

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



**ARRANGED BY  
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OTTIMMO INTERNASIONAL MASTERGOURMET ACADEMY  
SURABAYA  
2023**

## PLAGIARISM STATEMENT

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Surabaya,



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## APPROVAL 1

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Approved by,

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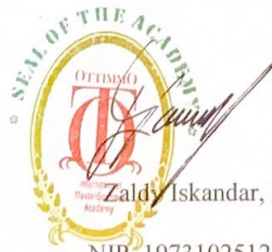
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**APPROVAL 2**  
**INDUSTRIAL TRAINING REPORT**  
**HOT KITCHEN AND PASTRY KITCHEN**  
**AT SHERATON HOTELS AND TOWERS SURABAYA**

Arranged By:

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Industrial Training conducted from 9<sup>th</sup> January 2023 until 9<sup>th</sup> July 2023

Approved by:

Advisor

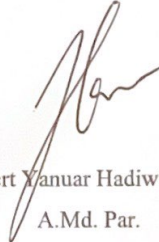
Examiner I

Examiner II



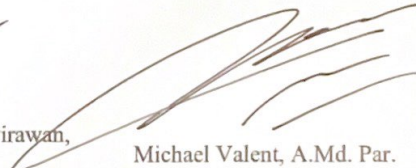
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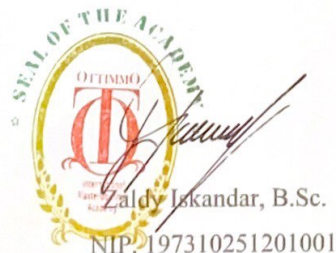


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## PREFACE

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

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

During this process of completing this report, I received so much guidance and support. By this, I would like to express my gratitude to names below:

1. Mr. Zaldy Iskandar as the Director of Ottimmo International.
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Bali, July 9th 2023



Feodora Clarissia L

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## **ABSTRACT**

The purpose the Author doing this internship because the Author background want to know more about Indonesian food that served in modern way and especially kitchen in fine dinning industry that have specialist in modern Indonesian cuisine.

Blanco par Mandif is a Indonesian fine dinning restaurant in Ubud, Bali, Indonesia. Every trainees at BLANCO par Mandif have the opportunity to learn in 5 diffrent sections, including Entree, Hot section, Cold section, Pastry, and Bar. BLANCO par Mandif is open by reservation only. They only served set menu in this restaurant, and there are three set menus which is Adiboga, Tirtaloka (Pescatarian), and Giriloka (Vegetarian).

**Keyword:** *Internship, BLANCO par Mandif, Ottimmo Internasional.*