

# CHAPTER I

## INTRODUCTION

### 1.1 Background of Study

Indonesia has an extraordinary diversity of local food ingredients, including various types of ingredients from Sabang to Merauke. Including rice, which is the staple Indonesian food ingredients, then spices give a distinctive taste to Indonesian dishes, which have historical value and cultural heritage. Then vegetable and fruit, local fish caught straight from the sea, and all type of meat.

In this way, Cuca restaurant presents an innovation with a creative approach to tapas dishes, where tapas is a style of western dish combined with local ingredients from Indonesia. This combination creates a distinctive authentic taste in their dishes.

Has been operating for 9 years, Cuca has become one of the popular destinations in Southeast Asian which is recommended, including the Michelin travel guide, and was awarded the trip advisor hall of fame winner award, that is the reason the author chose this place for an internship for 6 months. The author has no experience in fine dining restaurant and with this opportunity, the author want to improve knowledge and skill in Cuca Restaurant.

This report was written based on an internship at Cuca Restaurant starting December 5, 2023-June 5, 2024. The author decided to complete this internship at Cuca Restaurant to gain an understanding of abilities and experience in the culinary field. Every trainee in Cuca have the opportunity to learn in 6 different sectors, namely hotpass which is to learn about serving or plating food for each order that will be served, and then garde manger, this sector specializes in appetizers, assigned to prepared the ingredients for food and assigned to plating. For Sauce 1 section, trainees are tasked on preparing ingredients such as sauces and processing food using a gas grill and *tepan* for pre-cooked food before service, and during service *tepan* and oven are used to

reheat. In Sauce 2 section, which is similar with sauce 1, only the difference from sauce 1 uses a frying pan as a mediator in processing food. For the pastry sectors, trainees are assigned to prepare desserts and assigned to plate and prepare as well. Finally, production sectors, which is preparing cooking ingredients from scratch in large quantities. This sector is the root of all sectors, carries out the tasks of all of sector from the scratch, which then the other sectors continue and process them. In the past 6 months, the author was placed within 2 sectors, hotpass for 2.5 months and production for 3.5 months.

Through this internship, the author wishes to improve skills and knowledge and also be able to implement what the author has been taught in Ottimmo International. During the 6 months the author was able to improve creativity, take on many responsibilities at work and gain new culinary skills. Apart from that, the author is able to be more discipline, and obeying the rules of the establishment such as implying the standard hygiene of restaurant from grooming, behaving, and preparing food. The author is able to prepare or serve dishes based on recipe, because Cuca Restaurant has standardized recipes and trainee must followed the recipe. Beside that, the author know how to process a tapas from zero to serve to customer.

## **1.2 Industrial Training Objective**

1. To improve skill and knowledge about modern tapas dishes from local ingredients.
2. To develop a sense of responsibility and discipline.
3. To understand the ins and outs of the kitchen industry.
4. To develop networking or relation with chef and other staff within the industry.

## **1.3 The Benefits of Internship**

### **1.3.1 For Students**

1. Prepared to enter the harsh reality of the kitchen world.
2. Make chemistry to work as a team.
3. Gain experience to work with hard pressure from chef.
4. Create relation with people in kitchen, to obtain important sources of knowledge.
5. To learn to work carefully, comply with operational standards.

### **1.3.2 For Ottimmo International**

1. Introducing Ottimmo to more people within the industry
2. Get a good relationship between the campus and the restaurant by helping each other.

### **1.3.3 For Cuca Restaurant**

1. Get human resources for the Restaurant
2. Make possibility to see potential of trainees to become great employee
3. Facilitate the work of fellow trainees and permanent employee to build a character of trainees, and get used to worked in the same place