

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT BLANCO PAR MANDIF



ARRANGED BY
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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

APPROVAL 1

Title : Internship
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Has been tested and declared successful.


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APPROVAL 2
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INTERNSHIP REPORT AT BLANCO PAR MANDIF

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PREFACE

Praise be to God Almighty who has given His grace so The Author can complete this internship report. This report is based on 6 months internship experience at BLANCO par Mandif. This Internship Report was carried out in order to fulfil the graduation requirements in order to obtain a D3 Culinary Arts and Baking Pastry Mastergourmet degree at the Ottimmo International Mastergourmet Academy. This report got a lot of guidance and **assistance** from various parties, The Author **would** like to thank:

1. Mr. Gilbert Yanuar Hadiwirawan as Advisor who has provided guidance and suggestions up to the completion of this report.
2. Mr. Zaldy Iskandar, B.Sc. as Director of OTTIMMO International MasterGourmet Academy Surabaya.
3. Mr. Ahimsa Ghibran Parada as Manager of Blanco par Mandif, who has given the place of industrial training.
4. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.

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

Surabaya, July 9th 2023



Priska Carolina

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or 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. expect where specific pemiission 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 otheovise plagiarised the work of other students and/or persons.

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Surabaya, July 19th, 2023



Priska Caolina

ABSTRACT

Internship is one of the programs from Ottimmo International Master Gourmet. The objectives of this program is to give exposure to students about real working life. The Author choose Blanco par Mandif as the place to do the internship. Ubud has a lot of fine dining restaurant but Blanco par mandif is one of the best Indonesian fusion theme fine-dining restaurant in Ubud. The Author born, live and grow in Indonesia that's why learning more about Indonesian food is quite important to The Author. This internship requires 6 month of job training and after six month of training, The Author is expected to be able developing the skills and knowledge learned on campus and to gain new experiences. The Author was assigned to 5 different sections include cold kitchen, pastry, entrée, bar and hot kitchen. Purpose of this programs is not only improving cooking skills, but also giving The Author a chance to learn to face any circumstances.

During these period of time, The Author have learned various different skills. Learned how to work in a team and how to be flexible. The author was able to develop an additional soft skill like communication by interacting with customers by explaining every condiment of the dish and suggest the best way to enjoy the dish, also have a big responsibility to perfectly made the dish. It was an exciting opportunity where The Author can apply the knowledge that The Author has learned at Ottimmo International Master Gourmet.

Keyword : *Internship, Blanco par Mandif*

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