

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 History of Restaurant

Cuca Restaurant founded in July 2013 by a Michelin trained chef, Kevin Cherkas and entrepreneur from Spain, Virginia Entizne. Both have great background, Kevin Cherkas has a kitchen background, meanwhile his wife Virginia has a business background, if combined, it becomes a casual fine dining restaurant called Cuca.

First of all, before Kevin Cherkas developed Cuca, of course Kevin Cherkas had a lot of twist and turns on his Journey, starting from his career first after graduated from culinary arts in 1999 at Vancouver Community College and continued profesional career at Metropolitan Hotel, Canada in 3 years. He then moved to New York to work at Daniel, and then moved to Spain to work in 3 star Michelin Arza as a cook trainee. Not far away but still in Spain, he worked in 2 restaurant again, namely La Broche which has 2 Michelin Stars and El Bulli.

In 2006, Chef Kevin moved to Malaysia at Shangri-la Hotel and met his wife, who also worked together in Malaysia. After 2 years, Kevin was appointed as Chef De Cuisine of Fine Dining Restaurant of Shangri-La Singapore. In 2012, Chef Kevin and his wife left together and worked on fast growing company. Ms. Virginia has capability to manage every aspect of a business makes capable to driving force behind Cuca Restaurant success. In 2013, the couple dared to build a big restaurant in Bali called Cuca Restaurant, because the two are aware of the past experiences and didn't want to be stuck there.

The name Cuca itself comes from his wife Virginia, who as a little kid in Spain was called Cuca in the family, which is an affectionate term from parents to their kid. The restaurant that was created used tapas style for mainly focus

on dishes eaten in small portions that are meant to be share with others, because throughsharing food can be more appreciated and it can build bonds between people. Cuca mantains the quality of food with good ingredients that are carefully sourced locally from Indonesia, because Cuca support local farmers to showcase the uniqueness of local products. Proven results has been sucessful to build good reputation. Cuca has become one of Southeast Asian most recommended foodie destinations by Michelin Travel Guide and Trip Advisor Hall Of Fame Winner.

2.2 Vision, Missions and Company Objective

2.2.1 Vision of Cuca Restaurant

Build highly expectation customers, well structured business, and allows employees to worked together with the company.

2.2.2 Mission Of Cuca Restaurant

Develop efficiency structures that provides a premium experience to customers and employee.

2.2.3 Company Objective

Build commitment in heart and mind with showing positive energy. Help, respect and care with each other. Clean as you go, do it simpy, less it better. Created honesty and integrity to solve the problems immediately.

