

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1. History of Ciccia

The opening of this restaurant is on 2021, Ciccia Ristorante presented by Ciccio Group who brought you the famous porchetta place The Gentlepig. Ciccia Ristorante is located in Jl. Imam Bonjol No.82, DR. Soetomo, Kec. Tegalsari, Surabaya, Jawa Timur 60264. The Founder of this Ciccia Restorante is named Matteo Meacci who came a long way from Italy to Surabaya, who had an experience with more than 15 years as an executive chef in 5-star hotels and restaurants.

2.2. Vision Mission and Company Objectives

CICCIA RISTORANTE had an aims to be the food haven for anyone who wants to enjoy Italian comfort food in the most authentic way. The vision of this restaurant is to introduce an authentic Italian Cuisine with a high quality ingredients.

2.3. Organizational Structure and Main Task

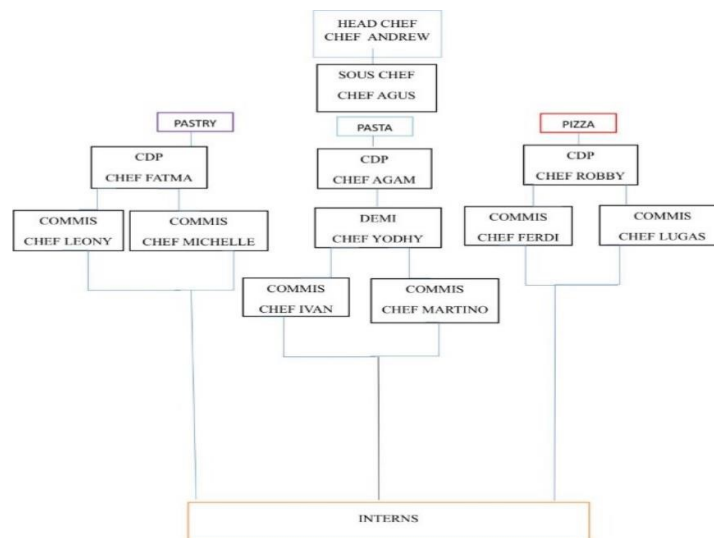


Figure 2.1 Kitchen Brigade

- 1 Head chef, the head chef had a really important role in the kitchen.
 - Chef is responsible for ensuring that the standard and quality of the food production
 - The hygiene within the department is maintained at the highest level at all times
 - Head Chef is very much hands-on, requiring attention to detail and a positive work attitude
- 2 Sous Chef, is a chef who is second in command of a kitchen, ranking directly below the head chef. In large, the sous-chef has many responsibilities, because the executive chef has a more overarching role.
 - Sous Chef must direct how the food is presented on the plate
 - Keep their kitchen staff in order, train new chefs
 - Create the work schedule
 - Make sure all the food that goes to customers is of the best quality to maintain high standards
- 3 Chef De Partie, every kitchen had a certainly various brigade. The big restaurant like hotel usually has stations for every type of food preparation method needed in the kitchen. Chef De Partie also called as Line Cooks.
 - responsible for specific sections of food preparation in the kitchen and training of chefs
 - This position is split into different roles depending on the needs of the kitchen.
- 4 Commis, can also called by Junior chefs who help execute orders at the stations to which they were assigned.
 - Support a chef de partie in a commercial kitchen.
 - Perform cooking, cleaning, delivery, and other support duties as instructed by the chef de partie
 - Commis chefs help ensure that a kitchen's operations run smoothly.

2.4. Establishment Description

Ciccìa ristorante had their classic Italian dishes as well as some modern fusion guaranteed to satisfy customer palate, such as : Tuscan Grill which is an imported dry-aged steak of any cut and sizes, Hand-Tossed Pizza which is an authentic Neapolitan style pizza, and Handmade Pasta which is house-made from scratch and served with all the classic sauces.

The restaurant concept had a vintage ambience that are inspired by a village in Italy but it's modified with a little touch of a modern style in some corner of the restaurant. This pattern extends into the interiors where there is an Italian paintings on the wall, wood motif at the ceiling and a brick wall. On the others side of the restaurant, they design it with a glass wall around the restaurant with a water fountain in the middle of the restaurant to make it more homey and aesthetic.

