

BIBLIOGRAPHY

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APPENDIX

Appendix 1. Last day Picture with bowery staff and friend



Appendix 2. Appraisal form



AKADEMI KULINER & PATISERI
OTTIMMO®
INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Internship Appraisal Form

INTERNSHIP
PLACE: Bowery

First Name Grace Mustika Last Name Sutanto

Review Period/s : ☐ Monthly ☐ Quarterly ☐ Bi-annually ☐ Annually Date Joining
: Monday, 9 December 2025

Intern's Position : Trainee Department : Starter

REVIEW DATE : Wednesday, 28 May 2025 Direct Supervisor : Ary Suprihartanto x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment. 3

Team Player

Cooperates and works well with others. Enthusiastic, portrays a positive manner and
Works toward the Company's goal/s. 3.5

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared. 3.5

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects x

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3

Maintains hair and facial hair (*if any) per proper F&B industrial standards

Uniforms

Always wear the proper and designated uniform.

3

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

4

Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements

4

All job descriptions specification are met. Consistency in work. All recipes are followed

Work Quantity

Complete the expected amount of work in relation to Company's standards

4

Grading Guidelines.

Using the 4 point scale below, fill up the following table:

- 4 - Exceeds expectations
- 3.5 - Somewhat Exceeds Expectations
- 3 - Meets expectations
- 2.5 - Somewhat meets expectations
- 2 - Less than expectations
- 1.5 - Somewhat less than expectations
- 1 - Inadequately short of expectations

Discussions/Notes;

Very proud of the interns

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

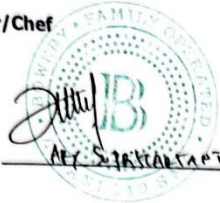
ACTION PLANS FOR DEVELOPMENT NEEDS

1. _____
2. _____
3. _____
4. _____
5. _____

SIGNATURES

-Site Manager/Owner/Chef

Signature & Stamp:



Ary Satrio

Dated 31 May 2025

The Intern

Signature:

