

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



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ACADEMY  
SURABAYA  
2022**

## APPROVAL 1

Title : Internship Report  
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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. Miss Latifahtur Rahmah, S.Pd., M.Pd. 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, 14<sup>th</sup> July 2022

Varen Athasya

## 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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14<sup>th</sup> July 2022



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## **EXECUTIVE SUMMARY**

The Writer's background chooses BLANCO par Mandif to complete her internship requirement is the Writer like Indonesian food so bad, so at BLANCO par Mandif they serve Modern Indonesian food with fine dining standard, the Writer has no experience in fine dining industry so with this opportunity the Writer choose BLANCO par Mandif as a place to do internship during 6 months. This report is based on an internship that the Writer completed at BLANCO par Mandif from January 24 through July 24, 2022. The Author decided to complete an internship at BLANCO par Mandif in order to expand her understanding of contemporary Indonesian cuisine and her abilities in the fine dining sector.

A fine dining establishment in Indonesia is called BLANCO par Mandif. Every student at BLANCO par Mandif has the chance to learn in six different categories, including Hot Kitchen, Cold Kitchen, Entree, Pastry, Bartending, and Service. Because to the epidemic, BLANCO par Mandif is only open via reservation. The three set menus at BLANCO Par Mandif are Adiboga, Tirtaloka, and Giriloka.

Through this internship, the Author is able to put the knowledge and skills that were taught in OTTIMMO into practice. She may also develop her creativity, learn new recipes, take on more responsibility at work, and pick up new culinary skills. Additionally, BLANCO par Mandif teaches how to elevate the local menu and expose Indonesian cuisine to the world.

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