The type of food that are serve are traditional Italian food. The occupancy, in weekdays' afternoon there are around 50+pax out of the 80+ seats available. For dinner around 20+ pax on weekdays and for the weekend 80+ pax during lunch and 60+ pax for dinner.

The opening hour in this restaurant is 10:00 am until 22.00 pm for the last order at 21.30pm. The seating capacity of the restaurant is 130+ pax.

The lowest occupancy rate of Ciccìa from August until January is on August, maybe it was caused by many people were going out from Surabaya city to collage and travelling. At December, the restaurant held a special vent such as Christmas and New year. That is why at December and January, Ciccìa Occupancy rate is very high.

Dry Storage

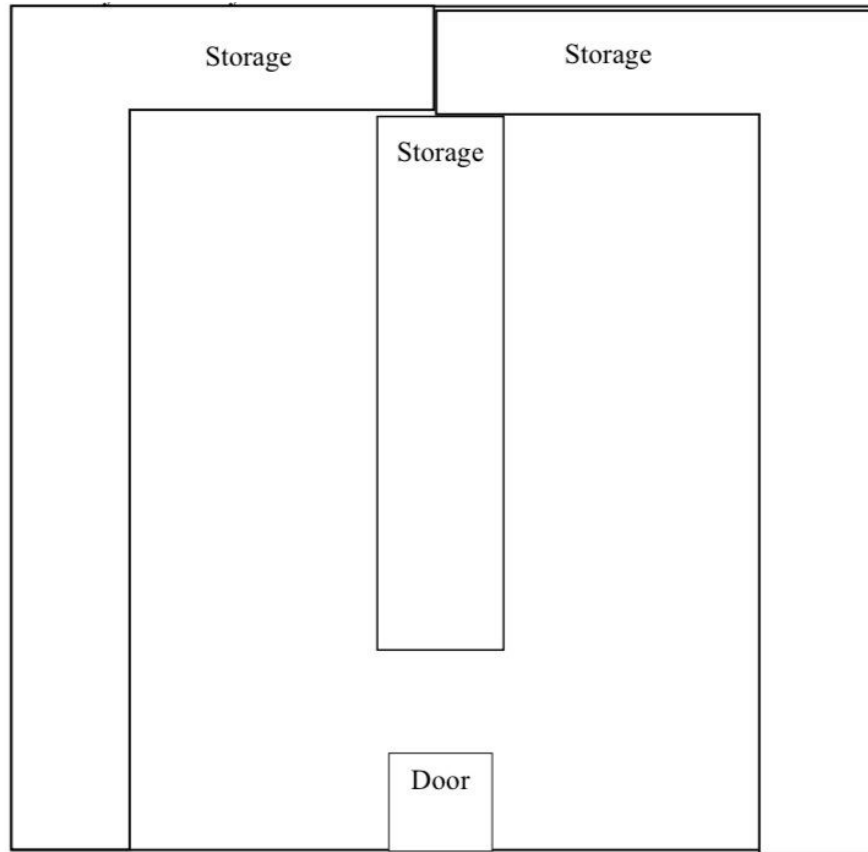


Figure 2.2 Dry Storage Layout

Kitchen Layout

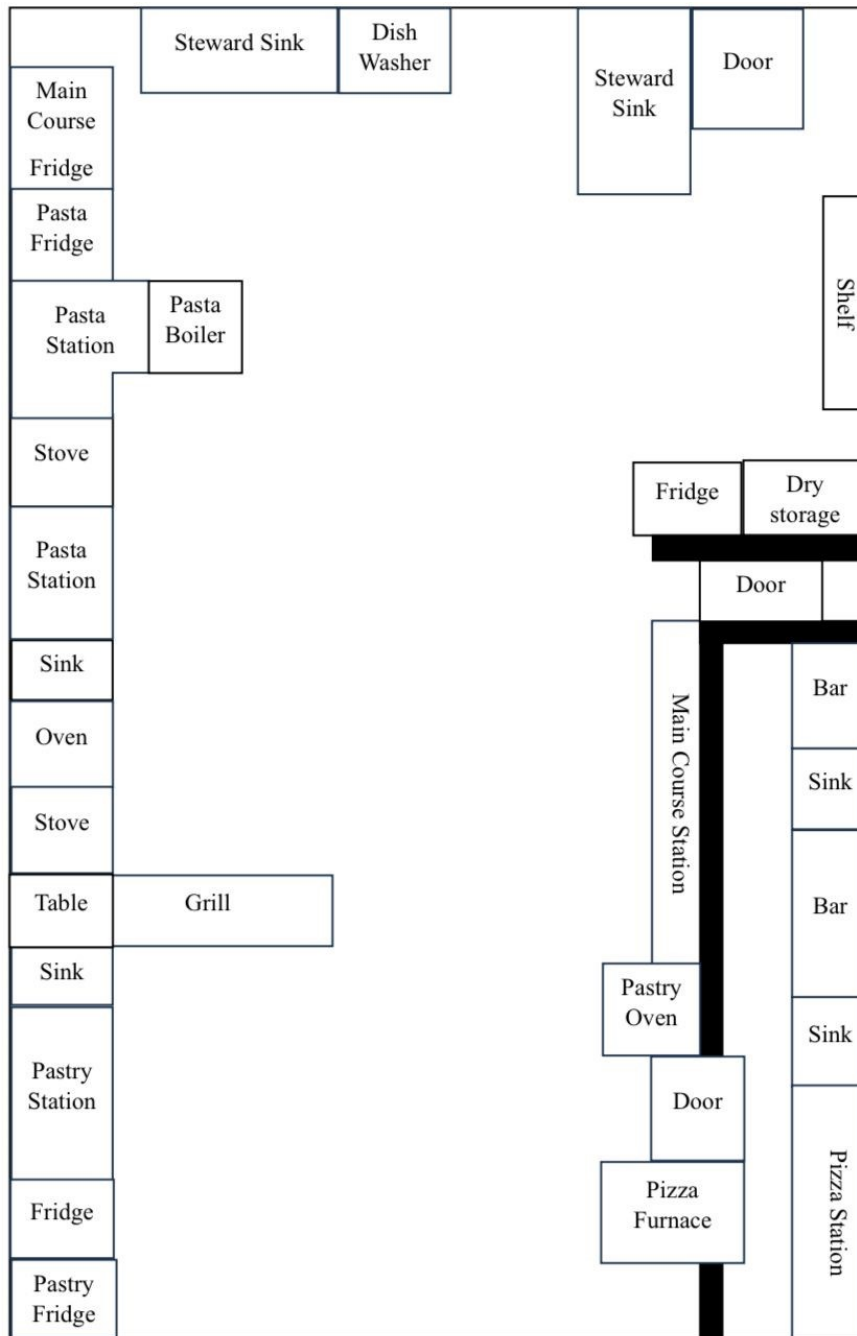


Figure 2.3 Kitchen Layout

2.5. Hygiene and Sanitation :

1. Self-Grooming at Ciccia
 - Everyone in the kitchen must wear a hat/hair net when they are working in the kitchen and can only be taken off when they are on a break or after the shifts end
 - We need to wear a safety shoes and chef jacket from the beginning of the shift until the end of the shift.
 - The staff nails had to be cut off and clean without any decoration or nails art.

2. How to clean up a kitchen station
 - Clean the station with a wet sponge and soap until the station is clean and all of the stain is peeled off from the station, then we need to wiped it up with a dry towel.
 - The stations need to be clean up after we finished our preparation, serving costumers, and at the end of our shift.
 - Ciccia general clean up will be held in every 2 months.

3. Food handling
 - We need to used gloves when we want to packed a pasta that already cooked to a portioning size. Such as : packing a Spaghetti, fettucchine, tortellini, tagliatelle, macaroni.
 - We need to use a gloves when we plating every dish from main course, dessert, and every other dish.
 - We used a system called FIFO or First in First Out. All new item that came such as : Onion, Garlic, Shallot, or any Vegetable must be placed in a bottom of the container and every layer of the container must layered by paper towel, then the old item must be put on the top of the container. This system is used to prevent the ingredient from rotten and food waste. This system is applied to any other ingredient. Also, if there is any ingredient that is spoiled must be writen it in the spoiled lock.