Grace Mustika Sutanto

Dated 31 May 2025

OTTIMMO International Master Gourmet Academy

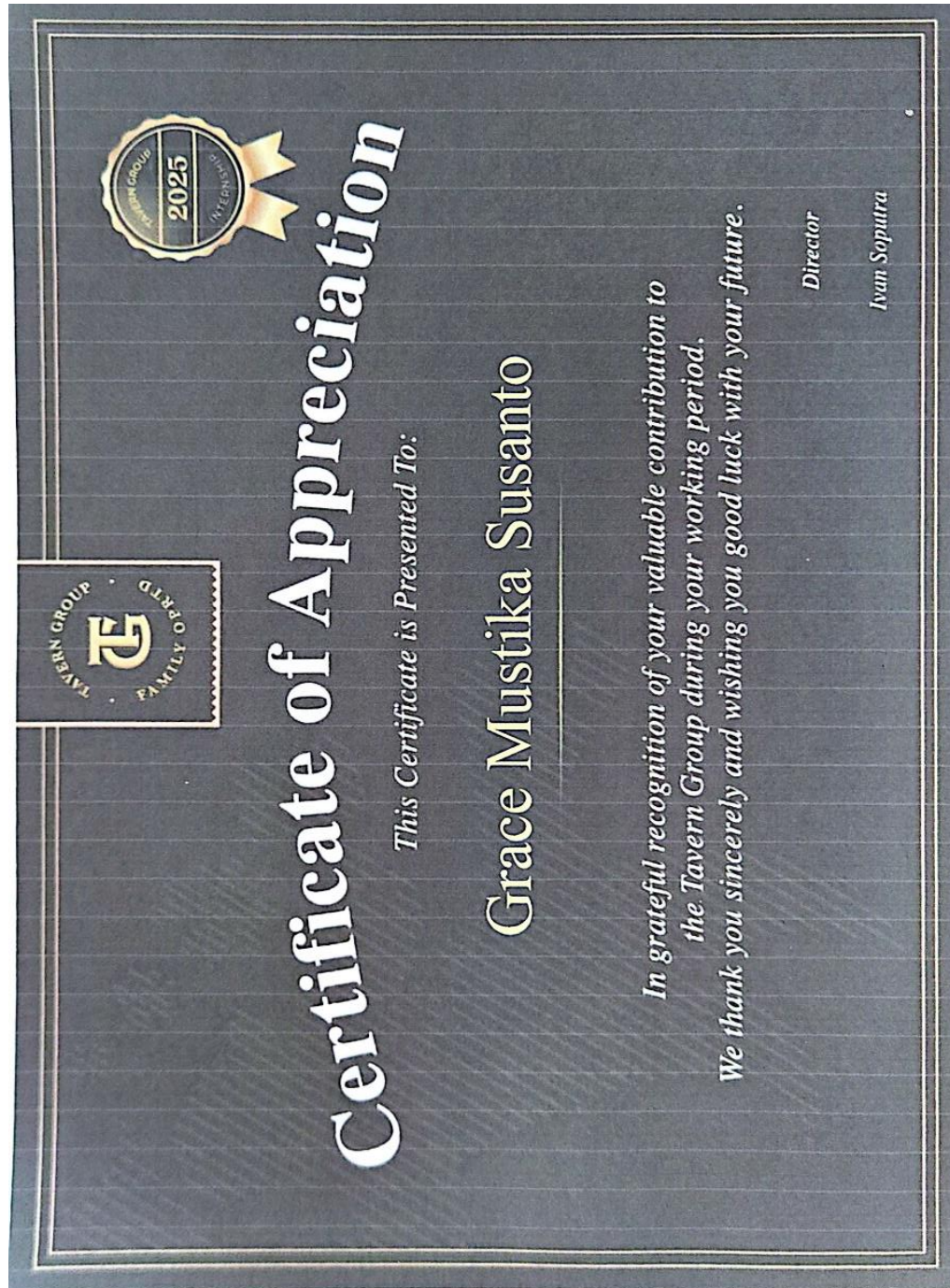
Signature & Stamp:



Dept. Head Student Affairs

Dated 21 Juni 2025

Appendix 3. Certificate



Appendix 4. Consultation form



No	Date	Topic Consultation	Name/ Signature
1	23 May 2025	Cover	<i>[Signature]</i>
2	23 May 2025	Chapter 1 Introduction	<i>[Signature]</i>
3	23 May 2025	Revisi Chapter 1	<i>[Signature]</i>
4	26 May 2025	Kitchen Brigade	<i>[Signature]</i>
5	2 June 2025	Revisi Chapter 1	<i>[Signature]</i>
6	2 June 2025	Chapter 2	<i>[Signature]</i>

Name : Grace Mustika Sutanto
 Student Number : 2274130010010
 Advisor : Heni Adhianata, S. TP., M.Sc

No	Date	Topic Consultation	Name/ Signature
7	3 June 2025	Revisi Chapter 1 and Chapter 2	<i>[Signature]</i>
8	13 June 2025	Chapter 3	<i>[Signature]</i>
9	17 June 2025	Chapter 4	<i>[Signature]</i>
10	18 June 2025	Revisi Chapter 3	<i>[Signature]</i>

Appendix 5. Correction list

8 Juli 2025 / 10.00-10.45



Student Name : Grace Mustika Sutanto
Student Number : 2274130010010
Exam Day & Date : Selasa, 8 Juli 2025
Lecture : Heni Adhianata, S.TP., M.Sc
(19900613 1402 016)

No	Correction List	Page	Approval
	cek note di laporan revisi sent ke email heniadhianata@ottimmo.ac.id		Ha.

