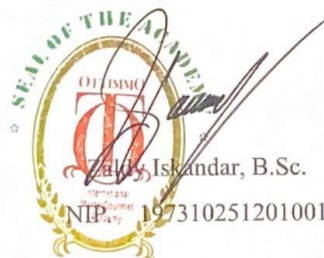
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First of All, I would like to praise and thanks to God that I can complete the training and complete this report. This report is prepared based on industrial training result conducted by the Author during 3 months in Element Hotel by Westin Ubud and 3 months in Kanvaz Patisserie By Vincent Nigita. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

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4. 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.

PLAGIARISM STATEMENT

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Surabaya, 26 August 2022



Brandon Lovita Eksan

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EXECUTIVE SUMMARY

The internship was done in two place on the island of Bali called Andong teras in Element hotel by Westin Ubud and Kanvaz Patisserie by Vincent Nigita. All the student from Ottimmo International had to do their internship program for 6 months. And for 3 months I am doing my internship on Element hotel by westin ubud, then the next 3 months I did an internship at Kanvaz Patisserie by Vincent Nigita. Element by westin ubud is located in Bali, precisely on Jl. Raya Andong No.88, Petulu, Kecamatan Ubud, Kabupaten Gianyar, element by westin ubud is a 4 star hotel that is still thick with Balinese customs and eco friendly vibes , for example from the hotel building, from the rooms, to the restaurant building, in element by westin ubud there is a restaurant called andong teras and there is where i was assign on my intern. Kanvaz Patisserie is a place that sells various types of pastries that are designed beautifully and beautifully, but at Kanvaz they don't only sell cake and bread menus but also have several lunch menus. For 3 months I learned a lot from this hotel, starting from how to prepare the ingredients, how to bake and proving, how to be a good runner, how to wash utensils or what can be called a steward. The staff is also kind and offered me a lot of their knowledge and experience. They made sure that I learned as much as possible. Then for the last 3 months at Kanvaz Patisserie, I learned a lot of things, from preparing ingredients, making things like how to laminate, mixing, shaping dough such as croissant, pain au chocolat, brioche, baguette, sour dough and many more then I was taught to maintain the perfection of the product quality, how to be a leader and train new staff and trainee. The seniors are also kind and educate me by being told once or twice after that we have to be able to memorize it by ourselves or it can be recorded, and from there I learn quickly.

Keywords: *Element hotel, & Kanvaz Patisserie Internship.*