

CHAPTER II

GENERAL DESCRIPTION OF COMPANY

2.1 History of Company

Cuca restaurant was opened in July 2013 by a Michelin-trained Chef Kevin Cherkas and Spanish entrepreneur wife Virginia Entizne. They both have a wonderful background which make them successfully develop a radically different casual-meets fine-dining experience.

Kevin Cherkas graduated with a degree in Culinary Arts from Vancouver Community Collages in 1999 and obtained his Red Seal Chef certification in 2001. Chef Kevin started his professional career as an apprentice in Metropolitan Hotel, Canada. After 3 years he decided move to New York to work at Daniel by Chef Daniel Boulud. In 2003 he moved to Spain and worked as a cook-trainee in Michelin 3 stars Arzak in San Sebastian, La Broche which has 2 Michelin Stars in Madrid, Spain and elBulli in Roses Spain.

In 2006, Kevin moved to Malaysia where he worked in Shangri-La Hotel, Kuala Lumpur. He became a pioneer in Molecular gastronomy in two years and was appointed as Chef de Cuisine of Blu, the fine dining restaurant of Shangri-La Hotel Singapore.

In 2012, Chef Kevin left Shangri-La Hotels together with his wife who previously worked on several fast-growing company in Kuala Lumpur, Malaysia lead Ms. Virginia has deep understanding of both Asian and Europe market, her ability to see every aspect of a business from the customer perspective and her ability to create, manage a company makes Ms. Virginia capable to be the driving force behind Cuca Restaurant's success.

Both Chef Kevin and Ms. Virginia successfully earned solid reputation for Cuca. Cuca has become one of South-east Asia most celebrated

foodie destinations, highly recommended by, among many others, the Michelin Travel Guide and being awarded Trip Advisor Hall of Fame Winner.

2.2 Overview

2.2.1 Logo

Cuca restaurant logo picture can be seen on picture 1



Picture 1. Cuca Restaurant Logo

2.2.1 Location, Opening Hours and Capacity

1. Address

JL. Yoga Perkanthi, Jimbaran, Kec. Kuta Selatan, Kab. Badung,
Bali 80364.

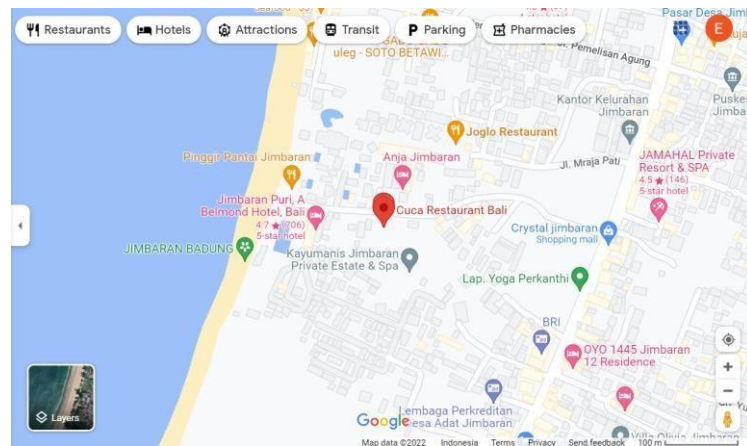
2. Contact

- a. WhatsApp : 0812-3687-0486
- b. Phone : 62 361 708066
- c. Email : family@cucabali.com

3. Opening Hour

Monday – Sunday 12-12 P.M

Here is a picture of Cucca Restaurant location



Picture 2. Location of Cucca Restaurant

2.2.3 Features of Cucca Restaurant

Cucca restaurant have some features for the customer to choose and explore. Cucca offer different type of sitting option for the customer. There are indoor in the food bar, dining room or private dining room with minimum spent required, and outdoor space for those who one to chill at the garden, lounge garden and food bar.

A. Dining Room

Dining room is a relaxed and intimate space ideal for guests to enjoy the company of each other. Spacious tables amid floating curtains provide casual privacy while still conveying the mood of the natural surroundings of our coconut grove.