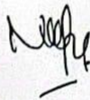
Acknowledge,
Advisor

(Heni Adhianata, S.TP., M.Sc)
19900613 1402 016



AKADEMI KULINER & PATISERI
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CUISINARY ARTS | CATERING | BAKING & PASTRY ARTS

Student Name : Grace Mustika Sutanto
 Student Number : 2274130010010
 Exam Day & Date : Selasa, 8 Juli 2025
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Judul gambar.	✓	
2.	Kitchen Designing.		
3.	Deskripsi gambar		

Acknowledge,
 Advisor



(Heni Adhianata, S.TP., M.Sc)
 19900613 1402 016



AKADEMI KULINER & PATISERI
OTTIMMO[®]
 INTERNASIONAL
 CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Grace Mustika Sutanto
 Student Number : 2274130010010
 Exam Day & Date : Selasa, 8 Juli 2025
 Lecture : Jessica Hartan, A.Md.Par.
 (19940923 2201 084)

No	Correction List	Page	Approval
1	All fonts for the Figure	4,6,7 until the end	
2	All fonts for the Table	check all	
3	Check all notes	All	

Acknowledge,
 Advisor

(Heni Adhianata, S.TP., M.Sc)
 19900613 1402 016

Appendix 6. Recapitulation of Industrial training activity

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name	: Grace Mustika Sutanto
Study Program	: Culinary Arts (D3)
Placement of <i>Industrial Training</i>	: Bowery Restaurant Semarang
Field of Work	: Stater Kitchen
Activity Notes	: Month I/II/III/IV/V/VI

Week	Description of activities
I 9 Des-14 Des	<ul style="list-style-type: none">• Start the internship, at briefings about the rules in Bowery and hygiene. After the briefings distribute the station places• Picking watercress, peeling shallot, wrapped escargot, packing French fries, refilling sauce.• Prepare for the opening of the restaurant• Helping preparing for the sweet seventeen event and observe the managing fine dining in the event
II 16 Des-21 Des	<ul style="list-style-type: none">• Preparation for the opening• Making chicken karaage• Making chicken marinade for <i>sate maranggi</i>• Baked potato• Sautéed mushroom• Making <i>sambal colo-colo</i>• Making steak tartare sauce• Refill salad• Packing bitterballen
III 23 Des-28 Des	<ul style="list-style-type: none">• Making chicken karaage• Slice tomato cherry• Restock garnish and salad• Packing chicken karaage• Sautéed mushroom• Platting escargot• Making an order• Peeling garlic• Restock scallop
IV 2 Jan-4 Jan	<ul style="list-style-type: none">• Preparing bitterballen

	<ul style="list-style-type: none"> • Helping and learn the proses making bitterballen • Platting escargot • Sliced tomato cherry • Making an order • Help platting • Restock salad and garnish
V 6 Jan-11 Jan	<ul style="list-style-type: none"> • Restock salad • Making an order • Help on the platting • Helping on making honey balsamic sauce making honey mustard sauce • Picking watercress • Picking flat parsley • Shredded black truffle • Learn how to inventory • Peeling garlic • Vacuuming chili parmesan • Sliced parmesan cheese • Wrapped escargot
VI 13 Jan-18 Jan	<ul style="list-style-type: none"> • Making <i>sambal colo-colo</i> • Making an order • Helping platting • Packing foie grass • Baked almond • Packing garlic butter • Packing French fries • Making <i>sambal mangga</i> • Making mix salad • Helping on inventory • Peeling garlic • Sliced chicken for chicken karaage and <i>sate maranggi</i>
VII 20 Jan-25 Jan	<ul style="list-style-type: none"> • Helping platting • Making an order • Platting escargot • Making <i>colo-colo sambal</i> • Making <i>sambal mangga</i> • Sautéed mushroom • Blanched tomato cherry • Restock salad and garnish
VIII 27 Jan-1 Feb	<ul style="list-style-type: none"> • Prepare for opening • Making an order

-
- Making *sambal colo-colo*
 - Squeeze lemon
 - Plating escargot
 - Sautéed mushroom
 - Packing French fries
 - Packing leg Caesar
 - Making tomato braid
 - Restock salad and garnish
-

