

## **CHAPTER II**

### **GENERAL DESCRIPTION OF COMPANY**

#### **2.1 History of Company**

Cuca Restaurant was opened in July 2013 by Chef Kevin Cherkas and his Spanish entrepreneur partner, Virginia Entizne. Kevin Cherkas was born on January 1978 in Vancouver, Canada. He graduated with a Degree in Culinary Arts from Vancouver Community College in 1999 and in 2001 obtained his Red Seal Chef certification.

Kevin Cherkas started his professional career as an apprentice in Metropolitan Hotel in Vancouver, British Columbia, Canada. After 3 years he moved to New York City to work at the “Daniel” by Chef Daniel Boulud. In 2003, he moved to Spain and worked as a cook-trainee in Michelin 3 star “Arzak” in San Sebastian, “La Broche”, 2 Michelin Stars in Madrid, Spain and “elBulli” in Roses, Spain.

In 2006, Cherkas moved to Malaysia, where he helmed restaurant "Lafite" in Shangri-La Hotel, Kuala Lumpur. After two years being a pioneer in Molecular gastronomy in Kuala Lumpur, he was appointed as Chef de Cuisine of "Blu", the fine dining restaurant of Shangri-La Hotel Singapore.

In 2012, he left Shangri-la Hotels and together with his wife and partner Virginia Entizne opened his own restaurant called "Cuca" in Jimbaran, Bali in July 2013. They serve unique tapas, cocktails and desserts and their focus on local produce has awarded them the Snail of Approval certification by Slow Food.

Chef Kevin Cherkas, not only realized a life-time dream opening Cuca in Bali in 2013, but also successfully developed a radically different, casual meets fine-dining experience serving inventive comfort food meant for sharing and bursting with flavour. With its hard-earned solid reputation, Cuca is indeed one of South-east Asia’s most celebrated foodie destinations.

## 2.2 Overview

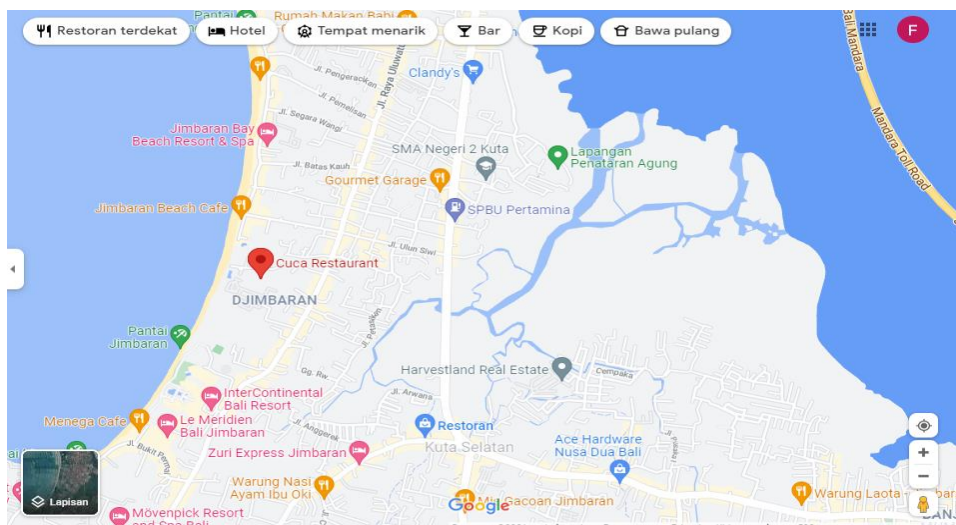
### 2.2.1 Logo



Picture 1. Cuca Restaurant Logo (Cuca, 2021)

### 2.2.2 Location and Opening Hours

- Address : Jl. Yoga Perkanthi, Jimbaran, Kec. Kuta Selatan, Kab. Badung, Bali 80364
- Contact : 0812-3687-0486
- Opening Hours : Monday – Thursday (17.00 p.m – 21.00 p.m)  
Friday – Sunday (12.00 p.m – 21.00 p.m)