There also a special table called table zero / chef table. It located just a few meters apart from the kitchen. It is a long table which is perfect for 6 people who want to experience hearing the chef calling ticket and being able to know how people inside the kitchen worked.



Picture 3. Cuca Restaurant Dining Room

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. The show is guaranteed. It also a place where the customer can interact with the chef who is in charge in that day and the customer can get direct explanation about the dish. If the customer lucky enough, they can talk with Chef Kevin.



Picture 4. Cuca Restaurant Food Bar

C. Private dining room

Private dining room is an exclusive private space for a personal or corporate gathering of maximum 40 pax with minimum spent required. 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 5. Cuca Restaurant Private Dining Room

D. Garden

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 the customer to let the hours pass by while sipping well-crafted cocktails, sharing delicious tapas and tasting distinctive desserts. The customer is free to choose between the comfy lounge sofas or our proper dining tables. (Ideal for families with young children). This area is allowed for smoking.



Picture 6. Cuca Restaurant Garden

E. Cocktail Bar

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



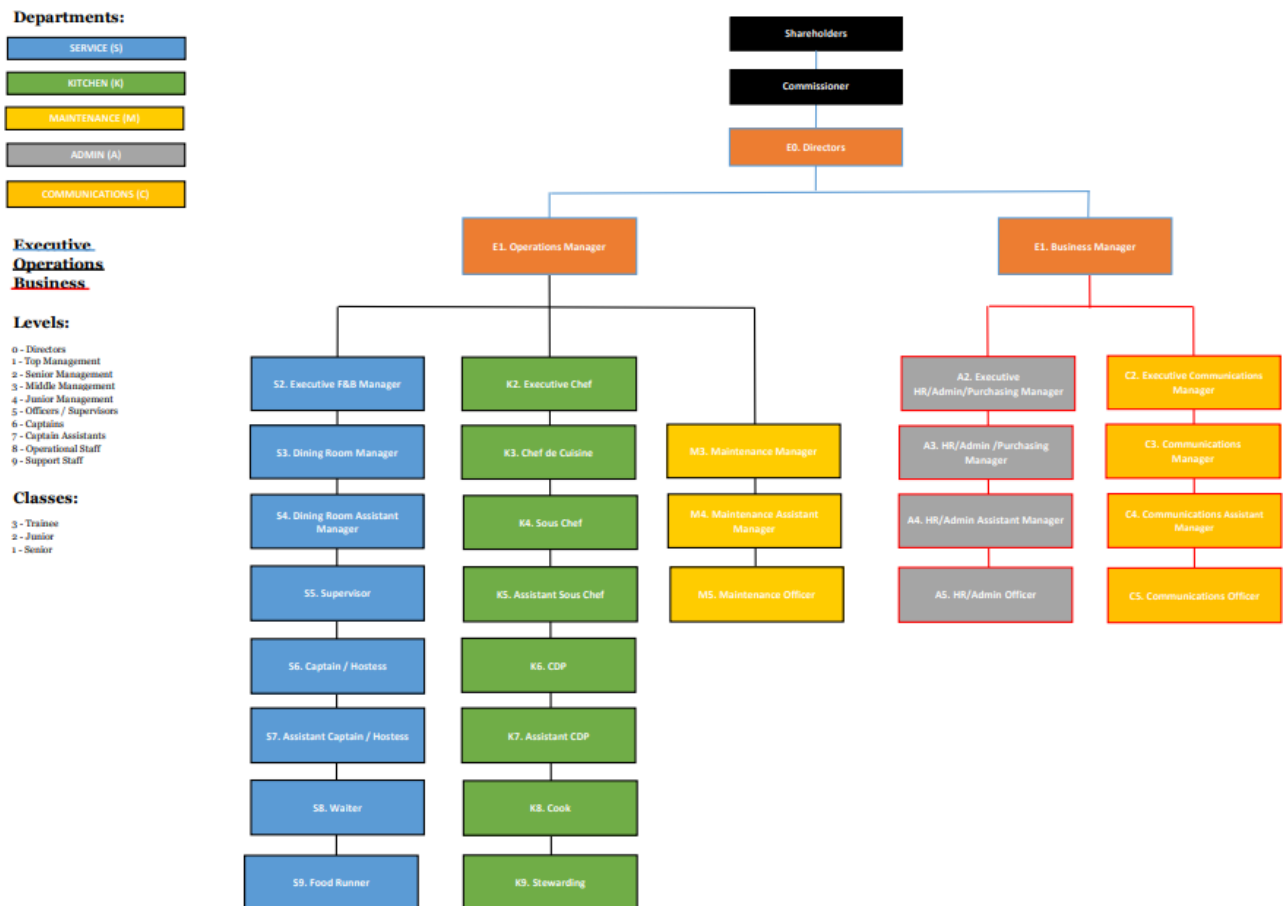
Picture 7. Cuca Restaurant Cocktail Bar

2.2.4 Concept and type of food

Cuca serves-up a radically different, casual meets fine-dining experience. Cuca signature concept is Tapas, Cocktails and Desserts, house-made with intense taste focus, western cooking techniques and 100% finest quality, natural products sourced from across Indonesia – maximizing freshness and supporting local artisans and farmers. Expect inventive comfort food meant for sharing, bursting with tropical flavors, balancing textures, colors and tastes.

2.2.5 Organizational Structure and Job Description

CUCA RESTAURANT ORGANIZATION CHART



Picture 8. Cuca Organizational Structure

These are the main task of kitchen department crew:

1. Executive chef

- a. Modifying menu and creating new menu.
- b. Hiring, training, supervising kitchen staff.
- c. Interacting with customer to obtain feedback on product and service quality.
- d. Obtaining feedback on food and service quality and handling customer complaint and problem.
- e. Maintain a positive and professional approach with coworkers and customers.
- f. Maintaining the kitchen and surrounding areas in conditions. that meet the company standards and health code regulations
