

BIBLIOGRAPHY

Bowery. Taverngroup. (2024). <https://taverngroup.id/bowery/>

Tavern Group Indonesia. (2024). Company profile. Retrieved from
[<https://taverngroup.id>]

APPENDIX

Appendix 1 staff and trainees







Appendix 2. Appraisal form



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

Internship Appraisal Form

INTERNSHIP
PLACE: Bowery

First Name Meiliani Amaya Last Name Garendi

Review Period/s : ☐ Monthly ☐ Quarterly ☐ Bi-annually ☐ Annually Date Joining Monday, 9-12-2024

Intern's Position : Trainee Department : Pastry

REVIEW DATE : Wednesday, 28-05-2025 Direct Supervisor : Ary Supriharto 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 s 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 intern, .

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:



Dated 31 May 2025

The Intern

Signature:

Leary Meiliani

Dated 11 August 2025

OTTIMMO International MasterGourmet Academy

Signature & Stamp:



Dated 12/8/2025

Internship Appraisal Form



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

INTERNSHIP

PLACE: Bowery

First Name Meiliani Amaya

Last Name Gunendi

Review Period/s : ☐ Monthly

☐ Quarterly

☐ Bi-annually

☐ Annually

Date Joining

: Monday 9-12-2024

Intern's Position : Trainee

Department : Starter

REVIEW DATE : Wednesday, 28-05-2025

Direct Supervisor : Ary Supriharto

x

GRADING FACTORS

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3.5

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Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
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X

3. PERSONAL PRESENTATIONS

Grooming Standards

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

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- 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 OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

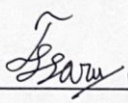
1. _____
2. _____
3. _____
4. _____
5. _____

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:  AP, SUREHARTANTO Dated 31 May 2025

