

EXECUTIVE SUMMARY

This Internship report is the graduation requirement of Diploma Study Program at Ottimmo International Mastergourmet Academy. This report is written based on the internship at Blanco par Mandif which spans from 2nd February – 30th June 2020. The writer choose to do internship at Blanco par Mandif to further improve his knowledge in Fine Dining industries and to learn modern Indonesian Cuisine which he is lacking.

The writer had the opportunity to learn from 6 different section in Blanco par Mandif Restaurant, which includes: Hot section, Entree section, Cold section, Pastry section, Bartending, and Service. But unfortunately because of the COVID-19 pandemic, the writer only had the chance to do training in 2 sections, and participate in a secondary project by Chef Mandif Warokka, and the operational manager of Blanco par Mandif, Mrs. Resva Conita.

Keyword : Internship, Ottimmo, Blanco par Mandif