

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1. History of Restaurant

Mozaic Restaurant is founded in 2001 by renown chef Chris Salans. Mozaic is a proud member of Les Grandes Tables du Monde (The Best Tables of the World) making it the best restaurant in Ubud for fine dining and private, romantic dinner experiences. Led by Michelin star restaurant trained chefs Chris Salans partnered with Blake Thornley, Mozaic takes diners on a culinary journey of flavors deeply rooted in Balinese culture. In 2022, Mozaic Restaurant Gastronomic Bali reopened its doors, re-designed and with new head chef Blake Thornley taking the helm alongside chef Chris Salans.

This iconic Asian gastronomic destination has undergone extensive remodelling of both the venue and menu concept. Beginning a new chapter while staying true to its roots of delivering culinary excellence and showcasing Indonesian spices, ingredients, and seasonal products with a sustainable gastronomic approach

2.2. Vision, Mission and Company Objectives

2.2.1. Vision Mozaic Restaurant

At Mozaic we believe that sustainability is essential for the long-term success of the business and the planet. Hence, they source their ingredients locally and prioritise environmentally friendly practices in their kitchen. They also believe in innovation and regularly experiment with new techniques and ingredients to create unique and exciting dishes.

2.2.2. Mission of Mozaic Restaurant

Mozaic aim to serve the best fine dining experience while minimizing environmental impact by implementing practices such as sourcing local and organic ingredients, reducing, recycling and upcycling our waste and minimalise our carbon footprint, while still still providing high-quality experiences to our customers.

2.2.3. Company Objectives

The company aim to provide an exceptional dining experience, with attention to every detail, from the presentation of each dish to the quality of service. All of these elements come together to create an unparalleled dining experience that leaves guests feeling satisfied and inspired.

2.3. Organizational Structure and Main Task

2.3.1. Organizational Structure

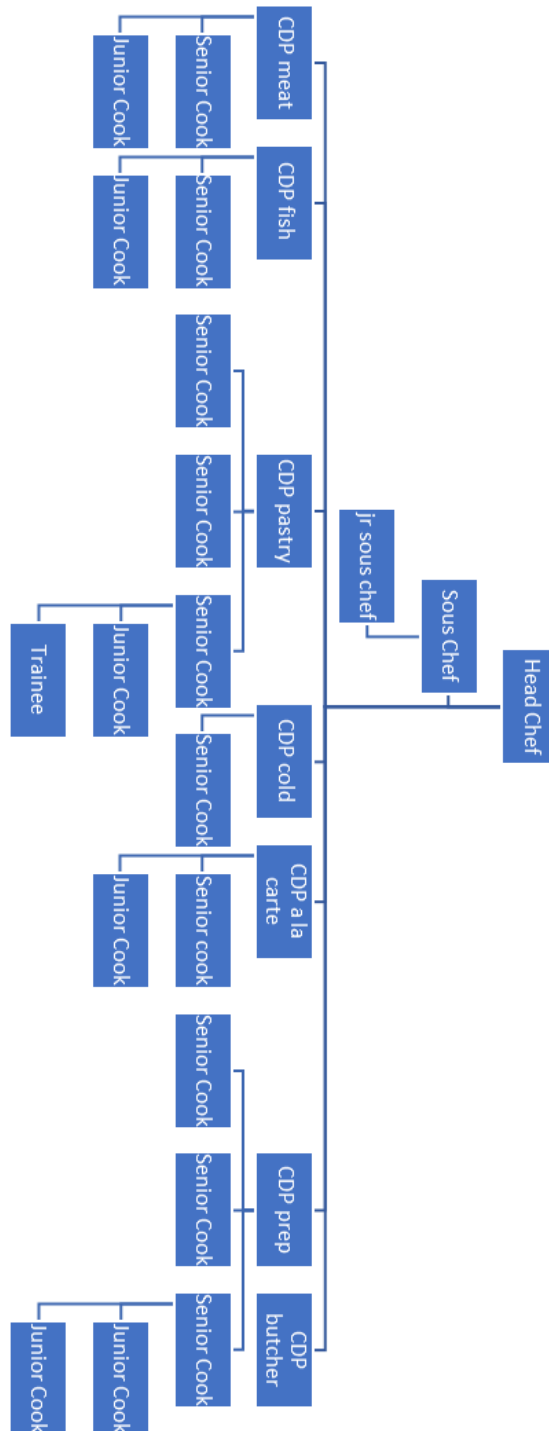


Figure 2. 1 Kitchen Brigade

2.3.2. Main Task

1. Head Chef

- Responsible for all kitchen process
- Develop new menu
- Maintain food quality
- Manage food cost and purchasing

2. Sous Chef

- Supervise kitchen staff
- Check and manage daily purchasing
- Maintain food quality
- Checking inventory

3. Junior Sous Chef

- Check and manage daily purchasing
- In charge of all CDP
- Maintain food quality

4. Chef de Partie

- In charge of each section
- Managing daily task for each cook
- Training cook and trainee
- Doing and checking quality of all preparation
- Doing all cooking everyday

5. Senior / Junior Cook

- Preparing ingredients and utensils
- Cooks the food
- Doing daily task given by CDP

6. Trainee

- Help Cooks and CDP prepare ingredients and utensils
- Do all preparation given
- Helps CDP and Cook do the cooking

2.4. Establishment Description

2.4.1. Type of Food

Mozaic Restaurant serves French Indonesian cuisine. It has 2 types of dining options. First is the fine dining menu called the dining room. Second is the a la carte menu called the tasting room. For the fine dining options this restaurant offers seasonal and botanical(vegetarian) menu. This restaurant also prepare bar for guest who want to enjoy seasonal cocktails crafted from locally-sourced ingredients and selected variety of wines

2.4.2. Concept

Delivering culinary excellence and showcasing Indonesian spices, ingredients, and seasonal products with a sustainable gastronomic approach. In the kitchen at Mozaic involves the creative use of traditional Balinese ingredients and cooking techniques to produce exciting and contemporary dishes

2.4.3. Capacity

This restaurant capacity is 60 people with maximum 18 person each session with 15 minute gap for each session.

2.4.4. Opening Hours

12.00pm – 12.30am

2.5. Hygiene and Sanitation

1. Personal Hygiene

- Wear kitchen uniform and safety shoes
- Use cap or hair net
- Nail should be clipped
- Wash hand before and after entering kitchen
- No Accessory prohibited

2. Kitchen Hygiene

- Clean equipment after use
- Use different cutting board for each ingredient
- Put dirty equipment to sink after use
- Wash all fruit and vegetable before process
- General cleaning every Monday
- Put back all equipment back to its original place
- Keep the sink clean and dry
- Separate organic and unorganic trash
- Cover all condiment that have been prepare with plastic wrap

3. Food Management

- Leftover sorbet or ice cream will be mix with the new one
- Check and weight all incoming ingredient, such as fruit, vegetables, and meat.
- Put all fruit and vegetables inside walk in chiller to each designated place
- Leftover ingredient will be use again except for vegetables
- Weight and portion proteins before storing