Picture 2. Location of Cuca Restaurant (Anonymous, 2021)

### 2.2.3 Features of Cuca Restaurant

Cuca Restaurant offers many features for the guests to explore. Cuca offers plenty of space and different seating options for guests to choose whether to sit in indoor at the dining room, book the private dining room, chill out at the lounge garden or watch the kitchen action from the chef's table / food bar area. These are the explanation of the seating options :

#### a. Dining Room

Cuca's Dining Room is a relaxed and intimate space ideal for guests to enjoy the company of each other. It have spacious tables amid floating curtains provide casual privacy while still conveying the mood of the natural surroundings of coconut grove.



**Picture 3. Cuca's Dining Room (Anonymous, 2021)**

## b. Food Bar

Food Bar is an interactive and exciting space where wooden chairs run along one impressive 8-meter-long teak counter. Slightly elevated, guests directly face the open kitchen, as if they were front-row spectators attending a performance. Action takes over while dishes are crafted before their eyes and chefs interact and serve the guests directly.



**Picture 4. Food Bar (Anonymous, 2021)**

## c. Garden Lounge

Cuca's Garden is a chilled out space gently touched by the ocean breeze and surrounded by the undisturbed beauty of nature. Among towering coconut trees, Cuca's Garden Lounge tempts you to let the hours pass by while sipping well-crafted cocktails, sharing delicious tapas and tasting distinctive desserts. Feel free to choose between the comfy lounge sofas or the proper dining tables. This Garden Lounge is ideal for families with young children since it has a mini playground for kids to play.



**Picture 5. Garden Lounge (Anonymous, 2021)**



**d. Cocktail Bar**

Cuca's Cocktail Bar is a 12 wooden high chairs along an impressive 8-meter-long teak counter quietly tucked away in the Garden Lounge. The is the perfect space to begin an anticipated meal or finish off the night by watching our bartenders craft your drinks while listening to Cuca tunes.



**Picture 6. Cocktail Bar Area (Anonymous, 2021)**

**e. Private Dining Room**

Cuca's Private Dining Room is an exclusive private space for a personal or corporate gathering of maximum 40 person. Air-conditioned, equipped with a flat smart screen TV and with direct access to our Garden Lounge, it provides the perfect intimate venue complemented with Cuca's casual hospitality and delicious and innovative food and drinks.



**Picture 7. Cuca's Private Dining Room (Anonymous, 2021)**

#### 2.2.4 Hygiene and Sanitation Standard in Cuca Restaurant

Hygiene and sanitation plays a very important role in kitchen environment. Bacteria and other contaminant can grow easily on dirty places, that's why hygiene and sanitation have to be done properly and correctly to prevent contamination and food borne illness. Since food-related diseases can be serious or even fatal, it is important to know and practice safe food-handling behaviors to help reduce the risk of getting sick from contaminated food. These are some hygiene and sanitation standard in Cuca Restaurant :

a. In Kitchen:

- Cooking utensils and equipment such as cutting boards and knives must be thoroughly cleaned between dealing with foods and must using a different cutting board according to the standard.

**Table 1. Color Coded Cutting Board Guide (Cuca, 2021)**

White	Dairy Products
Blue	Raw Fish or Seafood
Green	Fruits and Vegetables
Yellow	Raw Poultry
Red	Raw Meat

- Store the food properly such as wrapped and stored items at proper place or identify which foods must be kept at room temperature, which must be refrigerated and which must be frozen.
- Chiller and freezer must be cold and clean. Chiller's temperature should be set at 2°C to 4°C, while freezers must be set at -18°C, which will stop chemical reactions occurring within foods. This will stop bacteria growing and producing toxins.
- Disposing of food scraps properly and removing crumbs.

