

# **INTERNSHIP FINAL REPORT**

## **DUTIES AND RESPONSIBILITIES IN THE OPERATION OF THE KITCHEN AND SERVICE AT BLANCO PAR MANDIF RESTAURANT**



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**2019**

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Title : Duties and Responsibilities in the Operation of the Kitchen and Service at BLANCO par Mandif Restaurant

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**BLANCO PAR MANDIF RESTAURANT AT UBUD**  
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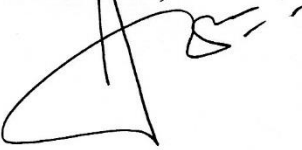
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Thanks God for the completion of this report for fulfilling the requirement for diploma program. This report is based on the writer's internship at BLANCO par Mandif Restaurant for six months from January 21, 2019 – July 21, 2019.

This internship report is divided into several section. The first is the background of internship, objective, significance of internship for the writers, the institution and the hotel also time and place of internship. The second section filled with overview of the hotel and also result of internship. The third section is conclusion and suggestion of the nternship program.

In the complection of this report, the writer would like to thank to:

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5. Chef Mandif Waroka and Chef Ali as the Chef Patron / owner and Chef de Cuisine of BLANCO par Mandif Restaurant.
6. All Staff and Trainees of BLANCO par Mandif.

## PLAGIARISM STATMENT

I certify that this assignment / report is my own work, based on my personal study and reserch and that i have acknowledged all material and source used in its preparation, whether they be books, articles, reports, lecture notes and any other kind of document, electronic or personal communication. I also certify that this assignment / report has not previously been submitted for assesment in any other unit, expect where specific permission has been granted from all. unit coordinators involved, or any other time in this unit and that i have not copied in part whole or otherwise plagiarised the work of other student or person.

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Surabaya, July 28th 2019



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## EXECUTIVE SUMMARY

This report is final step to complete the study program in OTTIMMO International Surabaya as a trainee at BLANCO par Mandif, Ubud Bali for 6 Month. The Internship programs verry importnant for student to experience and improve both skill and knowledge and learn more about the practical use of the theory that have been learned in school into the real work life. Its important to prepare the soft skill and hard skill of the person itself in their line of job.

The writer done the six month internship in hot kitchen department and service department at BLANCO par Mandif Restaurant Ubud, Bali from January 21th until July 21th 2019 and trainee in this place always get the chace to move the section within 1,5 month and what i get is the pastry,hot,entree and service. But the writer did not get a section cold and bar because it was extended in the service section.

It was a first experience was an internship at fine dining restaurant and it was great six month and i'll never forget all the knowledge and sklessons from the smallest to the biggest that i got.Also the writer hopes in the future BLANCO par Mandif can better manage the situation in the kitchen and increase staff.

Keyword.....