

**INDUSTRIAL TRAINING REPORT  
INTERNSHIP REPORT AT BLANCO PAR MANDIF**



**By  
Happy Eko Putra  
1974130010055**

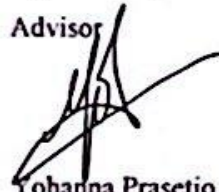
**STUDY OF CULINARY ARTS  
OTTIMMO INTERNATIONAL MASTERGOURMET  
ACADEMY  
SURABAYA  
2022**

## APPROVAL 1

Title : Internship Report  
Company Name : Blanco par Mandif  
Company Address : Kompleks Museum Blanco, Jl. Raya Tjampuhan, Ubud,  
Sayan, Kec. Gianyar, Kab. Gianyar, Bali 80571  
No. Telp./Fax. : (0361) 4792284  
which is carried out by Students of Culinary Arts OTTIMMO International  
Master Gourmet Academy Surabaya  
Name : Happy Eko Putra  
Reg. No : 1974130010055  
Has been tested and declared successful.

Approved by,

Advisor



Yohanna Prasetio, S.Sn., A.Md.Par.

NIP. 19881018 1701 044

Bali, 24<sup>th</sup> July 2022

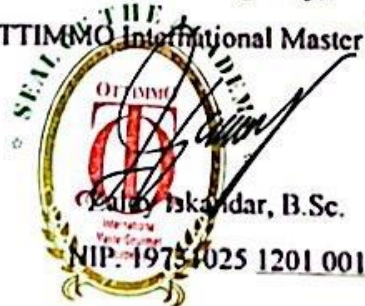
Supervisor



Ahimsa Ghibran

Acknowledged by,

Director of OTTIMMO International Master Gourmet Academy



Galang Iskandar, B.Sc.

NIP. 1975025 1201 001

**APPROVAL 2**

**INDUSTRIAL TRAINING REPORT  
KITCHEN, BAR, AND SERVICE  
AT BLANCO PAR MANDIF UBUD BALI**

Arranged By:

**Happy Eko Putra  
1974130010055**

Industrial Training conducted from 24<sup>th</sup> January 2022 until 24<sup>th</sup> July 2022 at  
BLANCO par Mandif

Approved by:

Advisor



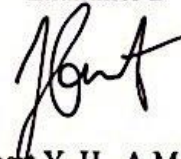
Yohanna P., S.Sn., A.Md.Par.  
NIP. 19881018 1701 044

Examiner 1



Heni A., S.T.P., M.Sc.  
NIP. 19900613 1402 016

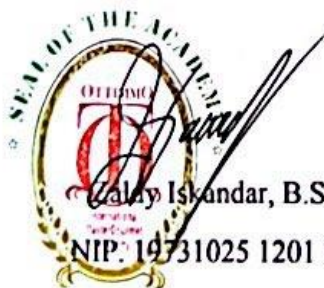
Examiner 2



Gilbert Y. H., A.Md.Par  
NIP. 19900101 1701 041

Acknowledge by,

**Director of OTTIMMO International  
Master Gourmet Academy,**



Zaky Iskandar, B.Sc.  
NIP. 19731025 1201 001

**Head of Culinary Arts Program Study  
Ottimmo International  
Master Gourmet Academy,**



Hilda Tjahjani Iskandar SE.Ak,CA, MM.  
NIP. 19691029 2002 072

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Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the Author during 6 months at Blanco par Mandif restaurant.

This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

In the process of completion for this report, the Author has received much guidance and assistance from various parties. To that end, the authors express their sincere thanks to:

1. Chef Yohanna Prasetio, S.Sn., A.Md.Par. as Advisor who has provided guidance and suggestions up to the completion of this report.
2. Miss Resva Conita who has given the place of industrial training.
3. Mr. Zaldy Iskandar, B.Sc. as Director of OTTIMMO International MasterGourmet Academy Surabaya.
4. Other parties who wish to be referred to as parents and colleagues, etc.

Finally, the Author hopes that this report can be useful for all parties involved.

Bali, July 22<sup>nd</sup> 2022

Happy Eko Putra

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study research and that i have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that i have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

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July 22<sup>nd</sup> 2022



Happy Eko Putra

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## **EXECUTIVE SUMMARY**

The purpose of the Author doing this internship not only to fulfill OTTIMMO requirement but also the Author want to know more about kitchen in fine dining industry, especially modern Indonesian cuisine in fine dining industry. This report is written based on the internship at BLANCO par Mandif which spans from 24<sup>th</sup> January – 24<sup>th</sup> July 2022. The Author choose to do internship at BLANCO par Mandif because the Author more interested in Indonesian cuisine so to improve his knowledge and skills about modern Indonesian Cuisine at Fine Dining Industries, the Author choose BLANCO par Mandif as an option.

BLANCO par Mandif is an Indonesian fine dining restaurant. In BLANCO par Mandif, every trainees have the opportunity to learn in 6 different sections, which is: Hot Kitchen, Cold Kitchen, Entree, Pastry, Bartending, and also Service. Due to pandemic situation so BLANCO par Mandif only open by reservation. BLANCO Par Mandif has 3 different set menu, which is: Adiboga, Tirtaloka, and Giriloka.

This internship helps the Author to implement the knowledge and skill that had been taught in OTTIMMO, also can improve creativity, learn new recipes, take responsibility at working place and learn new techniques in kitchen. BLANCO par Mandif also teach how to brought the local menu to the high level and introduce to world about Indonesian food.

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