

CHAPTER II

LITERATURE REVIEW

2.1. History of Restaurant

Laci Restaurant first opened in December 2019 for a few months due to the Covid Pandemic. During that time Laci's concept was All Day Dining serving Australian Western cuisine. After further market research in Canggu, it was found that not many dining establishments served Modern Indonesian, so the team found that concept could attract many international and domestic visitors. In August 2022, Laci reopened with that concept. Here is the starting background of Laci:

We believe that food is more than just food—it is an experience that can create lasting memories. Just like the treasures found in a drawer ("LACI" in Bahasa), we aim to bring you the delightful and exciting taste of modern Indonesian cuisine. Our dishes are crafted with passion and creativity, using locally sourced ingredients and innovative techniques. We invite you to join us, where every bite is an opportunity to create cherished memories with your loved ones.

After evaluating its make demands, the Laci team found that to attract more of the long - term visitors of Canggu, they needed more comfort foods so that the customers would return to them for their daily meals.

Laci adjusted its menu to serving classic Indonesian and Western dishes, and quality Arabica coffee with well trained baristas to complement the food menu

2.2. Vision, Mission and Company Objectives

2.2.1. Vision

We are all about bringing together the best of Indonesian and Western flavors right here in Canggu, by the beach. Our vision is simple yet bold: to be your go-to spot for delicious food and good vibes. We are not just a restaurant; we are a place where every meal is a tasty adventure, connecting people from all walks of life through great food and great times.

2.2.2. Mission

At our core, we are all about sharing the flavors of Indonesia and the West with our community in Canggu. Our mission is clear: to serve up tasty dishes made with care and passion. We are committed to using fresh, quality ingredients and providing friendly service in a relaxed atmosphere. Our aim is simple "to be your favorite spot for delicious meals and good times, where every visit feels like coming home.

2.2.3. Company Objectives

Our company objective is to create a culinary haven in Canggu where the diverse flavors of Indonesia and the West unite to delight our guests. We aim to consistently deliver high-quality, flavorful meals made with fresh ingredients sourced locally whenever possible. Additionally, we are committed to sustainability practices that minimize our environmental impact and support our local community. By fostering a welcoming atmosphere and providing exceptional service, we strive to become not just a restaurant, but a beloved gathering place for locals and travelers alike.

2.3. Restaurant Establishment

Casual all day dining located in the heart of Canggu. The semi-outdoor building interior is elegant with lush plants surrounding the restaurant. Customers can dine in while enjoying the breeze of the wind and sound of the pond. The restaurant has two levels with the capacity of 90 people. The second floor is mainly used for private events or during peak periods. On average the restaurant receives 400 - 1.500 customers a month depending on the season. Mostly the customer base is international visitors that are couples. The limited cabana has always been the most sought after seating area as it allows for a cozy atmosphere. Each customer that enters the restaurant is greeted by the warmth and friendliness of the staff. The atmosphere is complemented by the selection of music at Laci, which is chill vibes in the morning, and progressing to upbeat tunes during the afternoon and evening. the restaurant is at Munduk Catu St, Canggu, Badung, Bali, Indonesia. This is a photo of the room at LACI.

2.3.1. Dining Room



Figure 2. 1 Dining Room

Dining room is the biggest room for customers which have maximum 34 pax of customer and have around 4 baby seating.

2.3.2. Bar



Figure 2. 2 Bar

The bar produce beverages and have limited seats (8 seat) , customer who seatin the bar can watch the bartender making beverages.

2.3.3. Cabana Seating



Figure 2. 3 Cabana Seating

Cabana seating located at outdoor and available 3 cabana seating which have limited seat (maximum 12 pax). who pick this seat will had experience eatingand surrounded by pool.

2.3.4. Outdoor Area



Figure 2. 4 Outdoor Area

Outdoor area have maximum number of pax (16 pax). Outdoor area are surrounded by tree and customer will had garden vibes.

