

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT BOWERY RESTAURANT**



**ARRANGED BY
VALENCIO MATTHEW BERTRANDT
2274130010064**

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025**

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 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 plagiarised the work of other students and/or persons.

On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, 23th June 2025

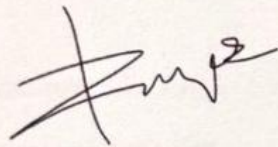


Valencio Matthew Bertrandt

APPROVAL 1

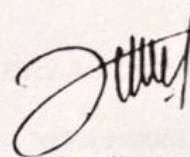
Title : Industrial Training Report at BOWERY RESTAURANT
Company name : BOWERY RESTAURANT
Company address : Jl. Ahmad Yani No.140, Semarang
No. telp./fax. : (024) 8310855
Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya
Name : Valencio Matthew Bertrandt
Reg. no : 2274130010064
Has been tested and declared successful.

Approved by,
Advisor



Filias Kusuma, S.E., M.M
NIP:19871203 2403 023

Semarang, May 31th 2025
Supervisor



Ary Suprihartanto
Executive Chef

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT HOT KITCHEN AT BOWERY RESTAURANT

Arranged By:

Valencio Matthew Bertrandt

2274130010064

Industrial Training conducted from 9 December 2024 until 31 May 2025 at

Bowery Restaurant

Approved by:

Advisor

Examiner I

Examiner II



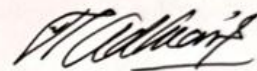
Filias Kusuma, S.E., M.M

NIP:19871203 2403 023



Anthony Sucipto, A.Md. Par.

NIP:19960325 2201 085



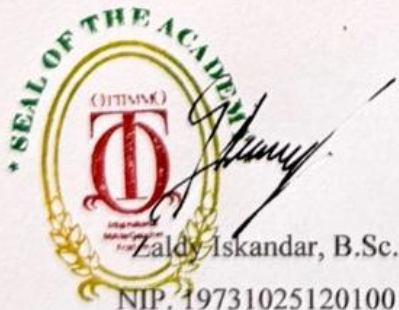
Heni Adhianata, S.T.P., M.Sc

NIP:19900613 1402 016

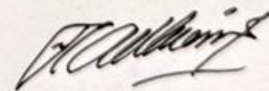
Acknowledged by,

**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

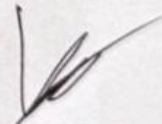
First and foremost, I would like to express my deepest gratitude to God Almighty for granting me the strength, health, and opportunity to complete this industrial training report successfully.

I would also like to take this opportunity to express my sincere appreciation to the following individuals and institutions:

- Mr. Zaldy Iskandar, B.Sc, as the Director of Ottimmo International Culinary Arts, for his continuous guidance and support throughout my academic journey.
- Bowery Restaurant, for providing me with the opportunity to undertake my internship and gain valuable practical experience in a professional culinary environment.
- My parents, for their unwavering support, encouragement, and love throughout this journey.
- My girlfriend, Ivana, for her constant support, understanding, and love during this period.

This report is a reflection of the experiences and lessons I have gained during my internship. I hope it serves as a meaningful record of my growth and learning in the field of culinary arts.

Surabaya, 23th June 2025



Valencio Matthew Bertrandt

ABSTRACT

This internship at Bowery Semarang provided a valuable opportunity to gain practical experience in a professional kitchen environment. As a kitchen trainee, I was directly involved in food preparation, basic cooking techniques, ingredient handling, kitchen sanitation, and daily mise en place tasks. Under the supervision of experienced chefs, I learned how to operate efficiently in a fast-paced environment, follow standardized recipes, maintain hygiene standards, and work as part of a coordinated team. I also gained insight into kitchen organization, time management, and the importance of consistency and precision in culinary production. This experience has deepened my understanding of the culinary industry and strengthened my commitment to pursuing a career in the food and beverage sector.

