

INDUSTRIAL TRAINING REPORT
INTERSHIP REPORT AT BOWERY RESTAURANT



ARRANGED BY
MEILIANI AMAYA GARENDI
2274130010023

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025

PLAGIARISM STATEMENT

I certify that this assignment is my own work, based on my personal study. 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.

On this statement, I am ready to bear the risk of 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 this work.

Semarang, September 12th, 2025



Meiliani Amaya Garendi

APPROVAL 1

Title : INDUSTRIAL TRAINING REPORT INTERSHIP
REPORT AT BOWERY RESTAURANT

Company name : Tavern Group

Company address : Jl. Ahmad Yani No.140, Karangkidul, Kec. Semarang
Tengah, Kota Semarang, Jawa Tengah 50136

No. telp. / fax : (024) 8310855

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

Name : Meiliani Amaya Garendi

Reg. no : 2274130010023

Has been tested and declared successful.

Approved by,

Semarang, July 5th 2025

Advisor

Supervisor



Novi Indah Permata Sari, S.T., M. Sc



Ary Suprihartanto

NIP: 19951109 2202 083

Acknowledged by,

Director of OTTIMMO International

MasterGourmet Academy Surabaya



Zaidy Iskandar, B. Sc

NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT HOT KITCHEN AND PASTRY KITCHEN AT BOWERY RESTAURANT SEMARANG

Arranged By:

Meiliani Amaya Garendi

2274130010023

Industrial Training conducted from 9th December 2024 until 31st May 2025 at
Bowery Restaurant

Approved by:

Advisor



Novi Indah Permata Sari,
S.T., M.Sc

NIP: 19951109 2202 083

Examiner I



Ryan Yeremia Iskandar,
S.S.

NIP: 19821218 1601 023

Examiner II



Anthony Sucipto,
A.Md. Par.

NIP: 19960325 2201 085

Acknowledged by,

Director of OTTIMMO

**International Master Gourmet
Academy,**



Aldy Iskandar, B.Sc.

NIP. 197310251201001

Head of Culinary Arts Program Study

**Ottimmo International Master
Gourmet Academy,**



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

NIP. 19900613 1402 016

PREFACE

First and foremost, I extend my heartfelt gratitude to God Almighty for blessing me with the strength, good health, and perseverance to successfully complete this industrial training report. I would also like to take this moment to sincerely thank the following individuals and institutions for their invaluable support and contributions:

- Mr. Zaldy Iskandar, B.Sc, as the Director of Ottimmo International Culinary Arts, for his continuous guidance and support throughout my academic journey.
- Ms. Novi Indah Permata Sari, S, T., M.Sc. as my Industrial training report advisor who always guide and support me throughout the entire process of writing this report.
- Ms. Heni Adhianata, S.TP., M.Sc as my head of study program of Ottimmo International Master Gourmet Academy.
- 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 support, and encouragement throughout this journey.

I hope it serves as a meaningful record of my growth and learning in the field of culinary arts.

Semarang, September 12th, 2025



Meiliani Amaya Garendi

ABSTRACT

My six-month internship at Bowery Restaurant in Semarang, part of the reputable Tavern Group. The purpose of this training was to apply the theoretical knowledge gained during my studies to a real professional kitchen environment while developing practical skills needed in the culinary industry. I was assigned to the hot kitchen, specifically the pastry and starter stations, where I prepared, cooked, and plated various menu items, managed inventory, and maintained station organization. Throughout the internship, I improved my technical cooking abilities, learned to work efficiently under pressure during peak hours, and gained a deeper understanding of teamwork, hygiene, and consistency in upholding a restaurant's quality standards. This valuable experience not only strengthened my culinary skills but also provided insight into the operational processes behind a successful dining establishment

Keywords: *Internship, Ottimmo International, Bowery Restaurant, Tavern Group*

TABLE OF CONTENTS

Plagiarism Statement.....	ii
Approval 1	ii
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 Objectives.....	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	4
Chapter II Establishment Background	5
2.1 History of Bowery Restaurant.....	5
2.2 Vision Mission and The Company Objectives.....	6
2.2.1 Vision of Tavern Group.....	6
2.2.2 Mission of Tavern Group	6
2.3 Organizational Structure and Main Task.....	6
2.4 Establishment Description.....	8
2.4.1 Bowery Restaurant.....	8
2.5 Hygiene and Sanitation.....	9
2.5.1 Personal Grooming and Hygiene Standard	9
2.5.2 Personal Care Standards and Procedures Before, During, and After Work Shifts	10
2.5.3 Kitchen Hygiene and Sanitation Standard	11
2.5.4 Receiving and Handling Ingredients.....	12

2.5.5 Food Waste Management	12
Chapter III Internship Activity	14
3.1 Job Description.....	14
3.1.1 Hot Kitchen	14
3.2 Product.....	18
3.2.1 Product Description of Hot kitchen.....	18
3.3 Pictures and Places during internship.....	26
3.4 Events.....	30
3.4.1 December Special.....	30
3.4.2 Chinese New Year	31
3.4.3 Penfold	32
3.4.4 Ramadhan Specials	33
3.4.5 Soirée d’Amour	34
Chapter IV Conclusion	35
4.1 Conclusion.....	35
4.2 Problem and solution.....	35
4.3 Suggestion.....	36
4.3.1 For Students	36
4.3.2 For Ottimmo.....	37
4.3.3 For Bowery.....	37
Bibliography	38
Appendix	39

LIST OF FIGURES

Figure 2. 1 Bowery Restaurant.....	5
Figure 2. 2 Organizational Structure	6
Figure 3. 1 Chocolate soufflé	18
Figure 3. 2 Pain Perdu	18
Figure 3. 3 Pistachio Profiteroles	19
Figure 3. 4 New York Cheesecake	19
Figure 3. 5 Crepes Suzette.....	20
Figure 3. 6 Chocolate Delice	20
Figure 3. 7 Foie Gras Apple	21
Figure 3. 8 Steak Tartare	21
Figure 3. 9 Escargots à la Bourguignonne	22
Figure 3. 10 Baked scallops	22
Figure 3. 11 Chicken Karaage	23
Figure 3. 12 Chili parmesan fries	23
Figure 3. 13 House Chopped salad.....	24
Figure 3. 14 Caesar salad	24
Figure 3. 15 Baby Spinach and Warm bacon salad	25
Figure 3. 16 Satay Maranggi	25
Figure 3. 17 Walk-in Chiller.....	26
Figure 3. 18 Walk-in Freezer	26
Figure 3. 19 Dry Storage	27
Figure 3. 20 Bar Area	27
Figure 3. 21 Smoking Area	28
Figure 3. 22 Wine Storage.....	28
Figure 3. 23 Dining Area.....	28
Figure 3. 24 Kitchen Area	29
Figure 3. 25 December Special	30
Figure 3. 26 Chinese New Year	31
Figure 3. 27 Penfold	32

Figure 3. 28 Ramadhan Special.....	33
Figure 3. 29 Soirée d’Amour.....	34

LIST OF TABLES

Table 3. 1 Hot Kitchen Department Pastry (Morning Shift)	14
Table 3. 2 Hot Kitchen Department Pastry (Middle Shift).....	15
Table 3. 3 Hot Kitchen Department Starter (Morning Shift).....	16
Table 3. 4 Hot Kitchen Department Starter (Middle Shift)	17