- g. Identifying and introducing new culinary techniques.
- h. Keeping track on developing trends in the restaurant industry.

2. Chef de Cuisine

- a. Hiring and training staff to prepare and cook all the menu item
- b. Ensuring all the menu meets high quality standard and served on time.
- c. Responsible for coordinating and supervising kitchen staff
- d. Planning and create monthly work schedules for all staff and interns
- e. Ensuring all food items are prepared base on standard recipe and minimizing food waste.

- f. Cook in any kitchen department as needed, taste products that are produced to ensure quality and consistency
- g. Supervising the production process in all the kitchens
- h. Responsible for cost operation and profit of food production such as selecting cheaper supplier

3. Sous Chef

- a. Calling ticket
- b. Help in the preparation and design of all food and drinks menus
- c. Order supplies to stock inventory appropriately
- d. Produce high quality plates both design and taste wise
- e. Manage the kitchen team in the Chef de Cuisine's absence
- f. Manage all activities in the kitchen including food preparation and production, manage and training kitchen staff and trainee.
- g. Ensuring supplies are fresh and high quality.
- h. Organize and responsible for any function and event.
- i. Prepare substitute item.

4.

Assistant Sous Chef

- a. Calling ticket
- b. Ensure consistent and smooth running of food production
- c. Ensure that required standards are adhered in the production and preparation of food – in quality, quantity and safety
- d. Help supervising all kitchen staff and trainee
- e. Helping sous chef to create menu items, recipe and develop dishes

- f. Ensure effective stock purchase and its receipt and storage

5. Chef de Partie

- a. Managing inventory levels and letting the ordering staff know when they need or order more ingredients or supplies
- b. Operating restaurant equipment such as popcorn maker, robot coupe blender, slicer.
- c. Responsible to supervise cook, daily worker in the kitchen and trainee in the assigned section.
- d. Knowledge of all standard procedures and policies of food preparation, receiving, storage and sanitation.
- e. Full awareness of all menu items, their recipes, methods of production and presentation standards in the assigned section.
- f. Checks periodically expiry dates and proper storage of food items in the section.
- g. Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met for an assigned section.

