

EXECUTIVE SUMMARY

This report is a final step to complete the academy program in Ottimmo International Master Gourmet Academy Surabaya. The author had to do internship for 4 months in Yatta Izakaya and Blanco Par Mandif Bali in order to complement and to improve both skills and knowledge that have learned at Ottimmo to be a part of Culinary Team in Blanco Par Mandif Bali.

In the past 4 months, the author has the opportunity to learn at banquet kitchen and Administration. The author learns how to work in team, how to work under pressure, learn about job desk and work structure of restaurant in kitchen department. The author also can improve creativity, time management and how to work efficiently. Internship also helps the author to learn about leadership and take responsibility at working place, give a chance to the author to learn new recipe, new technique and the standard in real kitchen.

Hopefully in the future, the knowledge and the skill that got from Yatta Izakaya and Blanco Par Mandif Bali can be used and be a plus point to apply a job in the other Restaurant and Hotel.

Keyword: Internship, Blanco Par Mandif, Yatta Izakaya.