

EXECUTIVE SUMMARY

This internship report is one of the Ottimmo activities that must be carried out for the student who carry out a study period of 3 years. The author conducted a 2month internship at the Fine Dining restaurant located in Bali, namely BLANCO par Mandif. Being part of the activity held by Ottimmo, is important for the student.

In two months, the author's training periods, the author has an opportunity to learn by working in Entrée Section and administration of Blanco Par Mandif. The authors learned how to store the ingredients, how to use FIFO system, learn how to use some modern equipment, learn how to speed up the work, and etc.

In collaboration with Ottimmo to develop skills in working in the work force. In addition, it also enhances the experience of knowing the types of food and plating the food. Learn about the rules and systems of fine dining restaurant. Work together to work in the kitchen.

From this reason it's very important to carry out this internship, and it can help us in the work force when the trainee graduates from this academy.

Keyword: Administration, Blanco Par Mandif, Entrée Section, Fine Dining restaurant, Internship.