

## **EXECUTIVE SUMMARY**

To fulfil the requirements of Diploma III from Akademi Kuliner dan Patiseri OTTIMMO Internasional, the author need to finish this Internship program. Student can choose their internship place, so the author chose Blanco par Mandif as a place to do his internship in order to implement and to improve skill and knowledge that have learned at OTTIMMO International.

In the process internship, the author learn how to work in real kitchen, how to work in team, how to work under pressure, learn about job desk, time management and how to work efficiently. Internship helps the author to implement the knowledge and skill that had been taught OTTIMMO, also can improve creativity, learn new recipe, take responsibility at working place and learn new techniques in real kitchen. BLANCO par Mandif also teach how to brought the local menu to the high level and introduce to world about Indonesian food.

Hopefully in the future, the knowledge and the skill that got from BLANCO par Mandif Bali can be used and be a plus point to a apply job in the Restaurant or Hotel.

*Keyword: Internship, BLANCO par Mandif, OTTIMMO International*