

**INDUSTRIAL TRAINING REPORT**  
**HOT KITCHEN IN CATURRA ESPRESSO SURABAYA**



**BY**

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**INTERNATIONAL MASTERGOURMET ACADEMY**  
**SURABAYA**

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**APPROVAL 1**  
**INDUSTRIAL TRAINING REPORT**  
**HOT KITCHEN IN CATURRA ESPRESSO**

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Industrial Training conducted from 1st March until 1<sup>st</sup> September at Caturra  
Espresso

Advisor



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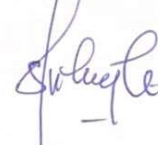
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## APPROVAL 2

Title : Internship Report Hot Kitchen at Caturra Espresso  
Surabaya  
Company Name : Caturra Espresso  
Company Address : Jl. Anjasmoro No. 32, Sawahan, Surabaya  
No. Telp./Fax. : 081234127332

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

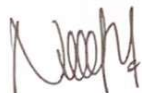
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Has been tested and declared successful.

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## **ACKNOWLEDGMENT**

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 6 months in Caturra Espresso Surabaya. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

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1. Mrs. Novi Indah Permata Sari as Advisor who has guidance and suggestions until the completion of this report.
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  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. dst.
- Finally, the Authors hope that this report can be useful for us all.

## PLAGIARISM STATEMENT

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Surabaya, 27 August 2022



Liu Redy Yu Rang

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## EXECUTIVE SUMMARY

The author did an internship on Surabaya café called Caturra Espresso. The author did 6 months of training at Caturra Espresso on Anjasmoro No.32, Sawahan street, Surabaya. Caturra Espresso is a café located in middle of Surabaya, which is famous for the coffee but still has food menu. Caturra espresso has a concept café like a glass house so the customer can see the view outside of the window.

For six months the author learned many things in Caturra Espresso, such as preparing the ingredients, how to cut, how to wash utensils, how to communicate between worker. The staff of Caturra are very humble, they kindly taught trainee to handle some preparations that are not necessarily trainee understand, teach many things and provides extensive knowledge about food and preparation.

**Keywords:** *Caturra Espresso, Internship, Surabaya Café.*