Keyword: *Internship, Bowery Restaurant, Ottimmo International*

TABLE OF CONTENTS

Plagiarism Statement	ii
Approval 1.....	iii
Approval 2.....	iv
Preface	v
Abstract	vi
Table of Contents.....	vii
List of Figures	ix
List of Tables.....	xi
Chapter I Introduction.....	1
1.1 Background of Study.....	1
1.2 Industrial Training Objective	2
1.3 The benefits of Internship.....	3
1.3.1 For Students.....	3
1.3.2 For Ottimmo International.....	3
1.3.3 For Bowery Restaurant.....	4
Chapter II Establishment Background	5
2.1 History of Bowery Restaurant	5
2.2 Vision Mission	6
2.2.1 Vision of Bowery	6
2.2.2 Mission of Bowery	6
2.3 Organizational Structure and Main Task.....	7
2.4 Establishment Description.....	9
2.4.1 Bowery Restaurant	9
2.4.2 Average Daily Customer in Bowery Restaurant	12
2.4.3 Daily Sales Report Bowery Restaurant	13
2.5 Hygiene and Sanitation	14
2.5.1 Personal Grooming and Hygiene Standard	14
2.5.2 Personal Care Standards and Procedures Before, During, and After Work Shifts	16

2.5.3 Kitchen Hygiene and Sanitation Standard.....	18
2.5.4 Receiving and Handling Ingredients	19
2.5.5 Food Waste Management.....	20
Chapter III Internship Activity.....	22
3.1 Job Description.....	22
3.1.1 Hot Kitchen	22
3.2 Product.....	25
3.2.1 Product Description of Hot kitchen.....	25
3.3 Picture of Place during Internship	33
3.4 Events	35
Chapter IV Conclusion	38
4.1 Conclusion.....	38
4.2 Problems and solution	38
4.3 Suggestion	40
4.3.1 For Students.....	40
4.3.2 For Bowery	40
4.3.3 For Ottimmo International Master Gourmet Academy	40
Bibliography.....	41
Appendix	42

LIST OF FIGURES

Figure 2. 1 Bowery Restaurant.....	5
Figure 2. 2 Bowery Kitchen Brigade.....	7
Figure 2. 3 Wishbone Bar.....	9
Figure 2. 4 Wine Room	10
Figure 2. 5 Smoking Room	10
Figure 2. 6 Dining Area.....	11
Figure 2. 7 Bowery Restaurant Average Daily Consumer Flow	11
Figure 3. 1 Tasmanian Salmon.....	24
Figure 3. 2 Poisson du Jour	25
Figure 3. 3 Pan Roasted Atlantic Halibut.....	25
Figure 3. 4 French Onion Soup	26
Figure 3. 5 Salt Pepper Baby Octopus.....	26
Figure 3. 6 Wagyu Beef Burger	27
Figure 3. 7 Boeuf Wellington.....	27
Figure 3. 8 Fish and Chips.....	28
Figure 3. 9 L’Entrecôte Café de Paris	28
Figure 3. 10 Bowery Roast Chicken	29
Figure 3. 11 Tournedos Rossini.....	29
Figure 3. 12 Canard à l’Orange	30
Figure 3. 13 Bowery Wagyu Brisket.....	30
Figure 3. 14 Beef Stroganoff.....	31
Figure 3. 15 Walk-in Chiller	32
Figure 3. 16 Walk-in Freezer.....	32
Figure 3. 17 Dry Storage	33
Figure 3. 18 Kitchen Area	33
Figure 3. 19 Chinese New Year.....	34
Figure 3. 20 Penfolds.....	34
Figure 3. 21 Penfolds.....	34
Figure 3. 22 Ramadhan Special Menu.....	35
Figure 3. 23 Ramadhan Special Menu.....	35

Figure 3. 24	Soirée d’Amour	36
---------------------	-----------------------	-----------

LIST OF TABLES

Table 3. 1 Hot Kitchen Department Side Dish (Morning Shift).....	21
Table 3. 2 Hot Kitchen Department Side Dish (Middle Shift)	22
Table 3. 3 Hot Kitchen Department Side Dish (Evening Shift)	23