

## TABLE OF CONTENTS

<b>ADVISOR AND EXAMINER APPROVAL.....</b>	<b>i</b>
<b>INTERNSHIP PLACEMENT APPROVAL.....</b>	<b>ii</b>
<b>ACKNOWLEDGMENT .....</b>	<b>iii</b>
<b>PLAGIARISM STATEMENT .....</b>	<b>iv</b>
<b>TABLE OF CONTENTS .....</b>	<b>v</b>
<b>LIST OF TABLES .....</b>	<b>ix</b>
<b>CHAPTER I .....</b>	<b>1</b>
<b>INTRODUCTION.....</b>	<b>1</b>
<b>1.1 Background .....</b>	<b>1</b>
<b>1.2 Objective.....</b>	<b>1</b>
<b>1.3 The Benefits of Internship .....</b>	<b>2</b>
1.3.1 Benefits of Internship for Student.....	2
1.3.2 Benefits of Internship for Ottimmo International Mastergourmet Academy .....	2
1.3.3 The Benefits of Internship for Yatta Izakaya and Blanco par Mandif....	2
<b>CHAPTER II.....</b>	<b>3</b>
<b>GENERAL DESCRIPTION OF COMPANY.....</b>	<b>3</b>
<b>2.1 Overview (Yatta Izakaya).....</b>	<b>3</b>
2.1.1 Logo .....	3
2.1.2 Location.....	3
2.1.3 Hygiene and Sanitation Standart in Yatta Izakaya and Blanco par Mandif.....	4
2.1.4 Management and Chef Biography .....	5
2.1.5 Organizational Structure .....	6
<b>2.3 Features of Yatta Izakaya.....</b>	<b>9</b>
2.3.1 Yatta Izakaya Main Restaurant.....	9
2.3.2 Yatta Izakaya Yakitori and Robotayaki .....	10
2.3.4 Yatta Izakaya Sushi Counter.....	11

<b>2.4 Mission</b> .....	11
<b>2.1 Overview (Blanco par Mandif)</b> .....	11
2.1.1 Logo .....	12
2.1.2 Location .....	12
2.1.3 Organizational Structure and Main Task .....	13
<b>2.2 History (Blanco par Mandif)</b> .....	15
<b>2.3 Features of Blanco par Mandif</b> .....	16
2.3.1 Blanco Par Mandif Restaurant.....	16
2.3.2 Ruang Tamu Artisan Bar .....	18
<b>2.4 Vision and Mission</b> .....	18
<b>CHAPTER III</b> .....	<b>19</b>
<b>INTERNSHIP ACTIVITIES</b> .....	<b>19</b>
<b>3.1 Result of Internship</b> .....	19
3.1.1 Time and Duration .....	19
3.1.2 Internship Activity .....	19
3.1.3 Yatta Izakaya .....	22
3.1.3 Blanco Par Mandif .....	25
3.1.4 Conflict Management (Yatta Izakaya).....	33
3.1.4 Conflict Management (Blanco Par Mandif).....	34
<b>CHAPTER IV</b> .....	<b>35</b>
<b>CONCLUSION AND SUGGESTION</b> .....	<b>35</b>
<b>4.1 Conclusion</b> .....	35
<b>4.2 Suggestion</b> .....	35
<b>REFERENCES</b> .....	<b>37</b>
<b>APPENDIX</b> .....	<b>38</b>

## LIST OF FIGURES

Figure 1.Yatta Izakaya Logo .....	3
Figure 2.Yatta Izakaya Location .....	3
Figure 3.Operational Manager.....	5
Figure 4.Chef Patron.....	6
Figure 5.Yatta Izakaya Kitchen Organization.....	7
Figure 6.Main Restaurant .....	9
Figure 7.Yakitori Section .....	10
Figure 8.Bar Section .....	10
Figure 9.Sushi Counter .....	11
Figure 10.Blanco Par Mandif Logo .....	12
Figure 11.Blanco Par Mandif Location .....	12
Figure 12.Blanco Par Mandif Organizational Structure .....	13
Figure 13.Blanco Par Mandif Restaurant.....	16
Figure 14.Menu.....	17
Figure 15.Ruang Tamu Artisan Bar.....	18
Figure 16.Tsukune Meatball .....	22
Figure 17.Salmon Don .....	24
Figure 18.Tasmanian Salmon Aburi and Kani Senggiri Salad .....	24
Figure 19.Seafood Plater.....	25
Figure 20.Table Set Up .....	26
Figure 21.Aperitif .....	27
Figure 22.Welcome Pickles .....	27
Figure 23.Amouse bouche .....	28
Figure 24.Tiger Prawn Asinan.....	28
Figure 25.Gohu Style Yellow Fin Tuna.....	29
Figure 26.Cutlefish Sayue Asam .....	29
Figure 27.Quail Kalasan .....	30
Figure 28.Aged Smoked Duck.....	30
Figure 29.Kalamsi Sorbet .....	31
Figure 30.Beef Maranggi .....	31
Figure 31.Getug 5.0 .....	32

Figure 32.Mignardise ..... 33

## LIST OF TABLES

Table 1. Color coded cutting board.....	4
Table 2. Internship Activity .....	19
Table 3. Internship Activity Timeline.....	21
Table 4. Internship Activity .....	21
Table 5. Internship Activity Timeline.....	22