2.3 Organizational Structure and Main Task

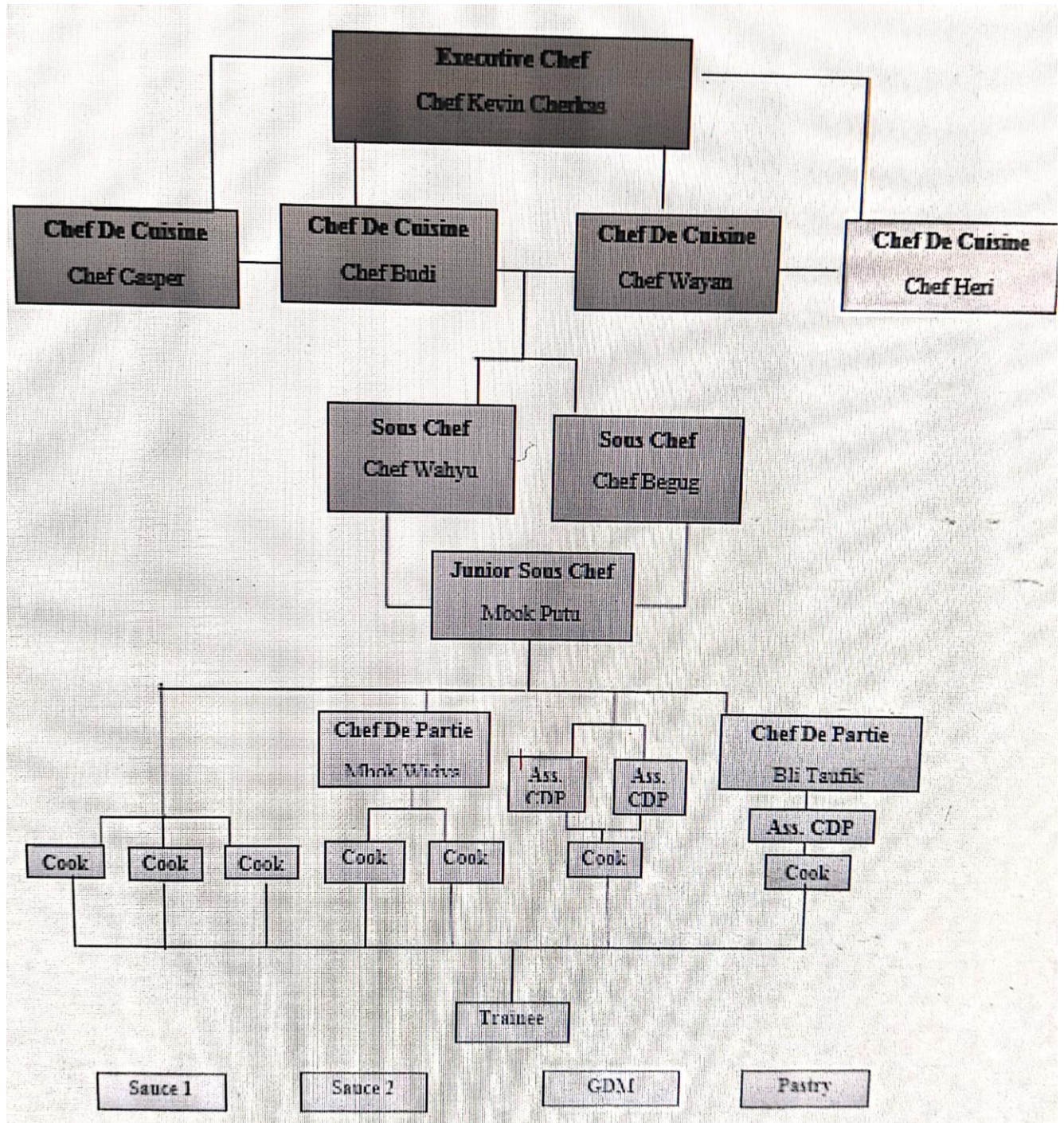


Figure 2.1 Kitchen Brigade

1. Executive Chef:

- Create menu
- Create Standart Hygiene and Operational
- Hiring Staff
- Handling customer complain
- Maintaining Kitchen areas condition
- Create trend in the restaurant industry

2. Chef De Cuisine

- Handling Ticket
- Make suring all menu meet high quality food based on standart operational
- Responsible to coordinating kitchen and make a discuss about problem solving
- Create work schedules for staff and interns
- Make sure food items are well prepared and minimizing food waste

3. Sous Chef

- Handling Ticket
- Order ingredient food for stock with supplier
- Helping preparation and production food
- Organize and responsible for event
- Manage the kitchen team to make sure the food in safety quantity and quality
- Create menu and develop dishes

4. Junior Sous Chef

- Helping sous chef to coordinate kitchen team to make the food in safety quantity and quality
- Controlling staff and intern in carrying out food production and preparation
- Helping sous chef to create menu and develop dishes
- Helping sous chef to order food ingredient stock with supplier and make sure fresh and high quality

5. Chef De Partie

- Checks periodically expiry dates and proper storage of food items in the section
- Checking the quality of raw and cooked food products to ensure the standards
- Checking situation awareness of all methods of production and preparation in section and make sure based on standard recipe
- Responsible to supervise kitchen team in section
- Followed standard procedures of food preparation, production, storage, and sanitation in section

