

## **BIBLIOGRAPHY**

Lukman, L. (2022). Establishment Background. *Cuca Restaurant*, 12.

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Wibowo, E. (2022). General Description Of Company. *Cuca Restaurant*, 13.

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## APPENDIX

### Appendix 1. Cuca Restaurant and Trainees





Appendix 2 Appraisal Form

Internship Appraisal Form



AKADEMI KULINER & PATISERI  
**OTTIMMO**<sup>®</sup>  
INTERNASIONAL  
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

INTERNSHIP

PLACE: Cuca Restaurant

First Name Muhammad Aucky Last Name Adhisa

Review Period/s :  Monthly  Quarterly  Bi-annualy  Annually Date Joining : \_\_\_\_\_

Intern's Position : Hotpass/Production Department : Kitchen

REVIEW DATE : 06-06-2024 Direct Supervisor : Ketuk Hori Santosa x

**GRADING FACTORS**

**1. ORGANIZATIONAL & COMMUNICATION**

**Staffs Relations**

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.  
Creates friendly environment.

3.5

**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

3.5

**3. PERSONAL PRESENTATIONS**

**Grooming Standards**

Practices and displays proper grooming, personal hygiene and care.

3.5

Maintains hair and facial hair (\*if any) per proper F&B industrial standards

**Uniforms**

Always wear the proper and designated uniform.

3.5

**4. ON THE JOB & KNOWLEDGE**

**Dependability**

Can be counted upon to do what is expected and required

2.5

Follow instructions and completes work on time with minimum supervision

**Work Quality**

Work performed according to Chef's standard and on-site work requirements

3

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

3.5

**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

Signature & Stamp:  Kadek Heri Santosa  
Chef de Cuisine

Dated 6-6-2024

The Intern

Signature:  M. Aulia A.

Dated 6-6-2024

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dept. Head Student Affairs

Dated 22/07/2024



**Appendix 3. Certificate**



**Appendix 4. Consultation Table**

**CONSULTATION FORM  
INDUSTRIAL TRAINING /  
FOODPRENEURSHIP**

Akademi Kuliner & Patiseri  
**OTTIMMO**  
INTERNASIONAL  
TERAKREDITASI DAN GERMANY MANAGEMENT SYSTEMS

Name : M. ALIKY, Adm SA  
Student Number : 2174130010251  
Advisor : Chef Jessica Hartono

No	Date	Topic Consultation	Name/ Signature
7.	30/6 <sup>24</sup>	Chapter 9: conclusion	
8.	2/7 <sup>24</sup>	Chapter 9: Problems and solution	
9.	2/7 <sup>24</sup>	Bibliography	
10.	2/7 <sup>24</sup>	APPENDIX	

No	Date	Topic Consultation	Name/ Signature
1	10/6 <sup>24</sup>	Approval 1	
2.	20/6 <sup>24</sup>	Chapter 1: introduction	
3.	20/6 <sup>24</sup>	Chapter 2: History Restaurant	
4.	21/6 <sup>24</sup>	Chapter 2: Kitchen Brand	
5.	25/6 <sup>24</sup>	Chapter 3: Kitchen Activities	
6.	30/6 <sup>24</sup>	Chapter 2: Food Handling	



## Appendix 5. Revise Form



Akademi Kuliner & Patiseri

**OTTIMMO**  
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Muhammad Aucky Adhisa  
 Student Number : 2174130010051  
 Exam Day & Date : Rabu, 17 Juli 2024  
 Lecture : Jessica Hartan, A.Md. Par.  
 (19940923 2201 084)

No	Correction List	Page	Approval
1	Check list of table, figure	vii, viii	
2	Check label nomor chapter & sub-chapter	All	
3	Organizational structure diperjelas gambarnya	7	
4	Check label dari figure & table	All	
5	Check Spacing	All	
6	Recapitulation di pisah perbulan	50	
7	Check conclusion	30	

Acknowledge,  
Advisor

(Jessica Hartan, A.Md. Par.)  
19940923 2201 084



Akademi Kuliner & Patiseri


**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Muhammad Aucky Adhisa  
Student Number : 2174130010051  
Exam Day & Date : Rabu, 17 Juli 2024  
Lecture : Heni Adhianata, S.TP., M.Sc.  
(19900613 1402 016)

No	Correction List	Page	Approval
	cek note di laporan		Aca

Acknowledge,  
Advisor

  
(Jessica Hartan, A.Md. Par.)  
19940923 2201 084



Akademi Kuliner & Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Muhammad Aucky Adhisa  
Student Number : 2174130010051  
Exam Day & Date : Rabu, 17 Juli 2024  
Lecture : Elma Sulistiya, S.TP., M.Sc.  
(19970916 2302 087)

No	Correction List	Page	Approval

Acknowledge,  
Advisor

(Jessica Hartan, A.Md. Par.)

