

## CHAPTER II

### ESTABLISHMENT BACKGROUND

#### 2.1 History of Restaurant

Namaaz Dining first opened on November 1<sup>st</sup>, 2013, by Chef Andrian Ishak. This restaurant is known as private dining restaurant that serves Indonesian dishes. It is a restaurant that serves a 17-course dinner of Indonesian food to each of its customers. Namaaz Dining is the first private dining restaurant in Indonesia to use molecular gastronomy technique and apply them to Indonesian dishes. Since it is a combination of modern culinary arts techniques with Indonesian dishes, almost every course at Namaaz Dining is described by the phrase ‘what you see is not what you get’, reflecting the surprising and inventive nature of their dishes. Namaaz Dining was initially opened in Fatmawati for a year and then moved to its new location in Kebayoran Baru, South Jakarta.

The owner of Namaaz Dining, Chef Andrian Ishak, used to be a musician and a painter, which is why he called himself an artist. He also loves to travel and try a lot of food when he travels, which inspired him to create new dishes. When Namaaz Dining was created, it is said that chef Andrian Ishak was experimenting with food. Chef Andrian Ishak also love to collect information, like food pairing from books, which he then applied to Indonesian dishes. He was driven by passion and curiosity, which makes him use scientific techniques, such as molecular gastronomy, to produce playful variations on Indonesian dishes.

Chef Andrian Ishak, who expresses his creativity through food, changes the concept of fine dining into ‘fun dining’. Since he also wants to entertain the guests, Namaaz Dining restaurant has a theme that changes every season. The previous seasons were video game, supermarket, cinema, childhood, and street food. Currently, it’s Namaaz Dining ‘favorite course’ or ‘season x’. In this

season Namaaz has brought together all of the favorite courses from the past seasons into one.

## **2.2 Vision, Mission, and Company Objectives**

### **2.2.1 Vision**

Making molecular gastronomy a well-known part of Indonesian cuisine by combining modern cooking techniques with traditional dishes to offer unique dining experience. Namaaz Dining aims to turn fine dining into a fun and interactive dining adventure, where every course is a surprise.

### **2.2.2 Mission**

To explore and expand the possibilities of Indonesian cuisine using molecular gastronomy and creative techniques. Namaaz Dining aims to deliver inventive and imaginative twists on Indonesian traditional dishes, ensuring that each meal is both memorable and entertaining.

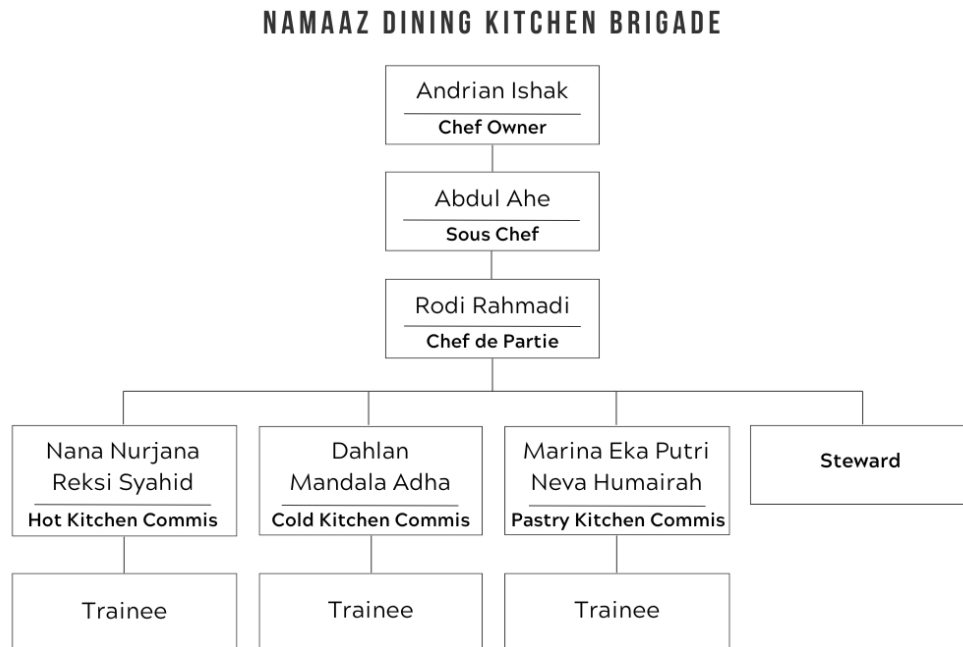
### **2.2.3 Company Objectives**

Elevating Indonesian cuisine by using molecular gastronomy techniques while continually introducing exciting theme each season, which provides every diner with a memorable dining experience by combining traditional flavors with modern culinary artistry.

