

CHAPTER I

INTRODUCTION

1.1 Background of Study

Semarang, one of Indonesia's rapidly developing metropolitan cities, has experienced significant growth in its culinary and hospitality sectors. The continuous emergence of new restaurants and cafes has intensified competition within the food and beverage (F&B) industry. Amidst this dynamic landscape, the Tavern Group has distinguished itself as a prominent player, effectively strengthening its brands to serve the upscale dining market.

One of the most prominent restaurants under Tavern Group is the Bowery Restaurant. Known for its elegance and high-class vibes, Bowery has made it in the forefront of Semarang's casual dining restaurant and despite the growing number of competitors, Bowery remains to be one of the best restaurants in the city as this reflects the strong branding and consistent quality of food that Bowery offers to its customers.

Bowery specializes in classic French cooking and high-quality steaks, which have become its signature offerings in addition to steaks and French cooking, Bowery offers a variety of pasta, pizza, and a variety of Asian foods that caters to a wide range of customers.

I have chosen Bowery restaurant as my internship placement as Bowery restaurant has a prominent standing in Semarang's premium dining market and their reputation for maintaining a high degree of culinary and service standards. The restaurant's consistent quality, specialization in French cooking, and as an establishment from a well-known group. Which made it a desirable and ideal environment for learning both culinary and restaurant management practices.

The internships were conducted over a six-month period. Which during that period I was assigned to the hot kitchen, specifically the pastry and starter station, my responsibilities are checking inventory, cleaning stations, preparing, cooking, and plating. Some of the dishes that I prepared in pastry and starter

was Vanilla ice cream, pistachio ice cream, chocolate ice cream, banana sorbet, choux, chocolate delice, New York cheesecake, caesar salad, house chopped salad, Truffled fries, Chilli Parmesan Fries, Truffle karaage, satay Maranggi, and many more. This role required precision, multitasking, and the ability to work under pressure during peak service hours, providing me with valuable hands-on experience in a professional kitchen environment.

My decision to pursue this internship was motivated by a strong desire to gain hands-on experience in a professional kitchen, refine my technical cooking skills, and gain insight into the operational processes of a successful restaurant. Additionally, I aimed to enhance my understanding of how to build and manage a flourishing F&B business, especially within the context of Semarang's rapidly evolving culinary landscape.

1.2 Industrial Training Objectives

The primary goal of this industrial training at Bowery Restaurant is to acquire hands-on experience and further enhance my understanding of professional kitchen operations within a high standard restaurant setting.

1. To apply theoretical knowledge gained during academic studies into real kitchen practices.
2. To observe and understand kitchen and restaurant management systems.
3. To understand the workflow, discipline, and teamwork.
4. To develop technical culinary skills such as portion control, use of kitchen equipment, and preparation.
5. To build a professional work ethic.
6. To analyse how kitchen performance contributes to the restaurant's reputation and customer satisfaction.

1.3 The Benefits of Internship

1.3.1 For Students

The benefits of the internship program are plenty, particularly in applying theoretical into real-world everyday industry experiences. Through this internship at Bowery Restaurant, students are able to learn:

1. Learning practical experience by working directly in a professional kitchen setting.
2. Understanding professional standards and discipline within a real restaurant setting.
3. Building industry connections through interactions with experienced professionals.
4. Developing both technical and soft skills needed in the culinary industry.
5. Experiencing real work culture and learning to adapt the fast-paced kitchen atmosphere.

1.3.2 For Ottimmo International

The internship program also brought several benefits for Ottimmo International as an institution, in particular for aligning academic programs to industrial standard. The benefit include:

1. Strengthening industry relations by building partnerships with reputable restaurants and hospitality businesses.
2. Supporting graduate employability by equipping students with practical experience that makes them stand out more in the increasingly competitive job market.
3. Enhancing institutional reputation through the positive performance and professionalism of its students in real-world settings.

1.3.3 For Bowery

The internship programs also bring various benefits to Bowery as a restaurant and a part of the Tavern Group. These benefits include:

1. Talent development by identifying and nurturing potential future employees amongst the interns.
2. Support for operational needs by providing additional manpower during busy hours or peak seasons.
3. Corporate social responsibility by contributing to the education and training of future culinary professionals.
4. internal staff development by encouraging senior staff to mentor, supervise, and enhance their leadership skills.