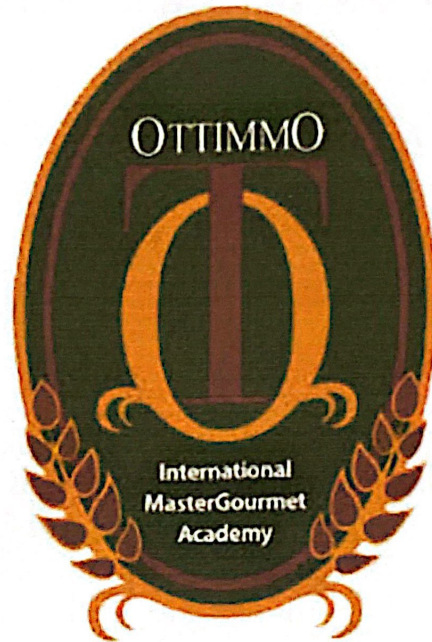


**INDUSTRIAL TRAINING REPORT  
BAKERY AND PASTRY DEPARTMENT AT  
MIER DESSERT AND PATISSERIE MALANG**



**ARRANGED BY:  
BRENDA AYU POERWITA  
2074130010070**

**STUDY PROGRAM OF CULINARY ARTS OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY**

**SURABAYA**

**2023**

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lectures notes, and any other of documents, electronics or personal communication. I also certify that this assignment has not previously 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 plagiarized the work of other kind of other students and/or person.

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Surabaya , September 15<sup>th</sup> 2023



Brenda Ayu Poerwita

## APPROVAL 1

Title : Industrial Training Report Bakery And Pastry Department A  
Mier Dessert And Patisserie Malang

Company Name : Mier Dessert & Patisserie Malang

Company Address : Ruko Centra Niaga Ijen Ruko Ijen Nirwana H2 No. 14-16  
Masuk dari, Jl. I.R. Rais, Bareng, Klojen, Kota Malang,  
65116.

No. Telp./Fax : (+62) 81252557000

Which is carried out by Students of Culinary Arts study program OTTIMMO  
International MasterGourmet Academy Surabaya

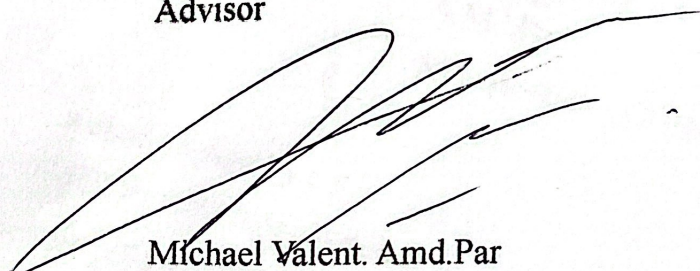
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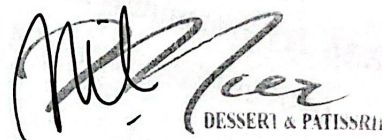
Has been tested and declared successful.

Approved by,  
Advisor

Malang, August 1<sup>st</sup>, 2023  
Supervisor



Michael Valent. Amd.Par  
NIP. 19950219200 071



Chef joko Sudiro

Head Chef of Mier Dessert and  
Patisserie

Acknowledged by,

Director of OTTIMMO International  
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc.  
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## APPROVAL 2

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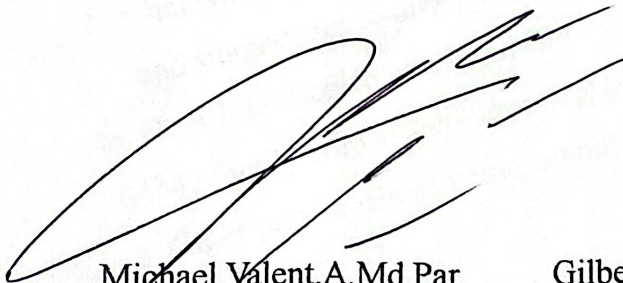
Industrial training concluded from 16 Januari until 16 July at Mier Desset &  
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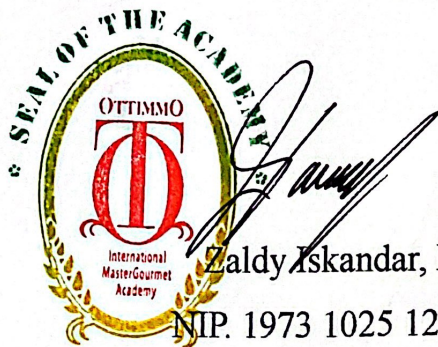
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Director of OTTIMMO International

Ottimmo Internasional Master Gourment Academy

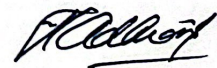
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## PREFACE

The writer would give praise to God for the blessing during the internship process and the report process would be true, without the guidance and help from all the people involved for this report. Hence, the writer would like to give gratitude to the following people who have helped the writer during the working process and the result of this report:

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2. Chef Michael Valent the writer supervisor who helped her that giving guidance and suggestions to arrange this internship report.
4. Chef Joko Sudiro as a Head Chef in Mier Dessert and Patisserie
5. My family who always give support to achieve my goals.
6. Other parties whose name cannot be mentioned one by one.

Surabaya , September 15<sup>th</sup> 2023



Brenda Ayu Poerwita

## ABSTRACT

The writer was finished their internship program at Mier Dessert & Patisserie for 6 month from 16 Januari until 16 July 2023. The main purpose of the internship is to learn about professional working situations with practical job to enhance knowledge and implement the knowledge that the writer get during the academy study process. During the internship the writer was gained lot of knowledge and work experience with help the production process in Mier Dessert and Patisserie. The Writer learned a lot with help job for the chef , The example is learn various techniques of cooking, various type of pastry, learn to work in team, learn how to doing great job with effective time. This experience make enhance the writer skill and knowledge in terms of baking and patisserie that can help in the future.

**Keywords :** *Mier Dessert & Patisserie, internship, dessert & pastry.*

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