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

The kitchen's organizational structure is designed to ensure efficiency and uphold high standards of food quality. In Namaaz Dining, the kitchen operates under the leadership of the Chef Owner, supported by a Sous Chef. The kitchen team includes a Chef de Partie which are assisted by the Commis

Chefs. Stewards assist all kitchen staffs to maintain cleanliness and hygiene, while Trainees gain practical experience across various kitchen tasks.



**Figure 2.1** Namaaz Dining Kitchen Brigade

1. Chef Owner
  - Manage restaurant operations and financial aspects
  - Ensures consistent food quality and sets high kitchen standards
  - Approves menu development and provides creative idea
2. Sous Chef
  - Assist Chef Owner with daily operations
  - Creates new menu and recipe
  - Contribute to menu planning and recipe development
  - Supervises kitchen staff and ensures smooth workflow
3. Chef de Partie
  - Supervises Commis Chef
  - Ensures food quality and keeps workstations organized
  - Manages the coordination of food preparation
4. Hot, cold, and pastry kitchen Commis
  - Responsible for food preparation and plate dishes

- Maintain clean and organized workstations
  - Delegate tasks and supervises trainees
  - Assist in ensuring food quality and consistency
5. Steward
- Ensure kitchen cleanliness and hygiene
  - Clean dishes, utensils, and kitchen equipment
6. Trainee
- Responsible for food preparation, plating, and check food stock
  - Clean workstations and kitchen areas
  - Serve and explain dishes to customers

## **2.4 Establishment Description**

Namaaz Dining is a fine dining restaurants that serves a 17-course dinner of Indonesian dishes, where every course is a combination of modern cooking techniques with traditional dishes. Each course has its own way to be enjoyed and uses scientific techniques to create, therefore each dish served to the customer will come with an explanation on how to enjoy it, and every condiment on each dish will be explained.

From Tuesday to Saturday, Namaaz Dining is open to entertained guests with its memorable courses. Since the restaurant only open for 3,5 hours during dinner time, Namaaz Dining has 2 sessions of dining experience. The first session starts at 18:30 and the second session starts at 19:30, with the restaurant closing at 22:00. Namaaz Dining 17-course dinner usually takes about 2-3 hours to enjoy. Namaaz Dining can accommodate 35 guests at maximum capacity per day. The number of guests can vary every day. The average number of guests is around 22, with an occupancy rate of 63%. On weekdays, mostly 16 to 24 guests come to Namaaz Dining, and on the weekend, mostly 20 to 26 guests want to experience fun dining at Namaaz dining. It is only at

full capacity when a group of guests comes to experience fun dining with their friends and colleagues.

Namaaz Dining has a season that changes every year; therefore, their food concept also changes every year. Currently, Namaaz Dining is in season X, featuring a 17-course Indonesian dinner that includes Namaaz Dining's favorite courses from every season and theme such as video games, supermarket, street food, cinema, and childhood over the last 10 years. Those 17 courses consist of a welcome drink, appetizers, main course, and dessert. Namaaz Dining has 2 dining area, the first area is on the first floor, which is for the welcome drink, appetizers, and main course. After guests are done with the main course, they are moved to the second floor to enjoy the 'what you see is not what you get' desserts.

## **2.5 Hygiene and Sanitation**

At Namaaz Dining, all the kitchen staffs and trainees are required to wear black chef jackets, black trousers, black safety shoes, and socks during preparation hours. During service hours, kitchen staff, servers, and trainees are required to wear black chef hats, aprons, and hand gloves. Before preparation starts, all staff and trainees must clean the tables that are going to be used for preparation and wash their hands before touching any ingredients. All women are also required to tie their hair and are not allowed to use nail polish and have long nails.

All ingredients such as vegetables and dairy are fresh every day. Proteins and processed ingredients are kept and vacuum-sealed in freezer for a maximum of one week. For preparation, all staff and trainees are required to put their ingredients into trays lined with baking paper, covered with plastic wrap, and place their ingredients inside the cambro container or squeeze bottle for liquids.

After preparation time, all staff and trainees are required to clean their stations that will be used for service hours. After service hours, all staff and trainees are required to clean the kitchen by washing the table with soap, tidying up the refrigerator, and sweeping and mopping the kitchen floor. Every Saturday, Namaaz Dining has general cleaning where the staff and trainees are required to wash the refrigerator, preparation tables, cupboard for dry ingredients, and sweep, brush, and mop the kitchen floor.