

CHAPTER I

INTRODUCTION

1.1 Background

The reason why the author takes an internship at Cuca restaurant for 6 months is because Cuca is one of South-east Asia most celebrated foodie destinations, coming highly recommended by, among many others, the Michelin Travel Guide and being awarded Trip Advisor Hall of Fame Winner. Also, the owner Chef Kevin Cherkas had many experiences working in some of Michelin star restaurant. By choosing Cuca restaurant the author believes it can help the author meet the purpose of internship program and help the author increase personal soft and hard skill in the kitchen, being able to learn Cuca restaurant working culture and how a big restaurant run also, it helps the author get a better working ethic in the kitchen.

There are 5 stations in Cuca Restaurant. It consists of hot pass, sauce 1, sauce 2, Garde Manger (GDM), and pastry. The author got to work on hot pass station during the first month of training program. Because of the rotation system, the author gets more experience in other station which is sauce 2 for five and a half months. From this internship program the author can learn about how to work on a team, how to be responsible with job, time

management, how to work organize, and improve misen en place, cooking, plating skill. Also, staff and trainee are required to keep the kitchen area clean before and after work. It makes the author develop a good working ethic in the kitchen. Because it is hard to keep the hygiene during work if the staff and trainee are not getting used to it.

1.2 Internship Period

This internship is carried out for 6 months, starting on December 15 2022 to June 15 2023, working hours are 8 hours of work and 1 hour of rest if you enter in the morning from 8 am - 4 pm, 12 pm - 8 pm, 4 pm - 12 am . first come author got the plating station my food was at the station during 15th December to 30th January. Then the author moved to station sauce 1. Sauce 1 is the grill and planca station. The was in sauce 1 during February 1st to June 15th

1.3 OBJECTIVES

1. This internship program is to improve the author culinary skills as a new Chef, and motivated me about kitchen life.
2. Increasing self-confidence, and learn how to communicate with people.
3. To improve creativity, time management, and mental resilience.
4. To developed a discipline, responsibility, and the most important is attitude.