

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 History of Restaurant

The culinary atmosphere in Canggu has become even more lively with the presence of Lulu Bistrot. A restaurant that brings a new perspective with contemporary French Flavors. Lulu Bistrot is located on Jalan Pantai Batu Bolong, a trendy area filled with shops, restaurants, bars, and cafes.

As dusk settles and the busy streets of Canggu come alive, the warm glow of Lulu Bistrot casts an enchanting spell. The newly opened French restaurant exudes an irresistible blend of classic Parisian charm and contemporary allure. The restaurant's ambiance is a testament to its commitment to creating a relaxed yet lively atmosphere (Cinantya, 2023).

Chef Ryan Thejasukmana, a culinary force hailing from Lombok, is the man that leads the smooth-sailing kitchen of Lulu Bistrot. "I'm pretty confident in my cooking," said Chef Ryan followed with a chuckle. Having honed his skills at renowned establishments like Bridegroom & Bennelong Restaurant in Sydney, Australia, under the tutelage of acclaimed chef Peter Gilmore, his culinary expertise later led him to become the Culinary Leader of Bartolo and Lulu Bistrot.

Executive Chef Ryan Thejasukmana, a young and talented culinary artist. Armed with knowledge from Le Cordon Bleu Sydney, Chef Ryan has prepared and curated a menu of contemporary French bistro favourites using local ingredients that combine beautifully with some of the best overseas products. This culinary philosophy is gleaned from his deep appreciation of French, Spanish and Japanese cooking cultures.

He elaborates, "Some of our French food draws inspiration from the Caribbean part of France, incorporating a diverse range of culinary offerings. That is the essence of what we play with at Lulu Bistrot."

Under the helm of Chef Ryan, Lulu Bistrot has swiftly emerged as a culinary gem among French restaurants in Bali. With meticulous research and development, Chef Ryan has expertly curated a menu that reflects the essence of classic French cuisine. With every delectable dish that leaves the kitchen, Chef Ryan's expertise and passion shine through, creating an extraordinary dining experience that captures the heart of French gastronomy.

2.2 Vision, Mission, and Company Objectives

2.2.1. Vision

Serving thoughtful everyday French food prepared with no fuss

2.2.2. Mission

The Food: serving sophisticated French, Bistrot favourites, creative and fun, approachable menu

The Drink: serving rare quality spirits, up to date wine list, aperitif and European, cocktails

The Crowd: bringing attractive locals, influential expats and travellers, industry insiders

The Service: delivering casual but friendly, well informed, helpful, and professional service

2.3.3 Organizational Structure and Main Task

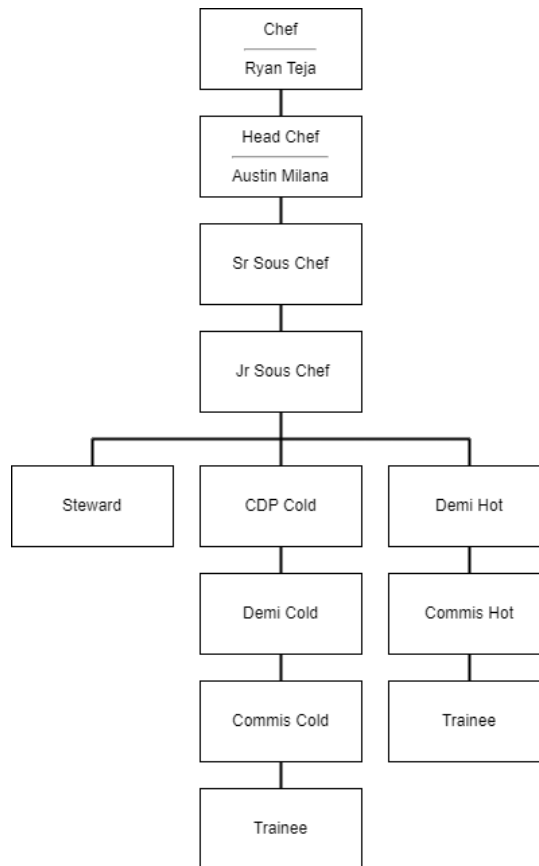


Figure 2. 1 Lulu's Kitchen Brigade

1. Chef

- Menu planning and development
- Recipe creation and standardization
- Staff management and training
- Budgeting and inventory management
- Ensuring food safety and hygiene standards are met
- Overseeing kitchen operations during service