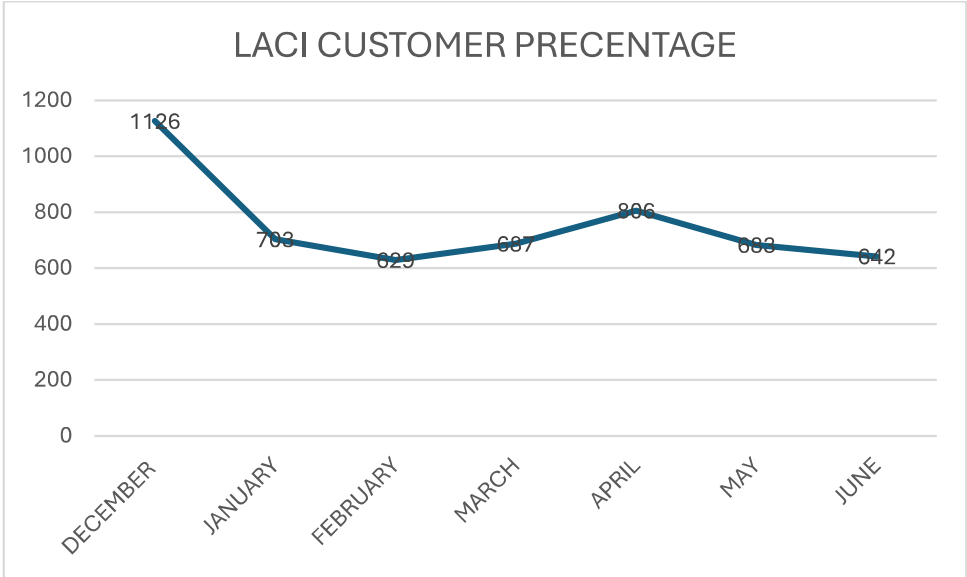
2.3.5. Private Dining Room



Figure 2. 5 Private Dining Room

Private dining room only open when customer reserved the room and when the restaurant fully booked, the private dining room located at 2nd floor and have limited pax (20 pax).

2.4. Average in Percentage



Due to the holiday, December 2023 and early January 2024 are the busiest months. During this time, there is also a special set menu for Christmas and New Year. However, from mid- to late-January, business begins to decrease, and February seeing the lowest sales. Sales increased slightly in March and April compared to February, but decreased again in May and June.

2.5. Kitchen Brigade & Job Description

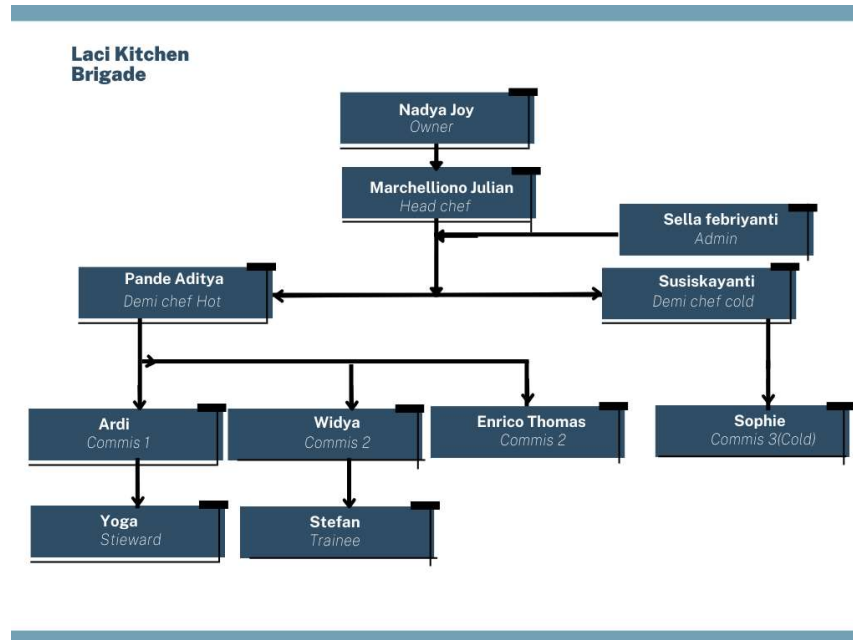


Figure 2. 6 Kitchen Brigade

2.5.1. Head Chef

- Developing new menu
- Creating event
- Manage food cost
- Maintain hygiene and sanitation of the kitchen and storage.
- Looking for a good supplier
- Make schedule for kitchen team
- Controlling the work flow

2.5.2. Admin

- Controlling the cost/ Cost control
- Purchasing Order
- Stock Opname
- Looking for a good supplier

2.5.3. Demi Chef Hot Kitchen

- Make schedule for kitchen team.
- Controlling the work flow.
- Controlling the product process
- Controlling food quality
- Supervise all team members
- Plating product.
- Make par stock

2.5.4. Demi Chef Cold Kitchen

- Controlling food Quality
- Make dessert preparations and garnishes
- Making sales order product
- Make report about the products and item that need to repurchased to admin
- Plating product.
- Make par stock.