- Wiping counters clean with soap and water and sanitize with a disinfectant before and after preparing the food.
- Sweeping and wet mopping floors and ensure the floor is dry and clean from dirt or oil to minimize accidents.
- Cleaning all surfaces, including countertops, handles and knobs, refrigerator handles, stove, ovens and other appliances.

b. Personal Hygiene:

- Hair must be tied and wear hair nets or hair cap to help prevent loose hair from falling on food.
- Keep fingernails short and clean. Nail polish is prohibited.
- Wash hand regularly; after sneezing or coughing, before handling foods, after handling raw foods, and after using the bathroom.
- Dry your hands with a clean towel, disposable paper towel or under an air dryer.
- Wear a clean uniform every day.
- Use a clean utensils for tasting food.
- Wear disposable gloves over the top of the wound strip if we have wounds on our hands.

## 2.2.5 Kitchen Layout

### a. Sauce 1 Station

Sauce 1 station is also commonly known as the grilling station. This station is responsible for any foods that must be grilled. Sauce 1 station responsible for cooking the main dishes of meats on the grill such as; meats for bone marrow, octopus for bbq octopus and pork for pork buns. Although the station is responsible for grilling meats, they can also grill other types of food like vegetables such as broccoli, eggplant, and scallion or even pancake buns.



**Picture 8. Sauce 1 Station (Personal Documentation, 2021)**

### b. Sauce 2 Station

Sauce 2 station is also commonly known as the frying station. This station is responsible for operation the deep fryer and is also tasked with preparing other ingredients to accompany the deep-fried food such as; soft-shell crab, crispy fried chicken, potato fritters, fish finger, cauliflower, nachos and etc.



**Picture 9. Sauce 2 Station (Personal Documentation, 2021)**



### c. Garde Manger / Cold Kitchen Station

Garde manger also known as the pantry chef, is in charge of most cold dishes on the restaurant menu. This station is responsible for preparing and production, which included preparing for the dressing, hanging and making yogurt, building a flower out of smoked gindara fish and preparing all station needs. This station is also allow us to plating our own dishes when lunch or dinner service such as; honey roasted pumpkin salad, smoked butterfish with beetroot yogurt, fish tartar, and broccoli caesar.



**Picture 10. Garde Manger Station (Personal Documentation, 2021)**

### d. Pastry Station

Pastry station is responsible for the creation, decorating and presentation of desserts in the restaurant menu. This station also preparing and plating their own dishes such as; bali breakfast, tearamisu, chocolate cake, snow white, caramel apples, and all of the dessert for kids (white-chocolate granola and ice cream bar).



**Picture 11. Pastry Station (Personal Documentation, 2021)**

#### e. Hotpass Station

Every new trainee is assigned in a Hotpass Station as an introduction. In this station, we need to learn the basic of every dish offered in Cuca Restaurant, as well as how to plate those dishes during the service. This station does not have a specific set of duties and production, so the majority of hotpass trainee can help assist other station with their daily production. The main duties of this station is to plating all of the dishes in sauce 1 and sauce 2 station.



**Picture 12. Hotpass Station (Personal Documentation, 2021)**

#### f. Production Area

A production area is an additional space that is accessible from the main kitchen. The production area located near the dry storage and walk-in chiller to allow us to efficiently grab the food items that needed to be prepared. The production area also consists of counter space, cutting tools, kitchen utensils and equipment, storage containers, and etc.



**Picture 13. Production Area (Personal Documentation, 2021)**

**g. Walk-In Chiller**

Most products are stored in the chiller at temperature 2°C to 4°C to ensure freshness and prevent rapid deterioration. There are several general rules that all personnel using the chiller should follow such as; store raw products below cooked or ready to eat products, develop and follow a FIFO system, and keep the chiller door closed as much as possible.



**Picture 14. Walk-In Chiller (Personal Documentation, 2021)**

**h. Walk-In Freezer**

Here's the main freezer in Cuca Restaurant. The temperature should be below -18°C. The freezer usually used to kept all the meat, sauce or ice cream for pastry in a air-tight containers.