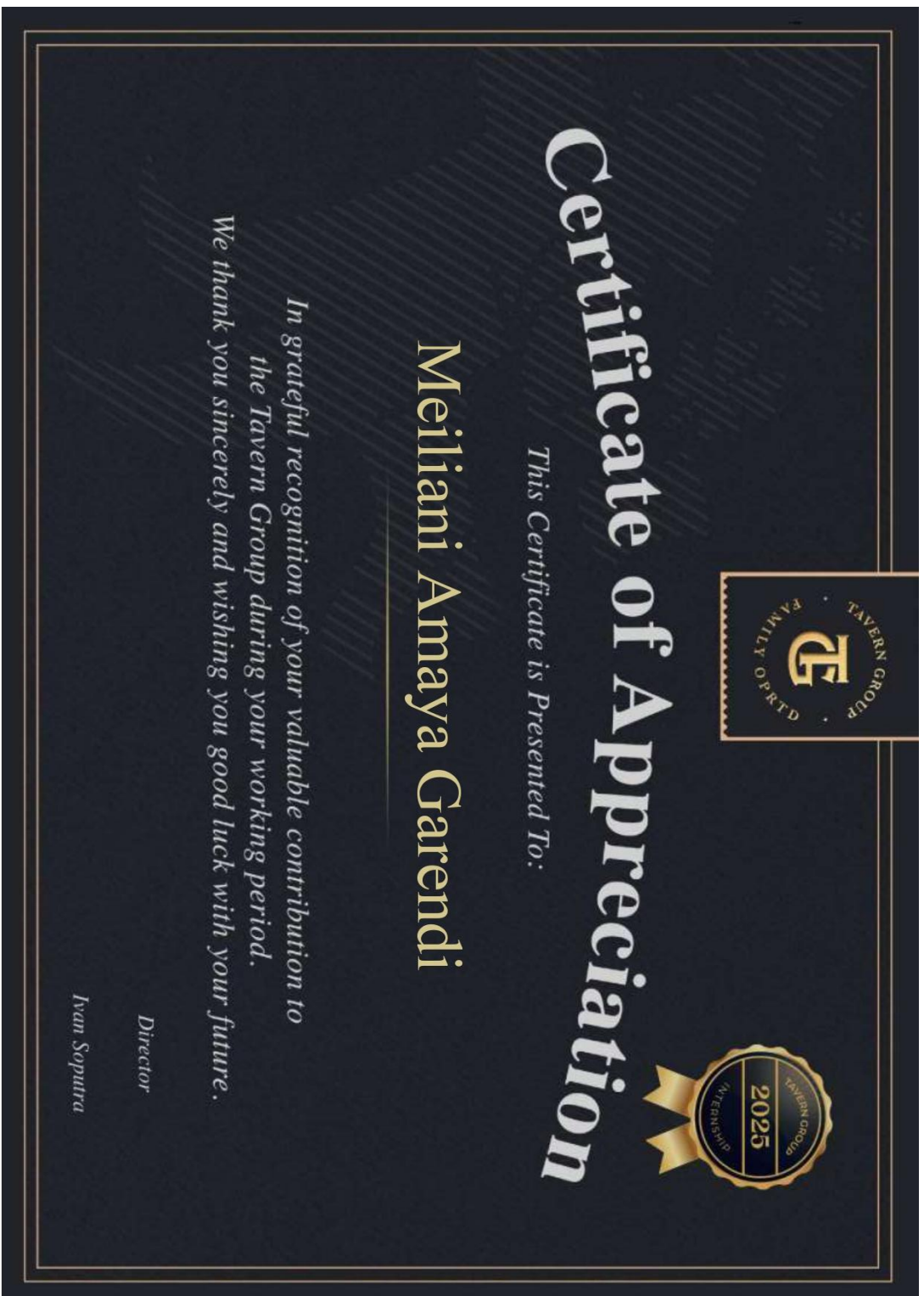
The Intern

Signature:  Meiliani Dated 11 August 2025

OTTIMMO International Master Gourmet Academy

Signature & Stamp:   Remy Dated 12/08/2025
Dept. Head Student Affairs

Appendix 3. Internship Certificate



Appendix 4. Correction List

3 September 2025 / 13.45-14.30



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

Student Name : Meiliani Amaya Garendi
Student Number : 2274130010023
Exam Day & Date : Senin, 3 September 2025
Lecture : Ryan Yeremia Iskandar, S.S.
(19821218 1601 023)

No	Correction List	Page	Approval
	lihat notes		

Acknowledge,
Advisor

Novi Indah Permata Sari, S.T., M.Sc)
19951109 2202 083

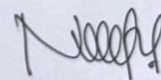


AKADEMI KULINER & PATISERI
OTTIMMO®
 INTERNASIONAL
CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Meiliani Amaya Garendi
 Student Number : 2274130010023
 Exam Day & Date : Senin, 3 September 2025
 Lecture : Anthony Sucipto, A.Md.Par
 (19960325 2201 085)

No	Correction List	Page	Approval
			

Acknowledge,
 Advisor



Novi Indah Permata Sari, S.T., M.Sc)
 19951109 2202 083



AKADEMI KULINER & PATISERI
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 INTERNASIONAL
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Student Name : Meiliani Amaya Garendi
 Student Number : 2274130010023
 Exam Day & Date : Senin, 3 September 2025
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval

Acknowledge,
 Advisor

Novi Indah Permata Sari, S.T., M.Sc
 19951109 2202 083

Appendix 5. Consultation Form

8/6/23, 6:03 PM

consulation form.docx - Google Docs

8/6/23, 6:03 PM

consulation form.docx - Google Docs



Akademik Kuliner & Pastry
OTTIMO
INTERNASIONAL

CREATIVITY ARTS CAMPUS - BANGKALAN

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	1/25/23	CONSUL Bab I	
2.	5/25/23	Revisi Bab I	
3.	7/25/23	CONSUL Bab II	
4.	10/25/23	Revisi Bab II	
5.	11/25/23	Revisi Bab II 2	
6.	15/28/23	CONSUL Bab 3	