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Grace Mustika Sutanto
 Study Program : Culinary Arts (D3)
 Placement of *Industrial Training* : Bowery Restaurant Semarang
 Field of Work : Pastry Kitchen
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
I 3 Feb-8 Feb	<ul style="list-style-type: none"> • Prepare for the opening • Packing chocolate ganache • Check on the condiment • Change the baking paper for chocolate delice and cheesecake • Clean the utensil • Learn how to use the ice cream machine • Learn the platting of every dessert • Helping making cheesecake • Making regal base • making pistachio ice cream • picking mint leaf • refill condiment • making egg royale
II 10 Feb-15 Feb	<ul style="list-style-type: none"> • prepare for the opening • clean the utensil • change the baking paper for chocolate delice and cheesecake • making vanilla ice cream • baked oreo crumb and chocolate crumb • dusting ramekin • molding cheesecake and chocolate delice • make an order • helping on platting • measuring vanilla sauce • making batter crepes
III 17 Feb-22 Feb	<ul style="list-style-type: none"> • prepare for the opening • clean the utensil

	<ul style="list-style-type: none"> • change the baking paper for chocolate delice and cheesecake • cutting butter • making chocolate delice • making vanilla ice cream • measuring chocolate sauce • packing chocolate ganache • refill chocolate delice • learning making almond craquant • making craquillant dough and mold craquillant into coin • picking mint • make and mold regal base
IV 24 Feb-1 Mar	<ul style="list-style-type: none"> • prepare for the opening • clean the utensil • change the baking paper for chocolate delice and cheesecake • learning making almond caramel • making vanilla ice cream • chop pistachio • mold craquillant into coin • making an order • learning making gnocchi for side side dish
V 3 Mar-8 Mar	<ul style="list-style-type: none"> • picking mint • prepare for the opening • clean the utensil • change the baking paper for chocolate delice and cheesecake • measuring chocolate ganache • packing chocolate ganache • helping making <i>takjil</i> • making vanilla ice cream • mold craquillant into coin • chop pistachio • packing sugar and egg white for souffle
VI 10 Mar-15 Mar	<ul style="list-style-type: none"> • prepare for the opening • clean the utensil • change the baking paper for chocolate delice and cheesecake • helping making <i>takjil</i> • measuring strawberry compote • mold craquillant into coin

	<ul style="list-style-type: none"> • chop pistachio • helping re heat baklava and platting baklava • make an order
VII 17 Mar-22 Mar	<ul style="list-style-type: none"> • prepare for the opening • clean the utensil • change the baking paper for chocolate delice and cheesecake • helping making <i>takjil</i> • Re heat baklava and platting baklava • Chop Pistachio • Making pistachio ice cream • Making vanilla ice cream • Measuring honeycomb • Measuring chocolate sauce • Helping making gnocchi • Measuring chocolate ganache • Packing chocolate ganache • Packing sugar and egg white for souffle
VIII 24 Mar-30 Mar	<ul style="list-style-type: none"> • prepare for the opening • clean the utensil • change the baking paper for chocolate delice and cheesecake • helping making <i>takjil</i> • Re heat baklava and platting baklava • Making almond caramel • Making almond croquant • Measuring almond caramel • Making vanilla ice cream • Measuring vanilla sauce • Dusting ramekin • Making egg royale • Making base regal • Make an order • Making salted caramel ice cream • Make crepes batter
VIII 31 Mar-5 Apr	<ul style="list-style-type: none"> • Prepare for the opening • Clean the utensil • Change the baking paper for chocolate delice and cheesecake • Helping making orange skin • Measuring chocolate sauce • Dusting ramekin • Making vanilla ice cream