6. Assistant Chef De Partie

- Helping Chef De Partie to checking kitchen team in section and make sure to make preparation or production based on standard recipe
- Managing ordering ingredients when they need to order and coordinate with Chef De Partie to be asked to check and once everything is safe, then coordinate with Junior Sous Chef or Sous Chef to order with supplies
- Responsible to coordinate with Chef De Partie, if the preparations items has taken a long time or something else, make sure has been checked

with Chef De Partie, then coordinate with Chef De Cuisine regarding how many items need to be prepared to carry out the service

7. Cook

- Set up workstations with equipment it can be used and ingredient it can be used
- Follow recipes to measure, weighing and mixing ingredients
- Handle and store ingredients and food
- Check the quality of food and ingredients
- Cooks with take carefully attention to orders food according to the directions of Chef De Cuisine
- May attention to cleanliness of the station when cooking or after cooking and may attention to grooming

8. Trainee

- Responsible for helping each other according to the section, helping make preparation, production, and cooked for service based on instruction from cook or anything else
- Set up workstations
- Helping clean the station area and equipment when it's closing time
- May attention the cleanliness of the station when cooking or after cooking and may attention to grooming
- Help entering food ingredients that have arrived from suppliers and place them in the chiller neatly

2.4 Establishment Description

- Type of food serve: Tapas, Cocktails, and dessert
- Concept: Food sharing
- Seating Capacity:

1. Dining Room:

Capacity is enough for 120 pax for groups, 70 pax for normal. In dining room customers can enjoy the food without interruption, because each side of the table has a curtain

2. Private Dining Room:

Capacity is enough for 40 pax. In Private Dining Room for holding private events and those want to eat in privacy

3. Food Bar:

Capacity is enough for 4 pax. In Food Bar is used for customers wants to eat with open kitchen experience

4. Garden:

Capacity is enough for 80 pax normal, 250 pax standing In Garden is used for customers want to feel dining or lunch experience with views of green gardens and beautiful trees, and there is a playground for children

5. Bar:

Capacity is enough for 12 pax. In Bar is used for customers wants to enjoy drinks by watching bartenders and baristas

- Opening Hours: 12 A.M-12 P.M

2.5 Hygiene and Sanitation

2.5.1 Personal Hygiene

In cuca there is a standard grooming procedure that must be followed which is printed and posted in the locker room. Here are the procedure:

1. Hair

- Hair should be combed back, well trimmed and should not over the forehead

- Must be natural hair color look and no bright color hair dyes
 - Sideburns should not below the middle of ear
2. Face
 - Must always look fresh and not oily
 3. Nails
 - Hand and toe nails be clean and well trimmed. If nails are long they should be shaped
 - Nail polish of neutral or light shades is permitted
 4. Jewelry
 - Jewelry must be limited to a minimum
 - One ring on each hand
 - Bracelets are not allowed unless for religion reasons
 5. Hygiene
 - Breath must be fresh no smell of food stuff, cigarette and alcohol
 - Ensure that deodorants are daily to ensure that no body odor is present
 - Must use perfume
 6. Uniform and footwear
 - Uniform must be clean and tidy
 - Pants must have many pockets
 - Must use black socks
 - Must wear black leather shoes
 7. Personal Hygiene for staff or trainee
 - Wash hand before, after, and during service
 - Must use equipment standards has been provided for preparation, doing service
 - After using equipments must be placed in steward area
 - Clean area station after doing preparation or service

2.5.2 Sanitation standard procedure

Clean the work stations with a sponge and soap. We soap the tables, walls and station. And then sweep the kitchen with broom and then mop it with mop and floor cleaner. Usually at closing time, on the wall there is a paper distribution schedule for each station to clean any area. Of course, each section also has to clean its own station. The clean division can be divided into one cleaning station itself and one cleaning another section.

2.5.3 Handling and receiving ingredients

Cuca has standarts for checking the ingredients that arrive. Checking the quality of the material from the look, smell, and weight ingredients to see it is appropriate. If one of them is missing and the results are bad then inevitably it will be returned and asked the supplier to replace it with a new one. If the material is suitable then immediately place the chiller and place it in the appropriate place.