

**INDUSTRIAL TRAINING REPORT**  
**“HOT KITCHEN IN CUCA RESTAURANT”**



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**SURABAYA**  
**2023**

## PLAGIARISM STATEMENT

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Surabaya, 11 August, 2023



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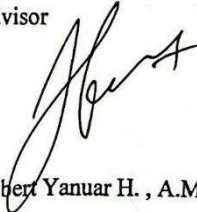
Title : Internship  
Company name : Cuca  
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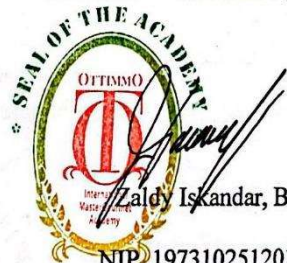
  
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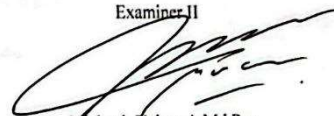
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## PREFACE

Praise and gratitude to Jesus Christ for mercy and guidance which has given me full strength to complete this report. This report was prepared based on the results to complete that the author did for 6 months at Cucca Restaurant, Jimbaran, Bali. This report was prepared as one of the requirements to complete Diploma III Culinary Arts. In preparing this report, the author received a lot of guidance and assistance from various parties.

Surabaya, 11 August 2023



Stephen Kevin

## **ABSTRACT**

This report is a requirement to complete the academy program in Ottimmo International Mastergourmet Academy as an experience for us in the kitchen to be a professional chef.

During 6 months of internship program, the author have the opportunity to learn in different outlet from Cuca restaurant,Bali, learn about preparation, sanitation,cooking, and discipline. I believe these benefits doing internship in Cuca Restaurant,Bali can be useful for other job application and improving my cooking skills.

This Cuca restaurant was founded on July 2013 which is managed by Chef Kevin Cherkaz and Mrs. Virginia who is also the wife of Chef Kevin Cherkaz. This restaurant has 8 hours of work and 1 hour of rest. There are four stations in this restaurant, namely sauce 1, sauce 2, GDM, pastry. When the author first came to do my internship, The author learned food plating. After a month and a half the author moved to sauce 1 where this is the grill and plancha station.The athor at this station until my intership period ends. In certain months this restaurant often holds events such as Christmas, Valentine's Day and so on.

***Keyword : Cuca,Bali,Restaurant***

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