

**INTERNSHIP FINAL PROJECT
CUCA RESTURANT BALI**



Arranged by:

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**STUDY PROGRAM CULINARY ARTS
OTTIMMO INTERNATIONAL MASTERGORMET
ACADEMY
SURABAYA
2022**

APPROVAL 1

Title : Internship Final Project at Cuca Bali

Company Name : Cuca

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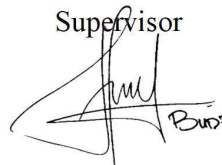
Has been tested and declared successful.

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APPROVAL 2

INDUSTRIAL TRAINING REPORT AT CUCA RESTAURANT BALI

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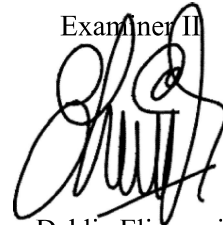


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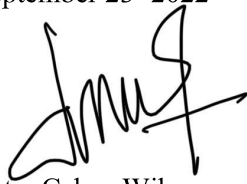
ACKNOWLEDGMENT

This report is prepared based on industrial training result conduct by the Author during internship program for six months at Cuca Restaurant. Through ups and downs faced during the writing process, the researcher wants to express her gratitude and happiness to:

1. Ms. Latifahtul Rahmah, S.Pd.M.Pd as researcher's industrial training report advisor and academic advisor, who gave her time for mentoring and supporting the author to complete this internship report.
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Finally, the author hopes that this report can be useful for all the parties involved.

Bali, September 23' 2022



Ester Cahya Wibow

PLAGIARISME 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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Bali, September 23, 2022

A handwritten signature in black ink is written over a QR code and a portion of a 10,000 Rupiah Indonesian banknote. The banknote features the Garuda Pancasila logo and the text 'REPUBLIK INDONESIA' and '10.000'.

Ester Cahya Wibowo

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EXECUTIVE SUMMARY

This report is a requirement to complete the academy program in Ottimmo International Mastergourmet Academy Surabaya as an experience for every student about the real kitchen life before work in a kitchen as a professional chef in hospitality industry. The author had to do the 6 months of internship program in Cuca Restaurant Bali to implement and improve knowledge, skill, mental, confidence as a part of Cuca Family in the kitchen.

During 6 months of internship program the author has the opportunity to learn in hot pass station and sauce 2 station. The author learns how to work in a team, how to work organize, how to work under pressure, learn about preparation and cooking base on restaurant standard, learn how to handle huge preparation also learn about good cleanliness and sanitation in kitchen. The author can improve time management, cutting skill, speed and be more responsible also can work efficiently.

The author believes the benefit of doing internship in Cuca Restaurant can be useful for other job application and many more.

Keyword: Internship, Cuca Restaurant, Hospitality industry.