

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1. History of Restaurant

Ledoyen French Dining is located in Jl. Imam Bonjol No.78, DR. Soetomo, Kec. Tegalsari, Surabaya, Jawa Timur. History of the Ledoyen French Dining, established in March, 2023. This restaurant still counts as a new restaurant in Surabaya. Starting with the owner of this restaurant, Chef Maxwell Aurellius Wijaya that has been graduated from Le Cordon Bleu Paris. The owner has previously worked with Yannick Alleno as the owner and founder of Alleno Paris in Paris and the restaurant is a three Michelin-starred restaurant. The owner of Ledoyen has so many experiences in French cuisine, the owner likes to explore and doing experiments research and development of French Cuisine. To pursue the owner's dream, the owner also works with Alain Ducasse at a two Michelin-starred restaurant. The owner has decided to transfer all the knowledge and skills of culinary to Surabaya, where the owner, Chef Maxwell is originally from. The skills and works have been paid off since Ledoyen was established.

Chef Maxwell has one person who can be trusted to handle and take care of the kitchen. Chef Rifai is the right-hand of Chef Maxwell, Chef Rifai is Chef de Cuisine in Ledoyen since the opening of Ledoyen French Dining. Chef Rifai's job is to take care and handle all sections in the kitchen. Chef Rifai is more focused on handling hot and cold kitchen. Chef Maxwell also has another right-hand for pastry kitchen, Chef Reza. Since before the opening Chef Reza already done Research and Development for desserts. But in the mid of February, Chef Reza has resigned as Pastry Chef and handed his position to Chef Hervi as the new CDP of Pastry Kitchen.

From March 2023, Ledoyen French Dining only has a fine dining restaurant. But since June to July, Chef Maxwell and Chef Rifai have done

kinds of Research and Development to make recipes and menu for Lunch Bistrot. And finally, Ledoyen now has two kinds of restaurant, Bistrot for lunch and Fine Dining for dinner. The target of customer that Chef Maxwell wants is People from outside the Country to try and taste various kinds of the owners French Cuisine. The target of his passion in building Ledoyen is to makes French Cuisine to be famous and well-known by many people.

2.2. Vision Mission and Company Objectives

2.2.1. Vision of Ledoyen French Dining

The vision of Ledoyen French Dining is to make Ledoyen to be well-known as the best French Cuisine and an excellent service, and can be famous in Indonesia.

2.2.2. Mission of Ledoyen French Dining

- To make and serve the best French dishes and beverages.
- Ledoyen French Dining wants to embark on a culinary journey and discover a world of exceptional flavors.
- Ledoyen French Dining wants customer to have the best service.

2.2.3. Company Objectives

Ledoyen French Dining wants to bring the French ambience, vibes, and tastes to the customer. Ledoyen has “Ledoyen Route to French” motto that means that the owner of the restaurant wants to bring this Ledoyen Fine Dining to be known as the Best French Cuisine in Indonesia.

