

## ABSTRAK

Laporan Akhir ini berjudul “Resep Standar Pengolahan *Chocolate Ganache Donut* di *La Petite Cake Shop* Shangri La Hotel Surabaya”. Laporan Akhir ini dilatar belakangi oleh standar pengolahan resep *Donut* di *La Petite Cake Shop* Shangri La Hotel Surabaya. Data diperoleh oleh penulis dengan cara melakukan observasi, wawancara maupun dokumentasi selama melaksanakan *on the job training*. Tujuan Laporan Akhir ini adalah sebagai salah satu syarat memperoleh gelar Amd.Par dan untuk mengetahui bagaimana pengolahan resep *chocolate ganache Donut* yang memenuhi standar di Shangri – La Hotel Surabaya. Hasil Laporan Akhir ini meliputi standar resep berdasarkan buku *recipe pastry and bakery kitchen*, resep inovasi salah satu karyawan *pastry and bakery kitchen*, hingga kendala dan solusi untuk memecahkan permasalahan tersebut secara baik.

Kata Kunci: *Donut, Standar Resep, Pastry and Bakery Kitchen*

## **ABSTRACT**

This Final Report is titled " Standard Recipe of Processing Chocolate Ganache Donut at La Petite Cake Shop Shangri La Hotel Surabaya". This Final Report is motivated by the standard processing of donut recipes at the La Petite Cake Shop Shangri La Hotel Surabaya. Data is obtained by the author by conducting observations, interviews and documentation while carrying out on the job training. The purpose of this Final Report is as one of the conditions for obtaining the Amd.Par degree and to find out how to process chocolate ganache donut recipes that meet the standards at Shangri La Hotel Surabaya. The results of this Final Report include recipe standards based on the recipe pastry and bakery kitchen book, the recipe for innovation of one of the pastry and bakery kitchen employees, to the obstacles and solutions to solve the problem properly.

Keyword: Donut, Standard Recipe, Pastry and Bakery Kitchen