

# TABLE OF CONTENT

<b>COVER.....</b>	<b>i</b>
<b>ACKNOWLEDGEMENT.....</b>	<b>ii</b>
<b>APPROVAL.....</b>	<b>iii</b>
<b>PLAGIARISM STATEMENT.....</b>	<b>iv</b>
<b>TABLE OF CONTENT.....</b>	<b>v</b>
<b>LIST OF PICTURE.....</b>	<b>vii</b>
<b>EXECUTIVE SUMMARY.....</b>	<b>x</b>
<b>CHAPTER I INTRODUCTION.....</b>	<b>1</b>
1.1. Background.....	1
1.2. Objective.....	2
1.3. The benefit of internship.....	2
1.3.1. For intern student.....	2
1.3.2. For OTTIMMO Akademi Culinary & Patisserie Internasional Surabaya.....	3
1.3.3. For BLANCO par Mandif.....	3
<b>CHAPTER II GENERAL DESCRIPTION OF COMPANY.....</b>	<b>4</b>
2.1. History of BLANCO par Mandif.....	4
2.2. Overview.....	5
2.2.1. Logo.....	5
2.2.2. Location.....	6
2.2.3. Features of BLANCO par Mandif.....	6
2.2.4. Vision and mission.....	7
2.2.5. Restaurant and Kitchen pictures.....	8
2.3. Organization structure and Main task.....	14
2.3.1. Structure.....	14
2.3.2. Main task.....	14
<b>CHAPTER III INDUSTRIAL TRAINING ACTIVIES.....</b>	<b>16</b>
3.1. Place Assignment.....	16

3.2. Activities performed and Job description.....	16
3.2.1. Pastry section.....	17
3.2.2. Hot section.....	18
3.2.3. Product of internship.....	19
a. Pastry.....	19
b. Hot.....	24
3.3. Hygiene & sanitation.....	28
3.4. Problem faced and how to solve them.....	28
<b>CHAPTER IV CONCLUSION AND SUGGESTION.....</b>	<b>30</b>
4.1. Conclusion.....	30
4.2. Suggestion.....	30
4.2.1. For student.....	30
4.2.2. For BLANCO par Mandif.....	31
4.2.3. For OTTIMMO Internasional.....	31
<b>REFERENCES.....</b>	<b>32</b>
<b>APENDIX.....</b>	<b>33</b>
<b>INTERNSHIP APPRAISAL FORM .....</b>	<b>48</b>
<b>CERTIFICATE .....</b>	<b>52</b>

## LIST OF PICTURE

Picture 1. BLANCO par Mandif logo .....	5
Picture 2. BLANCO par Mandif location .....	6
Picture 3. Ruang tamu Bar .....	8
Picture 4. Resto 1 .....	8
Picture 5. Resto 2 .....	9
Picture 6. Resto 3 .....	9
Picture 7. Resto 4 .....	10
Picture 8. BLANCO par Mandif kitchen 1 .....	10
Picture 9. BLANCO par Mandif kitchen 2 .....	11
Picture 10. BLANCO par Mandif kitchen 3 .....	11
Picture 11. Hot section .....	12
Picture 12. Entrée Section .....	12
Picture 13. Pastry and Cold section 1.....	13
Picture 14. Pastry and Cold section 2.....	13
Picture 15. Sourdough.....	18
Picture 16. Focassia.....	19
Picture 17. Homemade coconut butter .....	19
Picture 18. Tofu Custard and Singaraja Dipping .....	20
Picture 19. Mignardises.....	20
Picture 20. Kecombrang Praline .....	21
Picture 21. Calamansi Sorbet .....	21
Picture 22. Getug 5.0.....	22
Picture 23. Sourdough and Focassia Dough .....	22
Picture 24. Sorbet.....	23
Picture 25. Occasion Cake .....	23
Picture 26. Quail Kalasan.....	24
Picture 27. Aged Smoked Duck.....	24

Picture 28. Aged Wagyu Beef.....	25
Picture 29. Cuttlefish Sayur Asem .....	25
Picture 30. Smoked Brenebon Octopus .....	26
Picture 31. Buntill Red Snapper.....	26
Picture 32. Rock Lobster.....	27
Picture 33. Kitchen Team.....	33
Picture 34. Treinee Team .....	33
Picture 35. OTTIMMO Trainee at BLANCO par Mandif.....	34
Picture 36. Service Team .....	34
Picture 37. With BLANCO Supervisor & Sommelier.....	35
Picture 38. With Ruang Tamu Bar Team.....	35
Picture 39. ENT ant BLANCO par Mandif .....	36
Picture 40. Welcome Drink Presentation from Bar Team .....	36
Picture 41. Table Set Up .....	37
Picture 42. Table Set Up for Proposal Event .....	37
Picture 43. Hars Garden .....	38
Picture 44. Kitchen Schedule .....	38
Picture 45. Guest Comment Card.....	39
Picture 46. Dessert Menu for Valentine Event (Bubur Basang) .....	39
picture 47. Karedok for Apperitif.....	40
Picture 48. Rempeyek for Apperitif.....	40
Picture 49. Mushroom Semprong for Apperitif.....	41
Picture 50. Rujak for Pickle .....	41
Picture 51. Plecing Long Bean for Pickle .....	42
Picture 52. Set Up for Bread .....	42
Picture 53. Adiboga Set Menu .....	43
Picture 54. Adiboga Set Menu (2) .....	43
Picture 55. Adiboga Set Menu (3) .....	44

Picture 56. Giriloka Set Menu .....	44
Picture 57. Giriloka Set Menu (2) .....	45
Picture 58. Giriloka Set Menu (3) .....	45
Picture 59. Tirtaloka Set Menu .....	46
Picture 60. Tirtaloka Set Menu (2) .....	46
Picture 61. Tirtaloka Set Menu (3) .....	47