

INDUSTRIAL TRAINING REPORT

PASTRY KITCHEN 7:AM BAKERS



ARRANGED BY

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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2023

PLAGIARISM STATEMENT

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Bali, June 13th, 2023



Shinta Khurniawan

APPROVAL 1

Title : INDUSTRIAL TRAINING REPORT PASTRY
KITCHEN AT 7 : AM BAKERS
Company name : 7 : AM BAKERS
Company address : Jl. Bumbak Dauh No.88, Kerobokan, kec. Kuta Utara,
Kabupaten Badung, Bali 80361
No. telp./fax. : 08113850303
Which is carried out by Students of Culinary Arts OTTIMMO International
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Has been tested and declared successful.

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Bali, June 13th, 2023

Advisor

Head Chef



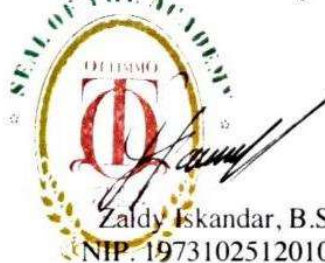
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7:AM BAKERS
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Industrial Training conducted from 13 December 2023 until 13 June at
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PREFACE

First, Author would like to thank my God for his blessings and spiritual guidance of this report. This report is prepared based on the results of industrial training conducted by the author during six months at 07:am Baker's. This report was prepared as one of the requirements to complete Diploma III Culinary Arts. During this process of completing this report, Author received so much guidance and support. By this. Author would like to express my gratitude to the names below :

1. Ms. Yohanna as mentor who have helped me in so many things in order for me to understand the guideline for making this report.
2. Heni Adhianata, S.T.P., M.Sc. as the Head of Study Program at Ottimmo International.
3. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
4. My parents who have supported and provided me to achieve good education.
5. Mr. lukman as the Head Chef at 07. am Baker's
6. The entire staff of 07: am baker

Denpasar, 13 June 2023



Shinta Khurniawan

ABSTRACT

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 Pastry, 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 7 : am bakers, Bali. 7: am bakers is one of the bakeries that was established in 2020. 7: am bakers sells various types of Various Breads and Pastries (French Style) and Coffee. Moreover, throughout the 6-month internship program, the author has learnt knowledges and skills related to pastry. Not solely learning to be adept to new skills, the author has also learnt to expand certain soft skills, such as teamwork, problem-solving, creativity, human-relation management.

Keywords : intership, 7 : Bakers, Pastry.

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