	<ul style="list-style-type: none"> • Measuring chocolate ganache • Packaging chocolate ganache • Make an order • Make craquilent dough and mold into coin • Making royaltine for chocolate delice • Picking mint leaf
X 7 Apr-12 Apr	<ul style="list-style-type: none"> • Prepare for the opening • Clean the utensil • Change the baking paper for chocolate delice and cheesecake • Making pistachio ice cream • Making banana sorbet ice cream • Making salted vanilla ice cream Chop pistachio • Measuring chocolate ganache • Packaging chocolate ganache • Measuring gnocchi • Measuring strawberry compete • Dusting ramekin • Measuring vanilla sauce • Measuring egg royale • Make an order • Helping preparing for the event
XI 14 Apr-19 Apr	<ul style="list-style-type: none"> • Prepare for the opening • Clean the utensil • Change the baking paper for chocolate delice and cheesecake • Chop pistachio • Making almond croquant • Measuring chocolate ganache • Packing chocolate ganache • Dusting ramekin • Packing sugar and egg white for soufflé • Learn to make beure seuzete • Make and order • Making crepes batter • Molding cheesecake and chocolate delice • Make an order • Helping preparing for the event • Measuring choux
XII 21 Apr-26 Apr	<ul style="list-style-type: none"> • Prepare for the opening • Clean the utensil

	<ul style="list-style-type: none"> • Change the baking paper for chocolate delice and cheesecake • Making vanilla ice cream • Making craquillant dough and mold into a coin • Dusting ramekin • Helping preparing for the event • Making pistachio ice cream • Packing sugar and egg white for soufflé • Chop pistachio • Measuring chocolate sauce • Measuring vanilla sauce • Measuring gnocchi • Measuring salted caramel • Making chocolate ice cream
XIII 28 Apr-3 May	<ul style="list-style-type: none"> • Prepare for the opening • Clean the utensil • Change the baking paper for chocolate delice and cheesecake • Making almond croquant • Measuring almond caramel • Helping making orange candy • Measuring beurre suzete • Making vanilla ice cream • Making crepes batter • Mold cheesecake and chocolate delice • Make an order • Measuring vanilla sauce • Measuring chocolate ganache • Packing chocolate ganache • Picking mint leaf
XIII 5 May- 10 May	<ul style="list-style-type: none"> • Prepare for the opening • Clean the utensil • Change the baking paper for chocolate delice and cheesecake • Dusting ramekin • Measuring gnocchi • Making craquillant dough and mold into coin • Measuring choux • Making vanilla ice cream • Make an order • Chop pistachio • Packing sugar and egg white for soufflé

	<ul style="list-style-type: none"> • Measuring salted caramel
XV 12 May-17 May	<ul style="list-style-type: none"> • Prepare for the opening • Clean the utensil • Change the baking paper for chocolate delice and cheesecake • Making vanilla ice cream • Making pistachio ice cream • Making almond croquant • Dusting ramekin • Making crepes batter • Measuring chocolate ganache • Packing chocolate ganache • Picking mint leaf • Mold cheesecake and chocolate delice • Making craquillant dough and mold into coin
XVI 19 May- 24 May	<ul style="list-style-type: none"> • Prepare for the opening • Clean the utensil • Change the baking paper for chocolate delice and cheesecake • Making vanilla ice cream • Making pistachio ice cream • Making chocolate ice cream • Making strawberry compete • Measuring chocolate sauce • Making crepes batter • Dusting ramekin • Make an order • Measuring salted caramel • Helping making orange candy • Measuring chocolate ganache • Packing chocolate ganache • Measuring choux • Making craquillant dough and mold into coin
XVII 26 May- 31 May	<ul style="list-style-type: none"> • Prepare for the opening • Clean the utensil • Change the baking paper for chocolate delice and cheesecake • Making vanilla ice cream • Making pistachio ice cream • Measuring choux • Make an order • Mold cheesecake and chocolate delice • Dusting ramekin

-
- Chop pistachio
 - Picking mint leaf
 - Packing sugar and egg white for soufflé
 - Making royaltine
 - Making regal base
 - Measuring chocolate sauce
 - Measuring vanilla sauce
 - Measuring egg royale
 - Measuring gnocchi
-