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APPENDIX

5.1 Preparation



Picture 30. Preparation Time (Personal Documentation, 2021)

5.2 Lunch or Dinner Service



Picture 31. Lunch and Dinner Service (Personal Documentation, 2021)

5.3 Event in Cuca



Picture 32. Cuca “Date Night” Event (Personal Documentation, 2021)

5.4 Schedule

A large, complex schedule grid with multiple columns and rows, containing various time slots and activity names. The grid is filled with text and numbers, representing a detailed timetable.

Picture 33. Schedule (Personal Documentation, 2021)

5.5 Menu

tapas

ideally 3 per person!
We are not fire-friendly. Food is manual, served when ready and meant to be shared.

f @ @ @ @ @ cucabali

harvested

Sustainably grown fruits and vegetables from the mountains farms of Bali and Bali.

- flat potatoes 80
- smashed potato, onion, carrot, fresh garlic 80
- cuban corn 70
- grilled corn, creamy avocado, fresh olive 70
- honey baked pumpkin salad 80
- roasted pumpkin, creamy green beans, sage 80
- broccoli casserole 80
- chicken broccoli, arugula, creamy sauce, anchovy croutons 90
- ricotta gnocchetti 80
- chicken mushroom, roasted mushroom, sun-dried tomato, pasta 140
- ball soft tacos 80
- homemade braised rice vermicelli, slow roasted mushrooms, chili sauce 30 / 2 pc

harvested

The freshest seafood and live-caught wild fish from the coasts of Bali and Bali.

- baked scallops 25 / 2 pc
- lobster, scallop, roasted cauliflower, baked butter crust 25 / 2 pc
- ceviche 80
- fried fish, fresh fish, sour chili, lime dressing, sweetener, rice 80
- smoked butterfish 80
- baked octopus, lobster, potatoes, sweetener, cornstarch 140
- rice tempura soft shell crab 80
- grilled fish, tempura, apple, chili, very leaf 80
- bbq octopus 80
- garden produce, fresh apple, caramelized cauliflower, cornstarch 120
- black squid "balletto" 120
- hand-cut vegetable, vegetable, slow garlic cream, sautéed rice 120

farmed

Local pasture-raised meat and poultry.

- roasted pork heart 20 / 2 pc
- roasted pork heart, jam-on-bone, pickled cabbage, cornstarch 20 / 2 pc
- bruschetta croutons 20
- roasted chicken heart, melting cheese, olive-oiled pineapple 20
- bruschetta, mushroom 20
- crispy bread chicken 60
- crispy bread chicken, salad, eggplant, meat, bean, mint 60
- country chicken, and honey, sesame dust, achiote bark 60
- spicy pulled beef 60
- meat & potatoes 60
- meat & potatoes, meat & mushroom, aglio, sautéed potatoes, and wine marinade 60

lunch special

- the baked seafood rice 40
- steak fish, cheese, eggplant, tender chicken, black rice 40
- steak fish, cheese, eggplant, tender chicken, black rice 40

chef tasting meal

Highlights of our menu, served to be shared that best reflect the soul of Cuca and are inspired by the freshest local products.

180 / 2 person

prices are in thousand rupiahs and subject to government tax and service charge.

desserts

Our truly special cupu sweet classics are rather light, mildly sweet but still heavenly delicious.

f @ @ @ @ @ cucabali

- ball breakfast 100
- sweet nutty mango, frozen passion fruit, whipped coconut 100
- cocoa mint 100
- warm organic chocolate mousse, mint ice cream, brownie croutons 100
- caramel apple 90
- slow baked apples, japanese black pepper ice cream, palm sugar caramel 90
- tea-ramisu 90
- black tea cake, grass jelly, mascarpone cream, caramelized seeds 90
- snow white 90
- frozen yogurt, poached strawberries, mint dust 90

coffee

Our blend is the result of securing the country in search of the best cup of coffee. Small batches, freshly roasted, fairly produced.

- iced coffee 60
- espresso 30
- macchiato 30
- capuccino 40
- latte 40
- long black 40
- additional espresso shot +15

infusions

Premium loose leaf tea harvested exclusively from Indonesia and meticulously infused, strained and served. Listed here from strongest to lightest.

- black tea 35
- citrus tea 35
- jasmine tea 40
- green tea 35
- rosella infusion 35
- lemongrass infusion 35

prices are in thousand rupiahs and subject to government tax and service charge.

