

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 History of Restaurant



Figure 2.1 Brand Logo

BRAUD Café opened its doors in 2020 as an extended expression of BRAUD Artisan Bakery, located in Bali, Indonesia. Bringing inspiration from all that surrounds us we are here to brew coffee, serve you whole some genuine food, sourdough loaves and baked goods. All that we do at BRAUD is focused towards forever experimenting, improving, and learning while strengthening our team, family, and community.

Established in 2022, BRAUD General Store is the next step of Bali's BRAUD Artisan Bakery, that first began with BRAUD Café in 2020. Bringing along our signature sourdoughs and pastries, we are furthering our craft with wholesome, curated food and beverages.

2.2 Vision, Mission, and Company Objectives

2.2.1 Vision and Mission of BRAUD General Store

To be the finest in our craft where we are the platform off passion, expression, and creativity for the community.

2.2.2 Company Objectives of BRAUD General Store

Focused towards forever experimenting, improving, and learning while strengthening our team, family, and community. Allowing customers to see the love, time, and effort we put into our goods.

2.3 Organizational Structure and Main Task

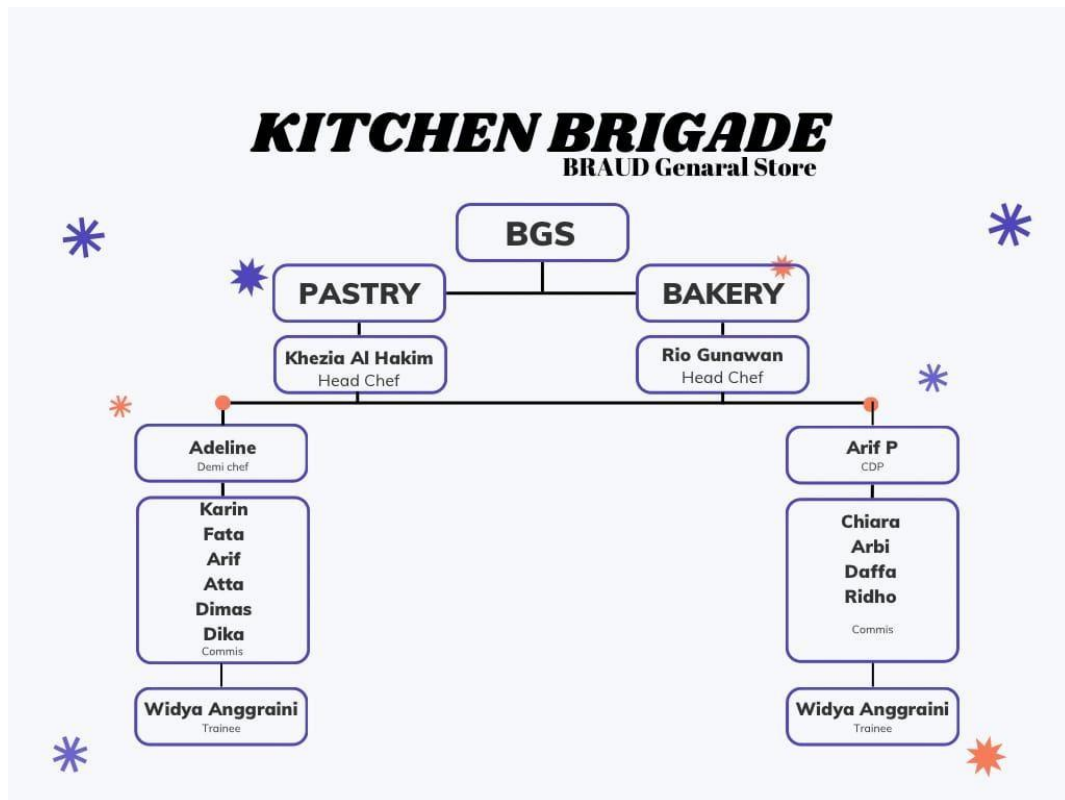


Figure 2.2 Kitchen Brigade

1. Head Chef
 - Responsible for all things.
 - Creating new menu.
 - Organize the schedule.
 - Quality check product.
 - Receive wholesale and store product complaints.
2. Demi Chef
 - Assist Head Chef with product R&D.
 - Assist with product problems before heading to Head Chef.
 - Order ingredients that are out of stock.
 - Quality check product.

3. Commis
 - Teaching trainees.
 - Reporting materials that have run out.
4. Trainee
 - Assist staff.

2.4 Hygiene and Sanitation

BRAUD General Store uniform is not too formal. wearing a white t-shirt and black inner for those who wear veil, comfortable pants, for those who wear veil must wear black, a bandana or hat, comfortable shoes, and socks. Nails should be clipped, clean, do not use nail polish because it can contaminate the product and is not allowed to use jewellery except watches.

Equipment and tools used must be clean and dry, after use place in the sink and wash immediately. Unused ingredients must be tightly closed and wrapped in plastic wrap, if necessary, then returned to its place. If you are going to touch the product, especially ready-to-eat product, you must use hand gloves. After finishing the prepare, tidy up the working station with soap and wipe it.