

INTERNSHIP FINAL REPORT
INTERNSHIP ACTIVITIES AT CUCA RESTAURANT
BALI



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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY
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APPROVAL

Title : INTERNSHIP ACTIVITIES AT CUCA RESTAURANT
Company Name : Cuca Restaurant
Company Address : Jl. Yoga Perkanthi, Jimbaran, Kec. Kuta Sel., Kabupaten
Badung, Bali
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INTERNSHIP REPORT
(INTERNSHIP ACTIVITIES AT CUCA RESTAURANT)

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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 Authors during 6 months in Cuca Restaurant. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

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

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6. My parents and friends who have helped me with their valuable suggestions and guidance that have been very helpful in various phases of the completion of this report.

Surabaya, 10 December 2021



Paulina Tricia Tanriady

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, 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 unit 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, 10 December 2021

A handwritten signature in black ink, appearing to read 'Paulina Tricia Tanriady', with a period at the end.

Paulina Tricia Tanriady

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EXECUTIVE SUMMARY

This report is a final step to complete the academy program in Ottimmo International Mastergourmet Academy Surabaya as experience for every student before work in the kitchen as professional person in culinary or hospitality service. 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.

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

Hopefully in the future, the knowledge and skills that got from the internship program can be useful for other job applications and many more.

Keyword: Internship, Cuca Restaurant, Culinary Section