

**INDUSTRIAL TRAINING REPORT
BLANCO PAR MANDIF**



By

Janice Aprilia Gunawan

1974130010011

OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY

CULINARY ARTS PROGRAM STUDY

SURABAYA

2022

APPROVAL I

Title : Internship Report
Company Name : Blanco Par Mandif
Address : JL. Raya Tjampuhan, Ubud, Sayan ,Bali.
No. Telp : (0361) 4792284

Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya

Name : Janice Aprilia Gunawan
Reg. No. 1974130010011

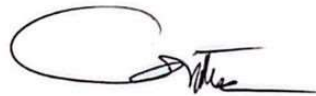
Has been tested and declared successful.

Approve,
Advisor



Latifahtur Rahmah, S.Pd.,M.Pd.
NIP. 19940225 2002 070

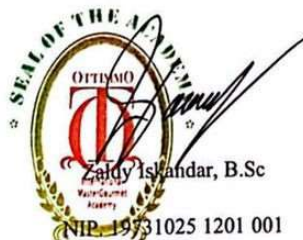
Surabaya, September 29th 2022
Supervisor



Resva Conita
Operational Manager

Knowing,

Director of OTTIMMO International MasterGourmet Academy Surabaya



APPROVAL II
BLANCO PAR MANDIF

Arranged by:
Janice Aprilia Gunawan (1974130010011)

Done the internship period from May 18th 2022 – August 18th 2022
at Blanco Par Mandif

Approved by:

Advisor,

Examiner 1

Examiner II



Latifahtur R., S.Pd., M.Pd.
NIP. 199402252002070



Michael Valent, A.Md. Par
NIP. 199502192001074

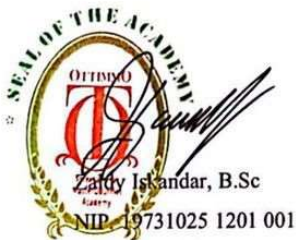


Novi Indah P.S., S.T., M.Sc
NIP. 119511092202083

Knowing,

Director of OTTIMMO
Internasional MasterGourmet
Academy,

Head of Study Program Culinary
Art, OTTIMMO International
MasterGourmet Academy,



Zafiy Iskandar, B.Sc
NIP. 19731025 1201 001



Hilda Tjahjani Iskandar, SE, AK, CA
NIP. 19691029 2002 072

ACKNOWLEDGMENT

Praise 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 3 months at Blanco Par Mandif. 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 Rahma 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 as Director of OTTIMMO International MasterGourmet Academy Surabaya.
4. And also thanks to my friends who always support and helped the author during process of this internship.

Surabaya, September 29th, 2022



Janice Aprilia Gunawan

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and source used in its preparation, whether they're 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 plagiarized the work of other students and/or persons. On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have claim against the authenticity of my work.

Surabaya, September 29th, 2022



Janice Aprilia Gunawan

TABLE OF CONTENT

APPROVAL I.....	i
APPROVAL II.....	ii
ACKNOWLEDGMENT	iii
PLAGIARISM STATEMENT	iv
TABLE OF CONTENT.....	v
LIST OF PICTURE	vi
LIST OF TABLE.....	vii
EXECUTIVE SUMMARY	viii
CHAPTER I.....	1
INTRODUCTION.....	1
1.1 BACKGROUND OF STUDY.....	1
1.2 INDUSTRIAL TRAINING OBJECTIVE.....	2
1.3 THE BENEFITS OF INTERNSHIP.....	2
CHAPTER II	3
ESTABLISHMENT BACKGROUND.....	3
2.1 OVERVIEW BLANCO PAR MANDIF	3
2.2 ORGANIZATION STRUCTURE.....	4
2.2.1 JOB DESCRIPTION	4
2.3 HYGIENE AND SANITATION	6
CHAPTER III.....	7
3.1 PLACE OF ASSIGMENT.....	7
3.2 ACTIVITIES TABLE OF INTERNSHIP.....	7
3.3 PRODUCT OF INTERNSHIP	9
3.4 ROOM AT BLANCO.....	15
3.5 KITCHEN LAYOUT	16
3.6 PROBLEM FACED AND HOW TO SOLVE.....	17
CONCLUSION	18
4.1 CONCLUSION.....	18
4.2 SUGGESTION	18
BIBLIOGRAPHY.....	20
APPENDIX	21

LIST OF PICTURE

Picture 1.....	3
Picture 2	4
Picture 3	9
Picture 4	9
Picture 5	10
Picture 6	10
Picture 7	10
Picture 8	11
Picture 9	11
Picture 10	11
Picture 11	12
Picture 12	12
Picture 13	12
Picture 14	13
Picture 15	13
Picture 16.....	13
Picture 17.....	13
Picture 18.....	14
Picture 19.....	14
Picture 20.....	14
Picture 21.....	15
Picture 22.....	15
Picture 23.....	16
Picture 24.....	16
Picture 25.....	16
Picture 26.....	17

LIST OF TABLE

Table 1.....	7
--------------	---

EXECUTIVE SUMMARY

The Author implements the internship program for three months, which begins on 18th May 2022 and end on 18th August 2022. The Author chose Blanco Par Mandif as their training place. During these times, the Author learns new experience in the kitchen as a professional person in culinary and pastry. Blanco Par Mandif will distribute each trainee to their kitchens randomly and must be responsible of all the preparations until the finishing of the products. During the internship, the Author was given an opportunity to learn progressive Indonesian cuisine food in Blanco Par Mandif. The Author was able to learn different sections such as Hot Section, Cold Section, Entree Section, and Pastry Section. The Author learns about the importance of discipline, attitude and grooming standards. As well as basic kitchen knowledge, basic cooking methods, knife skills, menu variations, time management, mise en place, team work, critical thinking skills, work ethics and qualities and tending customers' needs.

Key words: *Internship, Blanco Par Mandif*