**Picture 15. Walk-In Freezer (Personal Documentation, 2021)**

**i. Dry Storage**

The store room for dry foods located near the receiving area and close to the main kitchen. This area should be dry and cool to prevent spoilage. Food items in dry storage should be kept in airtight containers to prevent insect infestation, such as flour, sugar, seeds (pumpkin seeds, sunflower seeds, and sesame seeds), breadcrumbs, coconut flakes, parsley crumbs, cocoa nibs, grated chocolate, cocoa powder, dried herbs and spices and etc.

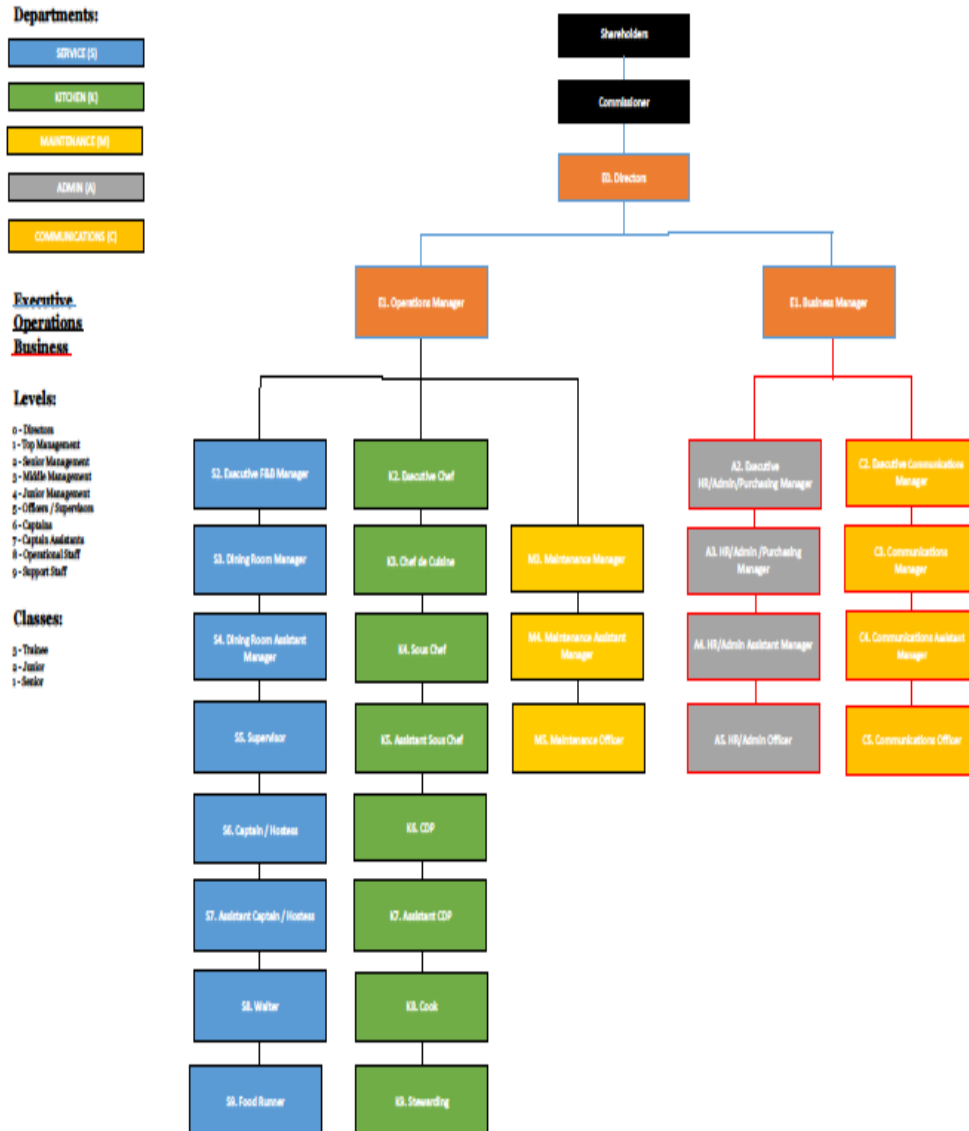


**Picture 16. Dry Storage (Personal Documentation, 2021)**



## 2.3 Organizational Structure and Main Task

### CUCA RESTAURANT ORGANIZATION CHART



Picture 17. Cuca Organizational Structure (Cuca, 2021)