2. Head Chef:

- Supervising food preparation and cooking
- Collaborating with the chef on menu planning
- Training and mentoring junior kitchen staff
- Ensuring quality control and adherence to recipes

- Assisting with inventory management and ordering supplies
3. Senior Sous Chef:
 - Leading a team of cooks and ensuring smooth workflow
 - Assisting with menu planning and execution
 - Maintaining kitchen standards and cleanliness
 - Training and developing junior kitchen staff
 - Assisting in administrative tasks such as scheduling and inventory management
 4. Junior Sous Chef:
 - Assisting with food preparation and cooking
 - Supervising kitchen staff during service
 - Ensuring proper food handling and storage procedures are followed
 - Assisting in maintaining kitchen cleanliness and organization
 - Participating in menu planning meetings and recipe development
 5. Chef de Partie Cold Kitchen:
 - Preparing and cooking dishes assigned to their station
 - Ensuring mise en place (preparation) is complete for their section
 - Maintaining quality and presentation standards
 - Training and supervising junior kitchen staff assigned to their section
 - Assisting with inventory management for their section
 6. Demi Chef:
 - Preparing and cooking dishes under the supervision of senior kitchen staff
 - Assisting with mise en place and station setup
 - Following recipes and portion sizes accurately
 - Maintaining cleanliness and organization in their section
 - Learning and developing culinary skills under guidance
 7. Commis Chef:
 - Preparing ingredients and mise en place
 - Assisting with cooking tasks under supervision

- Cleaning and sanitizing workstations and equipment
 - Learning culinary techniques and kitchen procedures
 - Following instructions from senior kitchen staff and chefs
8. Trainee:
- Observing and assisting kitchen staff with various tasks
 - Learning food safety and hygiene practices
 - Developing knife skills and basic cooking techniques
 - Rotating through different kitchen stations to gain experience
 - Receiving feedback and guidance from experienced chefs and mentors

2.4 Establishment Description

Lulu Bistrot's menus combine elements of high-class dining and a dynamic atmosphere served in three different dining areas, namely the main dining room, bar, and terrace, which can accommodate 70, 14 and 26 guests respectively, which is the capacity of the restaurant around 100 guests.

The building's design takes inspiration from the grand cafes of Paris, featuring a unique blend of classic appeal and modern elegance. Created by the talented team from Modular Studio, a Bali-based design firm, the restaurant's interior stands out amidst the relaxed atmosphere of Canggu.

Lulu Bistrot offers several of its signature dishes including Calamari and Merguez Sausage, Provençal-style Tuna, Onion Tarte Tatin with light Pecorino Sauce, Grilled Fish of the Day with Cilantro Beurre Blanc, and Heirloom Tomato Salad from Puri Tomato with Rose Wine Jelly and Homemade Crème Fraiche (alettasumampouw, 2023).

Lulu Bistrot's concept takes inspiration from the timeless traditions of a traditional French Bistro while infusing it with a distinctive touch of immigrant-inspired cuisine. Chef Ryan describes it as an exploration of the “very, very classic” dishes from Southern France, influenced by Mediterranean and local flavours.

2.5 Hygiene and Sanitation

2.5.1 Personal Grooming

Lulu Bistrot has a high standard for cleanliness at the work environment. All staffs must wear black t-shirts during preparation and change to Lulu Bistrot's uniform and aprons during services. Everyone also must bring a napkin during the service with them. For personal hygiene, everyone must not let their nails grow long and applied with nail arts. Everyone also must keep their hair neat to prevent any hair falls into the food. And to keep everyone safe during works, everyone must wear socks and safety shoes to avoid accidents during services.

2.5.2 Handling of Kitchen Ingredients

For the cleanliness of kitchen ingredients, every good that comes from the supplier must be put in the cool room. After checking if the goods arrived are the same as the goods ordered, the goods are split whether it should go into the refrigerator or freezer. For example, chives that wilt easily must be immediately organized by rolling them up in tissue and then wrapping them in plastic wrap.

2.5.3 Cleaning and Sanitizing Surfaces

To ensure food safety and prevent contamination, it is crucial to clean and sanitize all food contact surfaces, including countertops, cutting boards, and utensils, before and after each use. Additionally, using separate cutting boards for raw meats and vegetables helps prevent cross-contamination. Regularly cleaning and sanitizing sinks, faucets, and drains also play a vital role in maintaining a hygienic kitchen environment.