

## **CHAPTER II**

### **ESTABLISHMENT BACKGROUND**

#### **2.1 History of resort**

OBLU NATURE HELENGELI was open in 2015 under ownership and management from Atmosphere Group and re-opened at 21 December 2024 under SENTIDO group that had been purchased by DER Touristik at 2019 with an all new looks and facility. The name has been changed to OBLU NATURE HELENGELI by SENTIDO. Atmosphere core group starting at 2013 with 1 resort named Atmosphere Kanifushi and now already have more than 8 resorts around Maldives. Atmosphere core is a dynamic and fast growing hospitality company currently expanding to India, Sri Lanka, Nepal and Bhutan. Atmosphere Core currently now have 8 resorts which is Atmosphere Kanifushi, Oblu Nature Helengeli by SENTIDO, VARU by Atmosphere, Ozen Reserve Bolifushi, Oblu Xperience Ailafushi, Ozen Life Maadhoo, Oblu Select Sangeli, and lastly Oblu Select Lobigili.

#### **2.2 Vision Mission and Company Objective**

##### **2.2.1 Vision of OBLU NATURE HELENGELI by SENTIDO**

Evoke a unique sensory experience that helps people transcend into new planes of consciousness. Create a feeling of amazement and leave people yearning to come back for more.

##### **2.2.2 Mission of OBLU NATURE HELENGELI by SENTIDO**

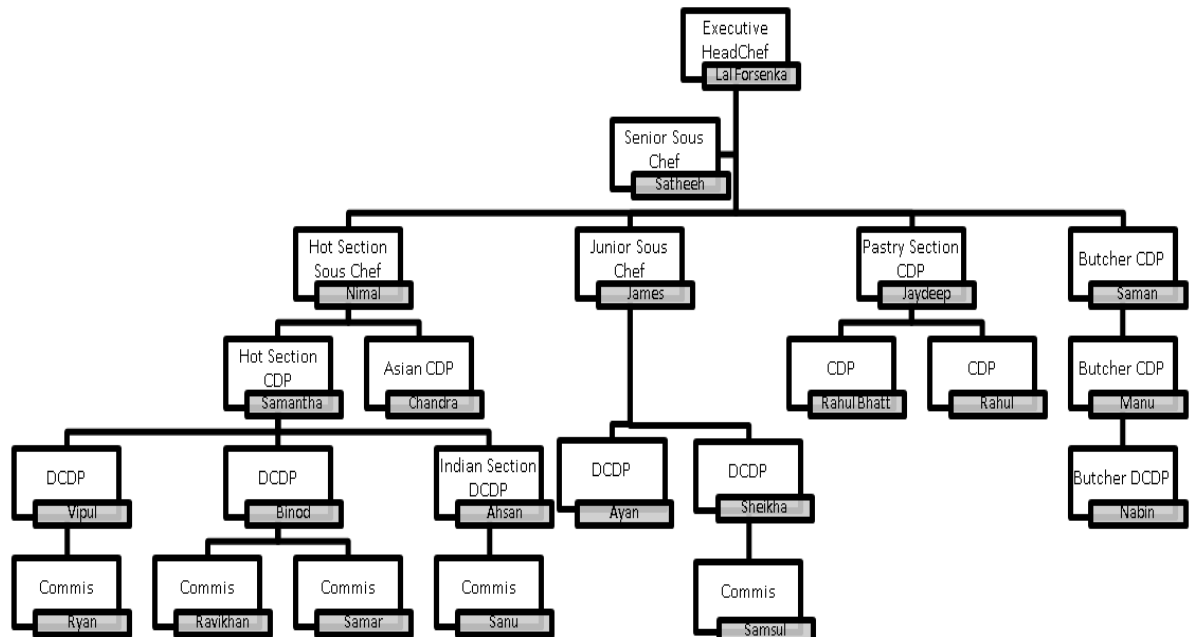
- Emotionally Sincere: doing the best for our guests and colleagues, truly and deeply care about those we serve and seek to ensure we always strive to the utmost of our abilities to improve their happiness.