These are the main tasks of kitchen department team:

1. Executive Chef :

- Ensuring that all food meets the highest quality standards and is served on time.
- Planning the menu and designing the plating presentation for each dish.
- Hiring and training all kitchen staff such as cooks and trainees to prepare and cook all the menu items.
- Creating new recipes to regularly update the menu.
- Keeping track of new trends in the industry.
- Incorporating feedback from restaurant staff and patrons to make improvements or resolve issues.
- Enforcing best practices for safety and sanitation in the kitchen.
- Interacts with guests to obtain feedback on product quality and service levels.

2. Chef de Cuisine :

- Ensure that food products, presentation and plating are on the highest quality and are prepared to serve in a timely manner.
- Responsible for the supervision of all stewards and their activities within the kitchen department.
- Ensure that weekly work schedules and annual leave planners are administered and filed correctly.
- Ensure efficient, cost effective operation and profitability of food production (ex. Select cheaper suppliers option).
- Ensure that the overall kitchen department is motivated and that positive feedback on work performance is given.
- Identify strengths and weaknesses and provide timely feedback to the individual.
- Ensure that all food items are prepared as per standard recipe cards while maintaining portion control and minimizing waste.

### 3. Sous Chef :

- Calling ticket clearly.
- Manage all activities in the kitchen, including food preparation and production, and management and training of kitchen staff.
- Assure kitchen personnel is trained in best cleanliness and sanitation practices.
- Create menu for allergic guest or group.
- Manage the kitchen team in the Chef de Cuisine's absence.
- Organize and responsible for every function or events.
- Assure adherence to all standards of food quality, preparation, recipes and presentation in conjunction with the specifications.
- Managing the kitchen inventory and ensuring supplies are fresh and of high quality.

### 4. Assistant Sous Chef

- Directing the food preparation process and delegating tasks.
- Ensure consistent and smooth running of food production.
- Assisting the Sous Chef or Head Chef to create menu items, recipes and develop dishes.
- Helped supervising all kitchen stations.
- Ensuring the kitchen meets all regulations including sanitary and food safety guidelines.
- Assisting with determining food inventory needs, stocking and ordering.

### 5. Chef de Partie

- Fully responsible for an assigned section and its entire food production.
- Responsible for the entire service line at their section during lunch or dinner service in terms of freshness, quality and refilling of food items.
- Managing and training the other staff such as cook and trainee.
- Checking the availability of the ingredients.
- Assisting in other areas of the kitchen when required.

## 6. Cook

- Setting up workstation with all needed ingredients and cooking equipment.
- Follow the instructions and recommendations from the immediate superiors to complete the daily tasks.
- Cooking order according to food health and safety standards.
- Handling multiple food orders at one time.
- Keeping the workstation and kitchen equipment clean, organized and sanitized.
- Assisting trainees in preparing food and helping other team members when needed.

## 7. Stewarding

- Ensure the kitchen is clean, well maintained and organized at all times.
- Ensure floors are dry and clean at all times.
- Collects and removes trash from all areas in the kitchen.
- Ensure waste bin area is kept clean and tidy.
- Carry out general cleaning as directed to include sweeping, mopping up, washing up, emptying of rubbish bins and boxes ensuring placement in the correct containers.
- Responsible for cleaning all dishes, glassware, cooking utensils, pots, pans and other f&b related items for the kitchen.
- Transporting all cleaned utensils to all corresponding storage areas.