19940923 2201 084

**RECAPITULATION OF INDUSTRIAL TRAINING  
ACTIVITIES**

Name : Muhammad Aucky Adhisa  
 Study Program : D3 Culinary Arts  
 Placement of *Industrial Training* : Cuca Restaurant  
 Field of Work : Hotpass and Production  
 Activity Notes : Month **I/II/III/IV/V/VI**

<b>Week</b>	<b>Description of activities</b>
Week 1	Introducing myself, get to know various kinds of plating condiments, learn about plating
Week 2	Learn what needs to be prepared before plating, learn several foods for plating
Week 3	Learn plating quickly and prepare condiments
Week 4	Learn to set up a place for plating, fry ingredients to make a dish before serving

**RECAPITULATION OF INDUSTRIAL TRAINING  
ACTIVITIES**

Field of Work : Hotpass and Production  
 Activity Notes : Month **I/II/III/IV/V/VI**

<b>Week</b>	<b>Description of activities</b>
Week 1	Learn organize and set the tempo in preparing condiments
Week 2	Learn to teach new juniors to teach plating and flow in plating
Week 3	Learn to teach new juniors to fry raw ingredients t make dishes

Week 4	Learn to pack 30 salts to market to customers and supermarkets, prepare ingredients for granola
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### **RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES**

Field of Work : Hotpass and Production  
 Activity Notes : Month I/II/III/IV/V/VI

<b>Week</b>	<b>Description of activities</b>
Week 1	Learn to prepare seafood marinate for sauce 1 and sauce 2 requirements, learn to marinate pork for grill the next day, learn to clean and cut octopus
Week 2	Learn to pack 50 salt to market to customers and supermarkets, trimming beef, scooping croquettes make shortbread for pastry needs
Week 3	Learn to blend tomatoes sauce, make pickle zucchini
Week 4	Learn to prepare ingredients for making citrus, making onions, stuffing bone marrow meat

### **RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES**

Field of Work : Hotpass and Production  
 Activity Notes : Month I/II/III/IV/V/VI

<b>Week</b>	<b>Description of activities</b>
Week 1	Learn to cook sofrito, make veggie salt, make java ice cream, trim chicken legs

Week 2	Learn to transfers and pack cooked octopus, transfers cooked pork, frying shallot
Week 3	Learn to prepare ingredients for making hot sauce, make unagi glaze, for spreading bone marrow make granola
Week 4	Learn to make kimchi, peel and clean chilli to prepare for torch chilli at night

### **RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES**

Field of Work : Hotpass and Production  
 Activity Notes : Month I/II/III/IV/V/VI

<b>Week</b>	<b>Description of activities</b>
Week 1	Learn to make boiled veggie stock, hot sauce,make seafood marinate
Week 2	Learn to make seafood salt, refill hot sauce, put stickers for hot sauce
Week 3	Learn to prepare ingredients for veggie stock, cook pickle mushrooms, trim chcken breast
Week 4	Learn to prepare ingredients for making kimchi, pack shallot

### **RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES**

Name : Muhammad Aucky Adhisa  
 Study Program : D3 Culinary Arts



Placement of *Industrial Training* : Cuca Restaurant  
 Field of Work : Hotpass and Production  
 Activity Notes : Month I/II/III/IV/V/VI

<b>Week</b>	<b>Description of activities</b>
Week 1	Learn to make meat salt, make pickled pineapple, make pork salt, make pickled chilli
Week 2	Learn to make poultry salt, make parsley oil, trim fat
Week 3	Learn to grind veggie stock, grind prawn crackers flour, prepare ingredients for barbeque sauce
Week 4	Learn to make BBQ sauce, cook and mix citrus, blend and smoke hot sauce