

TABLE OF CONTENT

COVER	i
APPROVAL	ii
ACKNOWLEDGEMENT	iii
PLAGIARISM STATEMENT	v
TABLE OF CONTENT	vi
LIST OF PICTURE	viii
EXECUTIVE SUMMARY	x
CHAPTER I INTRODUCTION	1
1.1 Background	1
1.2 Industrial Training Objectives	3
1.3 Benefit of Internship	3
1.3.1 Benefit of Internship for Student	3
1.3.2 Benefit of Internship for Ottimmo International MasterGourmet Academy.....	4
1.3.3 Benefit of Internship for Blanco par Mandif.....	4
CHAPTER II BLANCO PAR MANDIF	5
2.1 History of Blanco par Mandif.....	5
2.2 Overview.....	6
2.2.1 Logo.....	6
2.2.2 Location.....	7
2.2.3 Features of Blanco par Mandif.....	7
2.2.4 Menu of Blanco par Mandif.....	9
2.2.5 Vision and Mission.....	12
2.2.6 Restaurant and Kitchen Picture.....	13
2.3 Organizational Structure and Main Task.....	19
2.3.1 Structure.....	19
2.3.2 Main Task.....	19
CHAPTER III INDUSTRIAL TRAINING ACTIVITIES	21
3.1 Place of Assignment	21
3.2 Activities Performed and Job Description.....	21

3.2.1 Pastry Section.....	22
3.2.2 Hot Section.....	25
3.2.3 Dapur Express.....	28
3.2.4 Back to Pastry Section.....	30
3.2.4 Product of Internship.....	31
a. Pastry Section.....	31
b. Hot Section.....	38
c. Dapur Express.....	42
3.3 Hygiene and Sanitation Standard.....	44
3.3.1 Personal.....	44
3.3.2 Kitchen.....	44
3.3.3 Ingredients.....	45
3.4 Problem Faced and How to Solve Them	45
CHAPTER IV CONCLUSION.....	48
4.1 Conclusion.....	48
4.2 Suggestion.....	48
4.2.1 For Student.....	48
4.2.2 For Blanco par Mandif.....	49
4.2.2 For Ottimmo International Mastergourmet Academy.....	49
REFERENCES.....	50
APPENDIX.....	51

LIST OF PICTURE

Picture 1. Blanco par Mandif Logo.....	6
Picture 2. Blanco par Mandif Location.....	7
Picture 3. Ruang Tamu Bar.....	13
Picture 4. Dining Area 1.....	13
Picture 5. Dining Area 2.....	14
Picture 6. Dining Area 3.....	14
Picture 7. Dining Area 4.....	15
Picture 8. Hot and Entree Kitchen.....	15
Picture 9. Hot and Entree Kitchen 2.....	16
Picture 10. Hot and Entree Kitchen 3.....	16
Picture 11. Hot Section.....	17
Picture 12. Entree Section.....	17
Picture 13. Pastry and Cold Section.....	18
Picture 14. Pastry and Cold Section 2.....	18
Picture 15. Kitchen Brigade Structure.....	19
Picture 16. Sourdough Bread.....	31
Picture 17. Sourdough Focaccia.....	31
Picture 18. Cultured Butter.....	32
Picture 19. Chawanmushi and Singaraja Dipping.....	32
Picture 20. Jajanan Pasar.....	33
Picture 21. Raspberry Kecombrang Praline.....	33
Picture 22. Jajanan Pasar.....	34
Picture 23. Chocolate Writing Trial for Occasion Cake.....	34

Picture 24. Anniversary Occasion Cake and Jajanan Pasar.....	35
Picture 25. Anniversary Occasion Cake.....	35
Picture 26. Birthday Occasion Cake.....	36
Picture 27. Calamansi Sorbet.....	36
Picture 28. Getug 5.0.....	37
Picture 29. Sourdough and Focaccia Dough Proofing Process.....	37
Picture 30. Quail Kalasan.....	38
Picture 31. Aged Smoked Duck.....	38
Picture 32. Aged Smoked Duck 2.....	39
Picture 33. Meranggi Glazed Aged Wagyu Beef.....	39
Picture 34. Cuttlefish Sayur Asam.....	40
Picture 35. Smoked Octopus Brenebon.....	40
Picture 36. Buntill Red Snapper.....	41
Picture 37. Rock Lobster Kalio.....	41
Picture 38. Ayam Bakar Kalasan.....	42
Picture 39. Bebek Goreng Lalapan.....	42
Picture 40. Dadar Jagung.....	43
Picture 41. Gohu Tuna Bitung.....	43
Picture 42. Trainee Batch 10.....	51
Picture 43. Ottimmo Trainee Batch 10 at Blanco par Mandif.....	51
Picture 44. Welcome Drink Presentation by Bar Team.....	52
Picture 45. Table Set Up.....	52
Picture 46. Pickle – Plecing Haricot Vert.....	53
Picture 47. Table Set Up for Proposal Event.....	53
Picture 48. Hars Garden.....	54
Picture 49. Kitchen Team Schedule.....	54
Picture 50. Guest Comment Card.....	55
Picture 51. Station Set Up for Bread.....	55
Picture 52. Teatro Gastroteque Kitchen as Used by Dapur Express.....	56
Picture 53. Teatro Gastroteque Kitchen as Used by Dapur Express 2.....	56
Picture 54. The Writer (right) and his partner during sevice hour at Dapur Express.....	57