Picture 34. Cuca Menu (cucabali.com, 2021)

5.6 Photo with Cuca Team



Picture 35. Photo with Cuca Team (Personal Documentation, 2021)

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO[®]
INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

INTERNSHIP

PLACE: CUCA RESTAURANT

First Name PAULLINA Last Name TANRIADY

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: 21st April 2021 (6 months)

Intern's Position : Cook Helper Department : Kitchen

REVIEW DATE : October 15th 2021 Direct Supervisor : I Made Budianara (CDC) 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 a positive manner and
Works toward the Company's goal/s.

4

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared.

3

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

3

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.

4

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

4

Follow instructions and completes work on time with minimum supervision

Work Quality

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

3.5

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

Discussions/Notes;

Keep the good work and be better in learning

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

1. _____
2. _____
3. _____
4. _____
5. _____

III. SIGNATURES

On-Site Manager/Owner/Chef

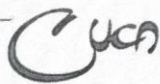
Signature & Stamp:  _____ Dated October 15th 2021

The Intern

Signature:  _____ Dated October 21st 2021.

OTTIMMO International MasterGourmet Academy

Signature & Stamp: _____ Dated _____
Dept. Head Student Affairs



Cuca Internship Appraisal

Intern's Name: Paulina Toribio School: Odinno International
 Starting Date: 21 April 2021 Ending Date: 21 October 2021 Total Duration: 6 months

Attendance Report (by HR Department)		
Total Days Late	Total Sick Days	No shows
0	0	0

Final Evaluation (by Chef de Cuisine)	
Punctuality	3/3
Hygiene	2/3
Attitude	3/4
TOTAL	8/10



Chef Kevin Cherkas

INTERNSHIP TOOLS:

Dates Giving: Given by HR: (Erica A.W) Received by Intern: ()
 The intern has giving the following items in good conditions:
 Service Uniforms: 2 Top 2 Bottom 2 Cuca T-shirts 2 Kitchen Cap 2 Aprons 1 Locker Key 1 Monthly Appraisal Report

Dates Returning: Returned by Intern: () Checked by HR: ()
 The intern has returned the following items in good conditions:
 Service Uniforms: 2 Top 2 Bottom 2 Cuca T-shirts 2 Kitchen Cap 2 Aprons 1 Locker Key 1 Monthly Appraisal Report

Once the above items have been returned, the intern will receive the following documents:
 Copy of this Internship Appraisal A Certificate of Completion

MONTH 1: from 21 April to 21 May

TASKS LEARNED (by intern)	Evaluation (by CDP)					
	Punctuality	Hygiene		Attitude		
Week 1: learned about kitchen sanitation, learned about types of plates for every dishes, learned about opening and closing in hot pass area.	Sometimes late to work or late from break	1	Looks not ready, lazy appearance, works messily	1	Looks tired or lazy, not interested	1
Week 2: helped other section; shifted rice for wave narrow, spotted chili for chili sauce and prepare the migrations for hot sauce.	Never late, always on time	2	Looks awake and ready, is well organized	2	Takes notes, listens carefully, completes tasks, is reliable	2
Week 3: helped other section to prepare tomato sauce, organize things in chiller, clean up and storage area, clean up shelving in chiller.	Often starts earlier than scheduled	3	Looks fantastic, great energy, shows initiative to work cleanly	3	Shows curiosity to learn, very careful and detailed oriented, takes very well care of the equipment	4
Week 4: helped to train new trainees in hot pass area.						
TOTAL		2		3		4
			4			10

MONTH 2: from 21 May to 21 June

TASKS LEARNED (by intern)	Evaluation (by CDP)					
	Punctuality	Hygiene		Attitude		
Week 1: in week one, I got a chance to attend a meeting about "zero waste" and still helped other section to prepare.	Sometimes late to work or late from break	1	Looks not ready, lazy appearance, works messily	1	Looks tired or lazy, not interested	1
Week 2: in week two, I moved to Garde Manger station, so I learned about opening and closing in garde manger area; learned about types of plates for every dishes in GOM, and also the plating.	Never late, always on time	2	Looks awake and ready, is well organized	2	Takes notes, listens carefully, completes tasks, is reliable	2
Week 3: learned how to prepare every ingredient needed in GOM area such as how to hang and cut broccoli, blanch and charred broccoli, how to make Caesar dressing; how to make bun for rock bun; how to make sauce for fish hot pot; how to make customer table; how to make chignon croissant; how to make pastry cream, pastry oil, extract yogurt, butter croissant, soufflé cake.	Often starts earlier than scheduled	3	Looks fantastic, great energy, shows initiative to work cleanly	3	Shows curiosity to learn, very careful and detailed oriented, takes very well care of the equipment	4
Week 4:						
TOTAL		2		3		4
			5			10