2.3. Organizational Structure and Main Task

KITCHEN BRIGADE

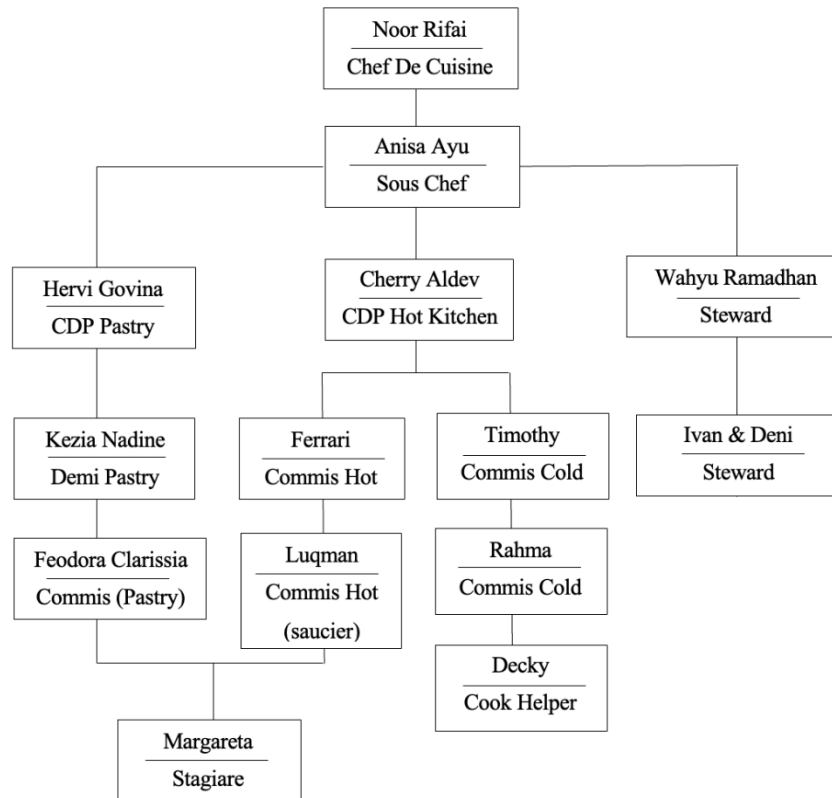


Figure 2.1. Kitchen Brigade

JOB DESCRIPTION

1. Chef De Cuisine

- Supervised all of the things that happen in the kitchen whether it is hot, cold or pastry kitchen.
- Become the checker when service.
- Counting stocks of product every day.
- Check the hygiene of every section in the kitchen.
- Do Research and Development for new menu.
- Make purchase requests of kitchen's ingredient and needs.
- Inform any announcement of reservation or kitchen's problem.

- Responsible for all of the things that happen in the kitchen.

2. Sous Chef

- Be a representative of Chef De Cuisine.
- Handle and inform confirmation of purchase requests from the purchasing.
- Standby and supervise all of the things that happens in the kitchen (all of the sections).
- Standby in hot kitchen section (meat, fish, and main courses).

3. CDP Hot Kitchen

- Responsible for all of the things that happens in Hot Kitchen section.
- Command and help commis to prepare and cooks the dishes.
- Handle purchase requests from the Hot and Cold Kitchen.
- Solving problems from hot kitchen and cold kitchen.

4. CDP Pastry

- Responsible for all of the things that happens in Pastry section.
- Handle purchase request from the pastry section
- Command and help demi chef and commis to prepares all of the pastry's condiments, desserts and garnishes.
- Do Research and Development for desserts menu.
- Standby for lunch and dinner services.
- Check and do the *mise en place* lists.

5. Demi Pastry

- Check and prepare all of the pastry's condiments, desserts, and garnishes.
- Help CDP and commis to develop new menu.
- Standby for lunch and dinner services.

- Check and do the *mise en place* lists.

6. Commis Pastry

- Check and prepare all of the pastry's condiments, desserts, and garnishes.
- Help CDP and Demi Chef to develop a new menu.
- Standby for lunch and dinner services.
- Check and do the *mise en place* lists.

7. Commis Cold Kitchen

- Do *mise en place* of Cold Kitchen.
- Handling situation in cold kitchen while services.
- Check all condiments and garnishes in cold kitchen, and refill it if necessary.

8. Commis Hot Kitchen

- Check stocks of proteins and carbs for the daily reservation or walk-in customers.
- Standby for lunch and dinner service.
- Prepares all the *mise en place* of hot kitchen.

9. Saucier (Hot Kitchen)

- Responsible of all of the sauces in the menu.
- Standby for saucier station.
- Produce stocks for sauces (beef stock, duck stock, chicken stock).

10. Cook Helper (Cold Kitchen)

- Help another commis to handle service.
- Help to check all condiments and garnishes in the menu.

11. Steward

- Responsible for all of the stocks and condition of plates, utensils, cutting boards, gastronomes and other tools in the kitchen.
- Wash and clean all of the plates and other utensils in the kitchen.
- Responsible of the hygiene of the plates.
- Every Sunday, the steward must clean all of the exhaust in the kitchen.

12. Stagiare or Trainee

a) Cold Kitchen

- Learn and master the restaurant's menu.
- Even though the author is in cold kitchen, the author also has to cook several condiments on the stove, like sauteing mushrooms and baby carrot.
- Check Yesterday's lists of *mise en place*.
- Check and refill salad's condiments.
- Prepares and restock garnishes if necessary.
- Help another commis in need.
- Learn and try to control the flow of the kitchen.

b) Pastry Kitchen

- Learn and master the Desserts menu.
- Recognize and learn each desserts side dishes (Lunch and Dinner condiments)
- Check Yesterday's lists of *mise en place*.
- Check and refill salad's condiments.
- Prepares and restock garnishes if necessary.
- Help another commis in need.
- Learn and try to control the flow of the kitchen.

