

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



**ARRANGED BY**  
**PUTU NADIA PRAMESTI UTAMI**  
**2074130010068**

**CULINARY ARTS STUDY PROGRAM**  
**OTTIMMO INTERNATIONAL**  
**MASTERGOURMET ACADEMY**  
**SURABAYA**  
**2023**

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Denpasar, July 9 2023



Putu Nadia Pramesti Utami

**APPROVAL 1**

Title : Putu Nadia Pramesti Utami  
Company name : Blanco par Mandif  
Company address : Kompleks Museum Blanco, Jl. Raya Tjampuhan, Ubud,  
Sayan, Kec. Gianyar, Kabupaten Gianyar, Bali 80571  
No. telp./fax. : (0361) 4792284

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

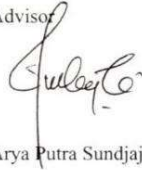
Name : Putu Nadia Pramesti Utami  
Reg. no : 2074130010068

Has been tested and declared successful.

Approved by,

Denpasar, July 9 2023

Advisor



Arya Putra Sundjaja, S.E.

NIP:19801017 1703 002

Supervisor



Ahimsa Ghibran

Acknowledged by,  
Director of OTTIMMO International  
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc  
NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT  
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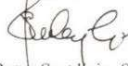
Arranged By:

**Putu Nadia Pramesti Utami**  
**2074130010068**

Industrial Training conducted from 26 December 2022 until 9 July 2023

Approved by:

Advisor



Arya Putra Surdjaja, S.E.

NIP 198010171703001

Examiner I



Heni Adhianata, S.T.P., M.Sc

NIP 19900613140216

Examiner II



Anthony Sucipto, A.Md. Par.

NIP 19960325220185

Acknowledged by,

Director of OTTIMMO International  
Master Gourmet Academy,

Head of Culinary Arts Program Study  
Ottimmo International

Master Gourmet Academy,



Zaldy Iskandar, B.Sc.

NIP. 197310251201001



Heni Adhianata, S.T.P., M.Sc

NIP. 19900613 1402 016

## PREFACE

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. 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 Author express their sincere thanks to:

1. Chef Arya Putra Sundjaja, S.E. as Advisor who has provided guidance and suggestions up to the completion of this report.
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5. My beloved parents for helping me and giving the support until the completion of this report.
6. Mr Reyhananda Pramudita for helping me and giving the support until the completion of this report.

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

Denpasar, 9 July 2023



Putu Nadia Pramesti Utami

## ABSTRACT

The writer's background chooses Blanco par Mandif as the internship program is not only to fulfill Ottimmo requirements but also the Author wants to know more about the kitchen in Fine Dining Industry. The author really likes Indonesian Food, and wants to know more about Indonesian Cuisine in a modern style. The author has no experience before and chooses Blanco par Mandif to do internship for 6 months and to learn and improve the Author's skill and knowledge especially in Modern Indonesian Cuisine. This report is written based on the internship at Blanco par Mandif which spans from 26<sup>th</sup> December 2022 until 9<sup>th</sup> July 2023.

Blanco par Mandif is an Indonesian Fine Dining Restaurant. Every trainee at Blanco par Mandif has opportunities to learn in five different sections, including Pastry, Cold Kitchen, Hot Kitchen, Entrée, and Bartender. Blanco par Mandif is open by reservation and walk in customers are also welcome. Blanco par Mandif has 3 different set menus, which are Adiboga, Tirtaloka (Pescatarian), and Giriloka (Vegetarian).

This internship helps the author to get more knowledge in fine dining industry, learn more cooking techniques, learn a new recipes, improve the creativity, and also Blanco par Mandif make the author realize that Indonesian Food could be modernize and worth competing with food from around the world.

**Keyword:** *Internship, Modern Indonesian Cuisine, Blanco par Mandif*

## TABLE OF CONTENTS

<b>Plagiarism Statement</b> .....	<b>i</b>
<b>Approval 1</b> .....	Error! Bookmark not defined.
<b>Approval 2</b> .....	Error! Bookmark not defined.
<b>Preface</b> .....	<b>iii</b>
<b>Abstract</b> .....	<b>v</b>
<b>Table Of Contents</b> .....	<b>vi</b>
<b>List Of Tables</b> .....	<b>vii</b>
<b>List Of Figures</b> .....	<b>viii</b>
<b>CHAPTER I INTRODUCTION</b> .....	<b>viii</b>
1.1 Background of Study .....	1
1.2 Industrial Training Objective .....	2
1.3 The Benefits of Industrial Training .....	2
<b>CHAPTER II ESTABLISHMENT BACKGROUND</b> .....	<b>4</b>
2.1 Vision, Mission, and Company Objectives .....	5
2.2 Organizational Structure and Main Task.....	6
2.3 Hygiene and Sanitation .....	7
<b>CHAPTER III INTERNSHIP ACTIVITIES</b> .....	<b>8</b>
3.1 Place Assignment .....	8
3.2 Product of Internship .....	14
3.3 Pictures of Places.....	27
3.4 Event Handled during The Internship .....	30
<b>CHAPTER IV CONCLUSION</b> .....	<b>31</b>
4.1 Problems and Solution.....	31
4.2 Conclusion.....	32
4.3 Suggestion .....	32
<b>BIBLIOGRAPHY</b> .....	<b>34</b>
<b>APPENDIX</b> .....	<b>35</b>

## LIST OF TABLES

<b>Table 3. 1</b> Internship Activities .....	8
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## LIST OF FIGURES

<b>Figure 2. 1</b> Blanco par Mandif Logo.....	4
<b>Figure 2. 2</b> Blanco par Mandif Maps Location .....	4
<b>Figure 2. 3</b> Blanco par Mandif Kitchen Brigade.....	6
<b>Figure 3. 1</b> Pickles and Aperitif .....	14
<b>Figure 3. 2</b> Blue Swimmer Crab.....	15
<b>Figure 3. 3</b> Asinan .....	15
<b>Figure 3. 4</b> Papinyo .....	16
<b>Figure 3. 5</b> Sawara.....	16
<b>Figure 3. 6</b> Sayur Asem.....	17
<b>Figure 3. 7</b> Duck.....	17
<b>Figure 3. 8</b> Lamb .....	18
<b>Figure 3. 9</b> Beef.....	18
<b>Figure 3. 10</b> Tuna .....	19
<b>Figure 3. 11</b> Octopus .....	19
<b>Figure 3. 12</b> Lobster .....	20
<b>Figure 3. 13</b> Mushroom Melanger.....	20
<b>Figure 3. 14</b> Beetroot.....	21
<b>Figure 3. 15</b> Raviolli .....	21
<b>Figure 3. 16</b> Gethuk.....	22
<b>Figure 3. 17</b> Cendol.....	22
<b>Figure 3. 18</b> Mignardise .....	23
<b>Figure 3. 19</b> Adiboga Menu .....	24
<b>Figure 3. 20</b> Tirtaloka Menu .....	25
<b>Figure 3. 21</b> Giriloka Menu.....	27
<b>Figure 3. 22</b> Hot Kitchen and Entree.....	27
<b>Figure 3. 23</b> Bar.....	28
<b>Figure 3. 24</b> Cocktail.....	28
<b>Figure 3. 25</b> Restaurant .....	29
<b>Figure 3. 26</b> Restaurant .....	29