MONTH 5: from 21 August to 21 September

TASKS LEARNED (by intern)	Evaluation (by CDP)		
	Punctuality	Hygiene	Attitude
Week 1: I still learned how to prepare every condiment needed in pastry station such as ; how to make the pearl bated, how to mold & haul out it, how to make panna cotta, how to make ice cream (lava ice cream, vanilla and ice cream bar), how to make citrus frozen yogurt, how to fried the rose petals, how to make chocolate soil and how to make the liquid marigold, strawberry bubble and the sign wafer.	Sometimes late to work or late from break	Looks not ready, lazy appearance, works messily	Looks tired or lazy, not interested
Week 2: I also got a chance to learned how to cook the chocolate cake, and helped to train new trainees in pastry station.	Never late, always on time	Looks awake and ready, is well organized	Takes notes, listens carefully, completes tasks, is reliable
Week 3:	Often starts earlier than scheduled	Looks fantastic, great energy, shows initiative to work cleanly	Shows curiosity to learn, very careful and detailed oriented, takes very well care of the equipment
Week 4:			
TOTAL	3 2	3 3	4 2
		7/10	

MONTH 6: from 21 September to 21 October

TASKS LEARNED (by intern)	Evaluation (by CDP)		
	Punctuality	Hygiene	Attitude
Week 1: I still learned how to prepare everything needed in pastry station. I always have to check and make sure all the ingredients at my station are ready. I also got a chance to help other station such as helped them to breeding the chicken or crab, learned how to make the banana crocker, potato fritter and fish finger, learned how to cut and portion the crab, learned how to cook the bone marrow, octopus and pork for pork bun, learned how to roll the gyoichi, learned how to prepare and make all the sauce such as big bang and also, learned how to grind the eggplant for sticky sushi. And also have a chance to attend a presentation about rice salt and hot sauce, and participate in our date night event.	Sometimes late to work or late from break	Looks not ready, lazy appearance, works messily	Looks tired or lazy, not interested
Week 2:	Never late, always on time	Looks awake and ready, is well organized	Takes notes, listens carefully, completes tasks, is reliable
Week 3:	Often starts earlier than scheduled	Looks fantastic, great energy, shows initiative to work cleanly	Shows curiosity to learn, very careful and detailed oriented, takes very well care of the equipment
Week 4:			
TOTAL	3 3	3 3	4 2
		8/10	




Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS | GASTRONOMY | BAKING | PASTRY ARTS

Student Name : PAULINA TRICIA TANRIADY
Student Number : 1874130010034
Exam Day & Date : Jumat, 10 Desember 2021
Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
(19691029 2002 072)

Correction List	Page	Approval
No corrections		

Acknowledge,
Advisor



(Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
19691029 2002 072

Jumat, 10 Desember 2021/11 00 12.00



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : PAULINA TRICIA TANRIADY
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Exam Day & Date : Jumat, 10 Desember 2021
Lecture : Yohanna Prasetio, S.Sn, A.Md. Par
(19881018 1701 044)

No	Correction List	Page	Approval

Acknowledge,
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(Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.)
19691029 2002 072



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

STUDIUM, ARTS, & DESIGN | BAK, SAK & PASTRY ARTS

Student Name : PAULINA TRICIA TANRIADY
Student Number : 1874130010034
Exam Day & Date : Jumat, 10 Desember 2021
Lecture : Irra Chrisyanti Dewi, S.Pd. M.S.M
(19781201 1702 028)

No	Correction List	Page	Approval
	Penulisan judul table di atas kelom, bukan di bawah		

Acknowledge,
Advisor

(Hilda Tjahjani Iskandar, S.E., Ak., C.A.,

M.M.)

19691029 2002 072



tapas • cocktails • desserts

CERTIFICATE OF COMPLETION

Presented to

Paulina Tricia Jarrriady

has successfully completed

THE INTERNSHIP AT CUCA RESTAURANT

Kitchen Division (21/04/21 - 21/10/21)

29 October 2021

A handwritten signature in black ink, appearing to read "Kevin Andrey Cherkas".

Kevin Andrey Cherkas
Executive Chef