- Intelligently Simple: we act with care, consideration and thought to provide the best possible experiences to our guest without fuss or complexity
- Intuitively Innovative: we have instinct to proactively and dynamically respond to the world of needs of the guests we serve. Creating and evolving to provide hospitality without limits
- Honestly Different: we have a genuinely different perspective on the world. One that allows us to see things from a unique point of view, we see the best in the world around us and believe life is for us to enjoy.

### **2.2.3 Company Objective**

Atmosphere Hotels & Resorts brand aims to provide a rich diversity of experiences through seven well-defined sub-brand options giving property owners maximum flexibility while leveraging world class, turnkey solutions. The sub-brand portfolio includes ATMOSPHERE elevating a classic luxury experience and highlighting the individuality of each resort, BY ATMOSPHERE offering a charming getaway with heart-warming hospitality, AN ATMOSPHERE EXPERIENCE that will weave local culture and natural surroundings into the design, A SIGNATURE ATMOSPHERE for an enriching and elegant stay in iconic properties, and ELEMENTS OF NATURE BY ATMOSPHERE for tranquil wellness retreats. A conversion sub-brand, HERITAGE BY ATMOSPHERE will curate historical properties – from ancient have is to colonial bungalows. AN URBAN ATMOSPHERE will feature authentic hotels and resorts located in the heart of the city.

## **2.3 Organizational Structure and Main Task**



1. Executive Head chef:

- Handling purchasing request for all kitchen in the resort
- Manage food cost in the kitchen
- Maintaining food standard in the kitchen

2. Sous chef

- Directly maintain food quality everyday
- Communicate with guest in the dining area (public relation)
- Replace head chef job while head chef not in the kitchen
- Reminding other chef to keep the kitchen clean

3. CDP (Chef de Partie)

- In charge of each section to make sure the work is done nicely
- Checking quality of the preparation
- Doing the cooking everyday
- Maintaining hygiene in the kitchen everyday

4. DCDP (Demi Chef de Partie)

- Helping the CDP prepare the food everyday
- Doing preparation for tomorrow breakfast, lunch, and dinner

- Maintaining hygiene in the kitchen
5. Commis
- Helping the DCDP to prepare the food and do the preparation
  - Maintaining hygiene in the kitchen
  - Clean the kitchen everyday
  - Helping refilling buffet area everyday
  - Keep the buffet area full and not empty
6. Trainee
- Helping other chef with all the work
  - Maintaining the hygiene in the kitchen
  - Keep the buffet area full and tidy
  - Help commis to do preparation
  - Prepare the utensils and equipment for other chef

## **2.4 Establishment Description**

### **2.4.1 Resort Description**

Oblu Nature Helengeli has 152 villas and has 8 different type which is De

### **2.4.2 Restaurant**

#### **1. The Spice**

The Spice is buffet restaurant in Oblu Nature Helengeli that serves hundreds of guest every day and serving international buffet cuisine. The spice restaurant capacity can fit more than 300 guests.

The Spice opening hours:

- Breakfast : 07.00-10.30
- Lunch : 12.00-14.30
- Dinner : 19.00-22.00

#### **2. Just Grill**

Just Grill is a la carte restaurant that specialize in seafood and meats especially beef. Just Grill providing set menu and also a la carte. Just grill restaurant capacity is 72 seats.

Just Grill opening hours:

- Lunch : 12.00-14.30
- Dinner: 19.00-22.00

### 3. Raga Route

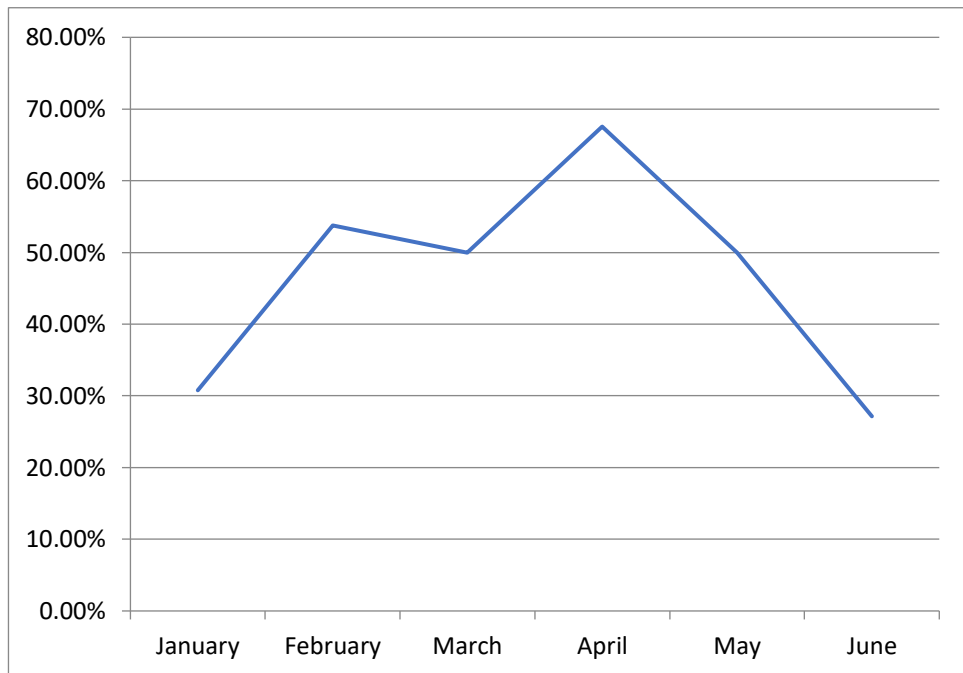
Raga Route is the newest restaurant in Oblu Nature Helengeli that specialize in Indian cuisines and all the chef is from India. Raga route is bringing Indian food to another level. The restaurant capacity is 62 seats.

Raga Route opening hours:

- Dinner ( Pre-booking) : 18.30-22.00

## 2.4.3 Occupancy rate

Occupancy rate at OBLU NATURE HELENGELI By Sentido since January to June.



January 30.77%  
February 53.77%

March	49.96%
April	67.55%
May	50%
June	27.15%

## **2.5 Hygiene and Sanitation**

### **2.5.1 Personal Grooming and Hygiene Standard**

At OBLU there's a standard that each kitchen staffs needs to follow including all the trainees. During orientation each trainee is handed out a guideline regarding the personal grooming and hygiene standards, it is as follows;

1. Personal grooming
  - Hand and nail should be clean and dirt free
  - Shoes need to be clean and well-polished
  - Hair should be short and not fall on forehead or touching ears
  - Accessory is prohibited for kitchen staff
  - Beard is not allowed for kitchen personnel
2. Personal hygiene
  - Hair must be shampooed in periodic interval
  - Always wash hand before entering kitchen
  - Shower at least twice a day before commencing and after finishing your shift
  - Use deodorant after showering and reapply regularly
  - Clean your socks and undergarments daily after use
  - Brush your teeth 2-3 times a days
  - Floss regularly
  - Hands and breath should be free of any smoke odor
  - Use a breath mint or mouthwash

## **2.5.2 Kitchen Hygiene and Sanitation Standard**

In Oblu there is standard for cleaning and sanitation for kitchen. It is as follow;

### **1. Kitchen hygiene**

- Clean the station with suma bac D-10 chemical (Cleaning and disinfection of kitchen surfaces) after using or if there is any stain.
- Wipe all the under counter with disinfection spray and wipe it dry
- Use different chopping board depend on the items
- Keep the sink clean and dry for washing vegetable and fruit
- Clean equipment after using
- Send dirty plate directly to dish wash area and equipment to pot wash area
- While doing general cleaning, take out all the item from under counter and chiller, then wipe all the surface and side of the chiller and lastly spray disinfection liquid and wipe it dry
- Using different kind of cutting board depend on the items.

## **2.5.3 Receiving and Handling Ingredients**

- When the supply come, take out all the fruit and vegetable from the box and put in the basket before putting in the walk-in chiller
- When using vegetable wash in the sink before cut the vegetable and after cut, wash it one more time before use
- Wash all the fruit before cutting

## **2.5.4 Food Waste Management**

- If there any leftover steamed vegetable, grilled vegetable, grilled chicken, or grilled fish from the buffet, chef will give it to cold section for dinner or tomorrow salad

- Left over fruit from the buffet , cold section can turn it into shooter or palate cleanser juice
- Vegetable trimming like carrot, broccoli, and onion can be turned into vegetable lasagna
- Any unnecessary buffet left over normally will be thrown away.