6. Cook

- a. Follow recipes, including measuring, weighing and mixing ingredients
- b. Set up workstations with required ingredients and equipment
- c. Check the quality and freshness of ingredients
- d. Maintain a clean and safe work area, including handling utensils, equipment and dishes
- e. Handle and store ingredients and food

- f. Ensuring that food portions and food presentation meet company standards.
- g. Monitoring supplies and re-ordering stock as needed.
- h. Cleaning and sterilizing food preparation areas.

7. Stewarding

- a. Assisting with sweeping, mopping, and polishing the restaurant, bar, kitchen, and equipment.
- b. Ensure the kitchen is clean, well maintained and organized at all times.
- c. Operate pot-washing machinery and maintain a hygienic working environment in accordance with hygiene regulations and company standards.
- d. Collects and removes trash from all areas of the operation following established procedures.
- e. Cleans and sanitizes pots, pans, utensils, and other minor equipment routinely used in the kitchen following established procedures.
- f. Ensure all equipment is clean and in good working order.
- g. Check all chemical levels and inventory.
- h. Wash, Wipe, Sort, stack dishes, and load/unload dishwasher
- i. Wash, Wipe, Sort, stack and store all cleaned items in an organized and safe manner.

2.2.3 Hygiene and Sanitation Standard in Cuca Restaurant

Hygiene and sanitation are very important in culinary industry because bacteria can grow easily on a dirty place which can cause food borne illness and food contamination. The purpose of hygiene and sanitation policies in Cuca Restaurant is to prevent and reduce the risk of food becoming contaminated and leading to illness among customer. It is very important to know and to practice food safety in the kitchen since it can be a

serious problem for customer if the food being contaminated. These are some hygiene and sanitation standard in Cuca restaurant.

2.2.3.1 In Kitchen:

1. Using different cutting board and knife according to standard:
 - a. White is for dairy and cooked product
 - b. Blue is for raw fish or seafood
 - c. Green is for fruit and vegetables
 - d. Yellow is for raw poultry
 - e. Red is for raw meat
2. Storage of raw material:
 - a. Vegetables and non- vegetables are kept separately
 - b. FIFO (First in first out) and FEFO (First Expired First Out)
 - c. All product has production date and expired date
 - d. Chiller temperature should be minimum 2 °C to 4 °C and freezer must be set at -18 °C
3. Keep all the kitchen area clean by:
 - a. Sweeping and mopping floors
 - b. Cleaning all the surface including stove, oven, handle and knobs and other appliances
 - c. Wiping all the kitchen table, cabinet with soap and water
 - d. Make sure the preparation area clean before and after using it
 - e. General cleaning for every station every month to keep the cleanliness. Every station is given a cleaning schedule for a month to clean all the station appliance, culvert, cabinet, exhaust, chiller, et cetera. It has to be checked by Chef de Partie (CDP) or senior staff after cleaning it.

Receiving food from supplier:

- a. Make sure all the fresh and raw ingredients are fresh by checking the smell, look including the shape, the color of the ingredient and taste it first before receiving it.
- b. Weight the ingredients before receiving it.
- c. Checking the expired date before receiving the goods.

2.2.3.2 Personal hygiene:

- a. Hair must be tied and place inside a cap to prevent loose hair from falling on food
- b. Keep nails trimmed short and prohibited to wear nail polish
- c. Jewelry must be limited to a minimum. No large or hanging or noisy jewelry to be worn.
- d. Wash hand regularly (after going to the toilet, handling raw food, handling garbage, touching body part, before entering kitchen)
- e. Bring our own towel to dry hand
- f. Required to wear mask in the kitchen
- g. Cover any cuts with a bandage and glove
- h. Not allowed to dry hand with apron