

INDUSTRIAL TRAINING REPORT
CUCA RESTAURANT
BALI



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OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA
CULINARY ARTS PROGRAM STUDY
2022

APPROVAL 1

Title : "Internship at CUCA Restaurant Bali"

Company Name : CUCA Restaurant Bali

Company Adress : Jl. Yoga Perkanthi, Jimbaran, Kec. Kuta Sel., Kabupaten Badung, Bali 80364.

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Which is carried out by Students of Culinary Arts OTTIMMO International MasterGourmet Academy Surabaya.

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Has been tested and declared successful.

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Acknowledged by,

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APPROVAL 2
INDUSTRIAL TRAINING REPORT
HOTPASS AND COLD KITCHEN
AT CUCA RESTAURANT BALI

Arranged By :

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Industrial Training conducted from 24th January 2022 until 24th July 2022 at CUCA
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Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the Author during 6 months in Cuca Restaurant Jimbaran Bali from 24 January until 24 July 2022.

This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

In the process of completion for this report, the Author has received much guidance and assistance from various parties. To that end, the authors express their sincere thanks to :

1. Mr. Ryan Yeremia Iskandar, S.S. as Advisor who has provide guidance and suggestions up to the completion of this report.
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 4. Mr. Kevin Cherkas as Executive Chef of Cuca Restaurant Jimbaran, Bali.
 5. Mr. I Wayan Sudiana as Chef de Cuisine of Cuca Restaurant Jimbaran, Bali.
 6. Mr. Budiantara as Chef de Cuisine of Cuca Restaurant Jimbaran, Bali.
 7. Mr. Wahyu as Chef the Partie of Cuca Restaurant Jimbaran, Bali.
 8. Other parties who wish to be referred to as parents and colleagues, etc.
- Finally, the Author hopes that this report can be useful for all parties involved.

Surabaya, 25th July 2022

A handwritten signature in black ink, appearing to be 'Luis Ananiel Lukman', written over a horizontal line.

Luis Ananiel Lukman

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articies, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and/or persons.

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Surabaya, 25 Julyth 2022



LUIS ANANIEL LUKMAN

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EXECUTIVE SUMMARY

This report is a final step to complete the academy program in Ottimmo International Master gourmet Academy Surabaya. The author had to do internship for 6 months in CUCA Restaurant Bali in order to implement and to improve both skills and knowledge that have learned at Ottimmo to be a part of Culinary Team in CUCA Restaurant Bali.

In the past 6 months, the author has the opportunity to learn at Cold Kitchen. The author learns how to work in team, how to work under pressure, learn about job desk and work structure of Restaurant in kitchen department. The author also can improve creativity, time management and how to work efficiently. Internship helps the author to implement the knowledge that had been taught at Ottimmo to the real kitchen. Internship also help the author to learn about leadership and take responsibility at working place, give a chance to the author to learn new recipe, new techniques and the standard in real kitchen.

Hopefully in the future, the knowledge and the skill that got from CUCA Restaurant Bali can be used and be a plus point to apply a job in the other Restaurant or Hotel.

Keyword: Internship, CUCA Restaurant, Cold Kitchen