No	Date	Topic Consultation	Name/ Signature
7.	18/28/23	Revisi Bab 3	
8.	20/11/23	Revisi setelah sidang	
9.	22/11/23	Revisi setelah sidang	
10.	24/11/23	CONSUL setelah sidang	

Name : Meliana Amayla Garendi

Student Number : 22714130010023

Advisor : Ms. Nani

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Meiliani Amaya Garendi
Study Program : internship
Placement of Industrial Training : Bowery Restaurant
Field of Work : Pastry Station
Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities
Week 1-2	- Learning how to prepare for opening the day - Preparing ingredients to make choux - Learning how to make ice cream and churn ice cream - Learning how to plate some dish - Pouring cheesecake and chocolate delice to mould - Unmoulding chocolate delice and cheesecake - Making the base for cheesecake - Making and cutting the base for chocolate delice - Making beurre suzette - Segmenting oranges - Chopping pistachios
Week 2-4	- Preparing ingredients to make choux - Learning how to make ice cream and churn ice cream - Learning how to plate some dish - Pouring cheesecake and chocolate delice to mould - Unmoulding chocolate delice and cheesecake - Making the base for cheesecake - Making and cutting the base for chocolate delice - Making beurre suzette - Segmenting oranges - Chopping pistachios - Learning how to make chocolate soufflé - Making pavlova - Making lime meringue

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of Activities
Week 1-2	- Learning how to prepare for opening the day - Preparing ingredients to make choux - Learning how to make ice cream and churn ice cream - Learning how to plate some dish - Pouring cheesecake and chocolate delice to mould - Unmoulding chocolate delice and cheesecake - Making the base for cheesecake - Making and cutting the base for chocolate delice - Making beurre suzette - Segmenting oranges - Chopping pistachios - Making crepe batter - making crepe
Week 2-4	- Preparing ingredients to make choux - Learning how to make ice cream and churn ice cream - Learning how to plate some dish - Pouring cheesecake and chocolate delice to mould - Unmoulding chocolate delice and cheesecake - Making the base for cheesecake - Making and cutting the base for chocolate delice - Making beurre suzette - Segmenting oranges - Chopping pistachios - Making egg royale - Segmenting oranges - Making crepe batter - making crepe - Making lime meringue

Field of Work

: Starter Station

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of activities
Week 1-2	- Learning how to plate some dish - Learning how to turn on the fryer - Picking leaf for garnish - Cutting chicken for karaage - Making karaage flour mixture - Making crispy flour mixture - Making dressing - Grilling satay maranggi

	- Slicing radish - Slicing black truffle - Chopping onion - Chopping pickle and capers for steak tartare
Week 2-4	- Picking leaf for garnish - Cutting chicken for karaage - Making karaage flour mixture - Making crispy flour mixture - Making dressing - Grilling satay maranggi - Slicing radish - Slicing black truffle - Chopping onion - Chopping pickle and capers for steak tartare - Making Caesar dressing - Cutting chicken for satay - Skewering chicken for satay - Measuring ingredients - Refiling empty salad bin - Grilling sourdough

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of activities
Week 1-2	- Picking leaf for garnish - Cutting chicken for karaage - Making karaage flour mixture - Making crispy flour mixture - Making dressing - Grilling satay maranggi - Slicing radish - Slicing black truffle - Chopping onion - Chopping pickle and capers for steak tartare - Making brine tomatoes and brined paprika - Making sauteed mushroom - Making sauteed spinach

Week 2-4	- Picking leaf for garnish - Cutting chicken for karaage - Making karaage flour mixture - Making crispy flour mixture - Making dressing - Grilling satay maranggi - Slicing radish - Chopping onion - Chopping pickle and capers for steak tartare - Making Caesar dressing - Cutting chicken for satay - Skewering chicken for satay - Measuring ingredients - Refiling empty salad bin - Grilling sourdough
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