2.5.5. Commis 1 & 2

- Controlling food quality.
- Manage sauce station
- Manage grill station.
- Manage preparation a la carte
- Manage stove station.
- Manage deep fry station.
- Manage butcher station.
- Manage wok station
- Manage kitchen inventory
- Plating product.
- Make par stock.

2.5.6. Commis 3

- Controlling food quality.
- Backup butcher station.
- Backup sauce station.
- Backup grill station.
- Backup garnish preparations.
- Backup cold kitchen
- Manage vegetables station
- Manage the kitchen inventory
- Plating product
- Make par stock

2.5.7. Steward

- Responsible for cleaning equipments and tools that used in the kitchen

2.5.8. Trainee

- Controlling food quality
- Manage sauce station
- Manage butcher station.
- Manage vegetable station.
- Manage Deep fry station.
- Manage Grill station.
- Manage wok station.
- Backup cold kitchen.
- Backup the kitchen inventory
- Manage preparations a la carte
- Plating product.
- Make par stock.

2.6. Laci Restaurant Hygiene Procedure

2.6.1. Laci Restaurant Hygiene

- All staffs must join general cleaning every 1 month. General cleaning includes cleaning everything in the kitchen, including to clean the chiller, freezer, oven table, ect. As a trainee, the author usually cleans chillers and freezers.
- Table must wipe with soap and kitchen towel
- Cleaning, trays, chillers, freezers, Thermomix , tables, standing freezer, pan, pot ,oven , microwave , grill and , stove everyday

2.6.2. Personal Grooming

- All staffs must wear black T-shirt, black long pants, socks, and safetyshoes.
- All staffs must be short nails, neat hair, etc.
- All staffs must wear apron and cap.
- All staffs must wash their hands before entering the kitchen.

2.7. Kitchen Installation

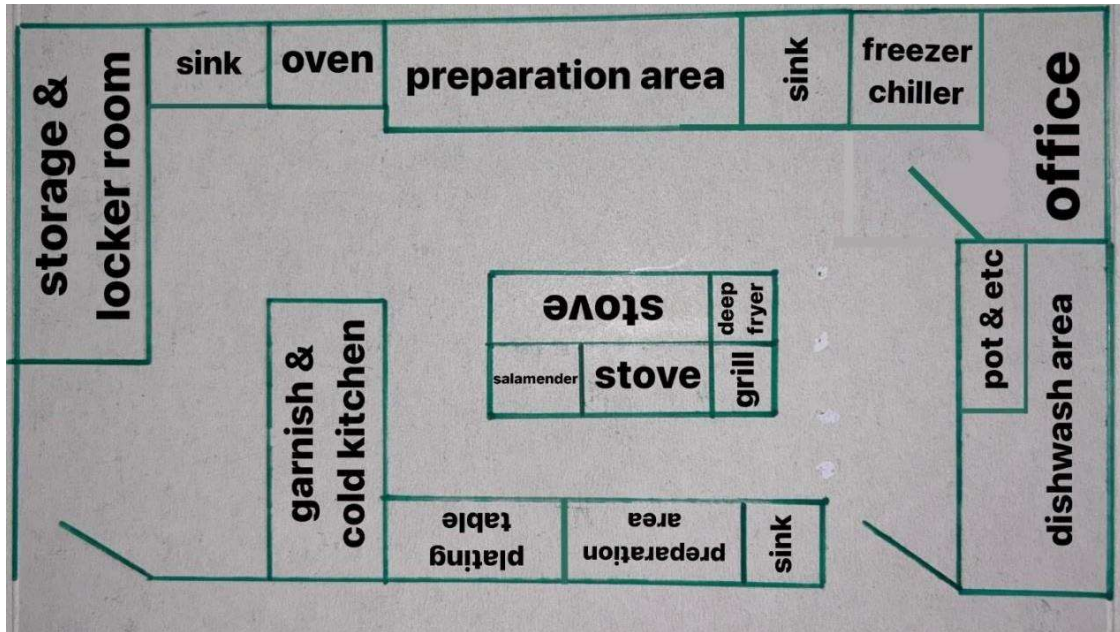


Figure 2. 7 Kitchen Installation