

**INDUSTRIAL TRAINING REPORT KITCHEN DEPARTMENT AT
YATTA IZAKAYA AND BLANCO PAR MANDIF
BALI**



By :

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**OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA
CULINARY ARTS PROGRAM STUDY
2020**

**INDUSTRIAL TRAINING REPORT AT
YATTA IZAKAYA AND BLANCO PAR MANDIF
BALI**

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Done the internship period from **December 10th 2019 – March
31st 2020** at **Yatta Izakaya Restaurant and Blanco Par
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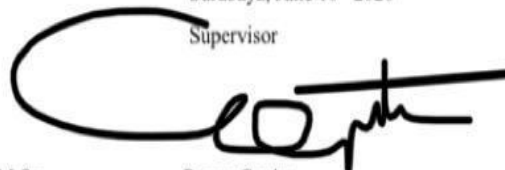
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ACKNOWLEDGEMENT

Praise and Thanks to God that I can finish my Internship Program and doing my Final Report properly and smoothly. I did my Internship at Yatta Izakaya and Blanco Par Mandif as a Kitchen Trainee for 4 months from December 10th 2019 – March 31st 2020. This Internship program is one of the requirement for me to complete the Diploma III of the Culinary Art Program at Ottimmo International. From this Internship Program, I get a lot of friends, and experience.

My deepest and sincere gratitude to :

1. Ms. Nurul Azizah Choiriyah, as my supervisor for helping me to finish this internship report.
2. Mr. Zaldy Iskandar as the director of Akademi Kuliner dan Patiseri OTTIMMO Internasional.
3. To my family for the endless support and cheers me due the internship program until now that I can finish my study.
4. To all staffs that already give me the knowledge, to teach us patiently and make me feels like 'home' in the workplace.
5. To all my 'out of town' friends and another trainees, for helping and supporting each other company due this internship program.
6. Especially to my girlfriend, Vania Faustina who took care of me and support me while i did my internship.

Also I want to say sorry if I made any mistakes in my report and I hope this report can give the reader some inspiration and be useful for us all.

Surabaya, June 10th 2020

Jemmy Satya Yudha

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research that I have acknowledged all material and sources 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 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 plagiarised the work of other students and./or persons.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, June 10th 2020

Jemmy Satya Yudha

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EXECUTIVE SUMMARY

At the first time the writer decided to choose Blanco Par Mandif is because the restaurant is very famous and the owner itself named Mandif Waroka, already got so many experience in the world of culinary, and even when he is still young, he won as Culinary Champion abroad very often. Then when I applied for my Internship Program at Kitchen Department, the writer get accepted at his new restaurant named Yatta Izakaya, that serving Japanese Food. It located at Ubud, which is near with Blanco Par Mandif Restaurant.

Yatta Izakaya have 4 kitchen section, from Hot Kitchen, Cold Kitchen, Yakitori Section, and Sushi / Sashimi Section, and I did on 4 in 1 works there, by helping each other in every kitchen section, but still focusing on Hot Kitchen.

At the first month at Yatta Izakaya, it feels a little bit heavy for me, because Yatta Izakaya is still a brand new restaurant, but gratefully the writer got the chance to learning a new experiences with so many of new friend. Day by day the writer never stop learning, until the writer can master every cooking method and skills to make a delicious dish.

But the rest one month of my internship, the writer was moved to Blanco Par Mandif, because they said that they need a hands there. Blanco Par Mandif itself also have 4 kitchen section, from Hot Kitchen, Cold Kitchen, Entrée, and Pastry Kitchen. For 2 week the writer placed at Hot kitchen, that tasked with main course menu and for the finishing touch by Entrée section. For the third and fourth week, the writer placed at Cold Kitchen, that serves appetizers and salads.

By doing this 3 month of internship, the writer feel really grateful, and pleased the writer had the opportunity to be part of Yatta Izakaya and Blanco Par Mandif kitchen's department team, that gives me the experience and also helps me to build my professional network in this industry that I'll never forget.