2.4. Establishment Description

2.4.1. Types of Food and Restaurant Concept

Ledoyen French Dining is a restaurant that serves French Cuisine. The concept of the restaurant is Bistrot and Fine Dining. For the bistrot, Ledoyen serves ala carte menu, but for fine dining there are ala carte and degustation menu.

2.4.2. Restaurant's Capacity and Opening Hours

- Ledoyen French Dining has 40 pax full capacity. Ledoyen also has 1 VIP room that can fit into 12-15 pax.
- Opening Hours:
 1. Lunch Bistrot : 11.00 – 15.00
 2. Fine Dining : 17.30 – 22.00

2.4.3. Occupancy Rate

The Occupancy Rate general of Ledoyen French dining is 40-60%. The achievement target of the restaurant is 70-80%. For the details of the monthly occupancy rate is confidential.

2.4.4. Kitchen Layout

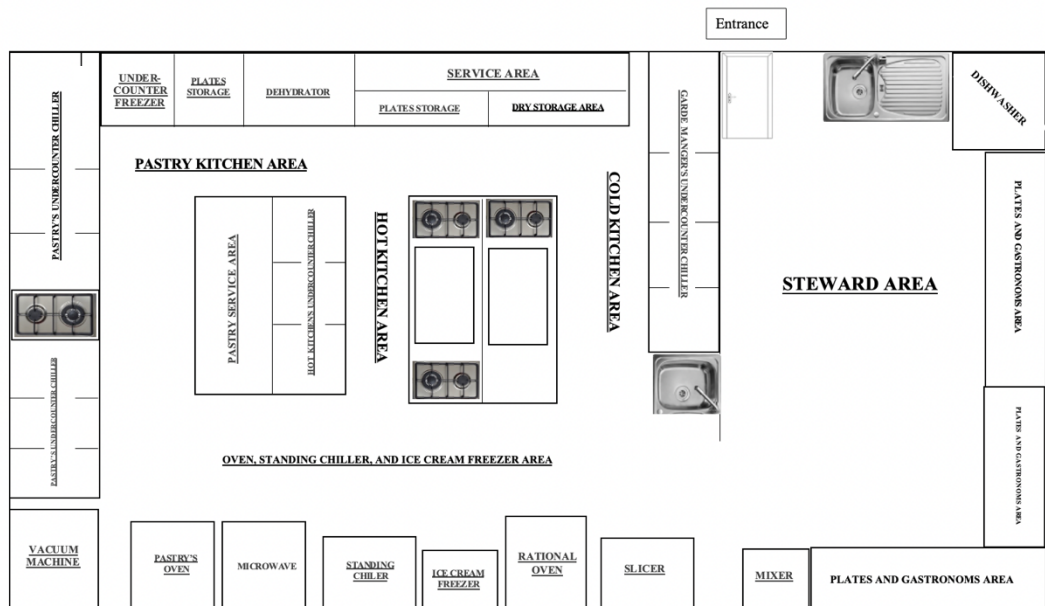


Figure 2.2. Kitchen Layout

2.5. Hygiene and Sanitation

2.5.1. Standard and Procedure of Personal Hygiene

- The author has to wear chef jacket in the kitchen.
- The author has to use safety shoes in the kitchen.
- Hair must be tied to prevent food contamination.
- If the restaurant is crowded, the author must use hand gloves while service.

2.5.2. Personal Care Standards and procedures before, during, and after shift ends.

Personal care standards and procedures before, during, and after shift ends is the same as the previous one in the standard and procedure of personal hygiene.

2.5.3. Sanitation Standards and Procedures

– General Cleaning or Deep Cleaning

Ledoyen's Standard Operating Procedure (SOP) of general cleaning is once a week every Sunday. The author has to clean the Cold Kitchen undercounter chiller for the past 3 months, and for the last 3 months the author has to clean the Pastry's kitchen undercounter chiller. For closing, the author has to clean and scrub the floor. Then clean the station with dish soap and wipe it. Last, double check every station to make sure if it is already clean or not.



Figure 2.3. General Cleaning

– Handling of Kitchen Order

For vegetables like romaine lettuce, curly lettuce, lollo rosa, endives and arugula the author must wash the vegetables and dry it and stores it in the chiller. For additional kinds of vegetables like tomatoes, carrot, celery,

– Food Waste

Ledoyen French Dining has some food waste like peels of carrot, onion, and other kinds of vegetables. The waste of the peel can become tomorrow's ingredients for making vegetable stocks. And for the proteins like duck, chicken, and beef. The skin and bones can be used to make broth. Overall, Ledoyen did not has an accurate standard for food waste.