

**INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT
AT CUCA RESTAURANT**



ARRANGED BY

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OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

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Surabaya, July 24th, 2024




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APPROVAL 1

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Has been tested and declared successful.

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Advisor

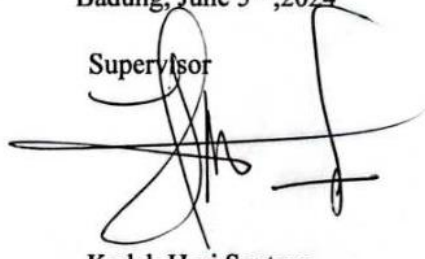


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PREFACE

Praise and gratitude for the presence of God, because I was able to complete Research and Development on time. Thank you, Lord, for all the abundance of favors and mercy that you have given to your servant who is full of shortcomings.

These few lines of sentences hopefully can make my place to say thank you to:

- 1 Mr. Zaldy Iskandar. B.Sc, as the head Director of Ottimmo International.
- 2 Jessica Hartan, A.Md. Par. as my Internship report advisor who has helped me in a lot of things for me to understand the guidelines for making this report.
- 3 Heni Adhianata, S.TP.M.Sc as the Head of Study Program at Ottimmo International.
- 4 My parents, who support and provide everything I need to achieve a good education and help me personally.

Surabaya, July 24th, 2024



Muhammad Aucky Adhisa

TABLE OF CONTENT

Plagiarism Statement	iii
Approval 1	iv
Approval 2	v
Preface	vi
Table Of Content	vi
List Of Table	vii
List Of Figures	viii
Abstract	x
Chapter I Introduction	1
1.1 Backgroud Of Study	1
1.2 Industrial Training Objective	2
1.3 The Benefits Of Internship	3
Chapter II Establishment Background	4
2.1 History Of Restaurant.....	4
2.2 Vision, Missions And Company Objective	5
2.3 Organizational Structure And Main Task.....	6
2.4 Establishment Description.....	10
2.5 Hyegien and Sanitation.....	11
Chapter III Internship Activities	13
3.1 Job Descriptions	13
3.2 Product.....	19
3.3 Picture Of Place	35
3.4 Event.....	39
Chapter IV Conclusion	35
4.1 Conclusion.....	35
4.2 Problems And Solutions	36
Bibliography	
Appendix	

LIST OF TABLE

Table 3.1 Hotpass	13
Table 3.2 Production	15

LIST OF FIGURES

Figure 2.1 Kitchen Brigade	6
Figure 3.1 Condiments	19
Figure 3.2 Bbq Octopus	19
Figure 3.3 Beef Bone Marrow.....	19
Figure 3.4 Ricotta Gnocchi	20
Figure 3.5 Turkish Meatball.....	20
Figure 3.6 Mushroom Rice.....	21
Figure 3.7 Crispy Chicken	21
Figure 3.8 Chili Satay.....	22
Figure 3.9 Almost Bbq Ribs.....	22
Figure 3.10 Hawaiian Crackers	22
Figure 3.11 Cotton Betutu	23
Figure 3.12 Nachos	23
Figure 3.13 Prep Granola	24
Figure 3.14 Grind Prawn And Garlic Crackers.....	24
Figure 3.15 Make Veggie Stock.....	25
Figure 3.16 Cook Pork	25
Figure 3.17 Fry Shallot.....	26
Figure 3.18 Trim Beef.....	26
Figure 3.19 Mold Brown Butter.....	27
Figure 3.20 Torch Chilli.....	27
Figure 3.21 Blend Tomato	28
Figure 3.22 Cut & Boil Octopus	28
Figure 3.23 Make & Pack 5 Type Of Salt.....	29
Figure 3.24 Make Hot Sauce.....	29
Figure 3.25 Make Parsley Oil	30
Figure 3.26 Make Shortbread.....	30
Figure 3.27 Make Sofrito	30
Figure 3.28 Make Kimchi	31
Figure 3.29 Trim Chicken Leg.....	31

Figure 3.30 Private Dining Room32
Figure 3.31 Garden.....32
Figure 3.32 Bar.....32
Figure 3.33 Food Bar32
Figure 3.34 Dining Room.....33
Figure 3.35 Kitchen.....33
Figure 3.36 Walk In Chiller33
Figure 3.37 Walk In Freezer34
Figure 3.38 Events.....34

ABSTRACT

The author's purpose for doing this internship is because of the author's background want to know more about food made from local ingredients served in modern style namely tapas, cocktails, and desserts. The author also learns while at Cuca Restaurant how to set the tempo at work, work effectively, cutting skills, cooking, makin preparations, and attend with cleanliness in every activity. Cuca is casual fine dining restaurant in Jimbaran, Bali, Indonesia. Every training participant at Cuca has the opportunity to study in 6 different places, but the author feels in 2 places, namely hotpass and production. Cuca is not open only by reservation, but it can walk in. They only serve various tapas menus at this restaurant, one of which is the chef tasting meal, which is a menu chosen by the chef consisting of appetizers, main dishes, desserts, and drinks.

Keyword: *Internship, Cuca Restaurant, tapas*