

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 History of Kanvaz Patisserie by Vincent Nigita

Kanvaz Patisserie by Vincent Nigita is one of the most iconic spot to visit in Bali. First opened in 2021 under the auspices of Kanvaz Village Resort Seminyak. The Chef Owner, Vincent Nigita, was born in Bordeaux and grew up in Lyon. He had always loved baking cakes and sweets for his family to enjoy. Since childhood, Chef Vincent felt that school was not for him and wanted to turn his passion into a profession. At 17 years old, as he was finishing his 100-hour apprenticeship in Lyon, he was offered the position of pastry chef at a renowned establishment in Courchevel, in the French Alps. He then worked as a Pastry Chef at Four Seasons Hotel Paris. He has developed a global career by working for some of the most renowned Michelin-starred chefs in the world, including Pierre Gagnaire, Christian Le Squer, and Éric Briffard.

Vincent left the Four Seasons Hotel Paris in 2016. His original plan was to take a global tour to gain more knowledge about the art and science of pastry making. During a vacation in Bali, he fell completely in love with the island's culture, the people and the atmosphere. He then decided to leave everything behind and settle in Bali. A few years later, he opened a small pastry shop with his name. Then in 2021, he began the adventure of Kanvaz Patisserie by Vincent Nigita with his colleague, Lionel Di Mayo. Kanvaz Patisserie by Vincent Nigita located in Kanvaz Village Resort Seminyak at Jl. Petitenget No.188, Kerobokan Kelod, Kec. Kuta Utara, Kabupaten Badung, Bali.

2.2 Vision and Mission

2.2.1 Vision

Kanvaz Patisserie Vincent Nigita has a vision to introduce fine Pastry, Bakery with high quality ingredients to all the visitors.

2.2.2 Mission

Kanvaz Patisserie by Vincent Nigita has a mission to always maintain their quality. They also will create and develop more menus, especially when national holiday come.

2.3 Organizational Structure and Main Task

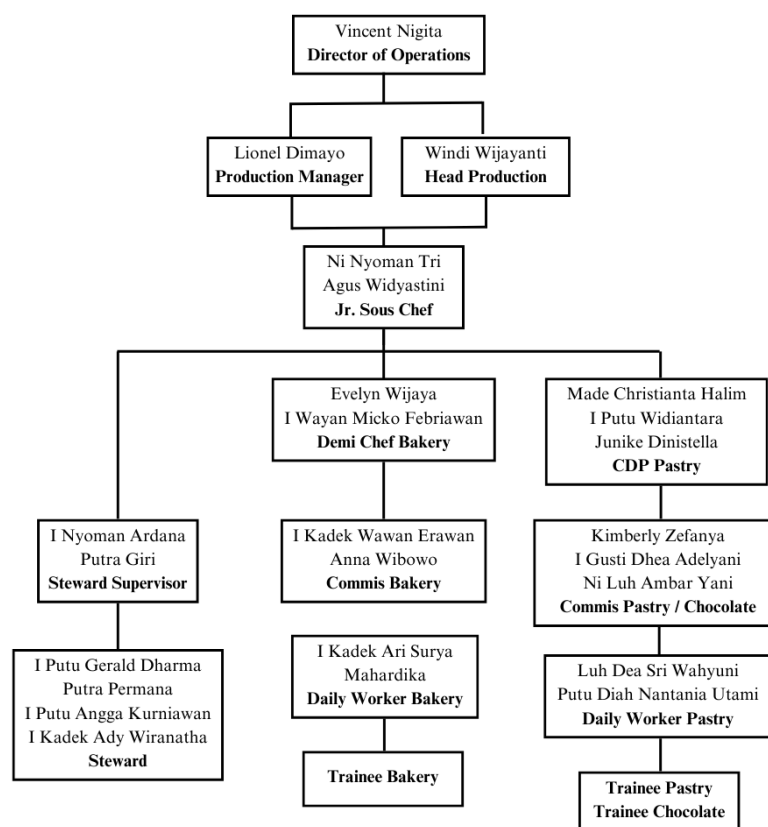


Figure 2.1 Kitchen Brigade

1. Director of Operations

- Organizing and keeping an eye on daily operations to guarantee smooth development
- Supervising staff and provide constructive feedback
- Helping the HR division with employee management, recruiting, firing, and disciplinary measures

- Ensuring that business activities fulfill financial targets and goals
2. Production Manager
 - Estimating costs and preparing budgets
 - Planning and organizing production schedules
 - Determining quality control standards
 - Participate actively in the planning of industrial production.
 3. Head Production
 - Ensure the health and safety guidelines are followed
 - Review worker performance
 - Determine the requirement for training
 - Ensure that the production is cost effective
 4. Jr. Sous Chef
 - To help with the ordering, handling, and storage of all food items
 - To lead by example and maintain the standards set
 - Manage the preparation, production, and presentation of food
 - Keep all work areas and surfaces clean and tidy at all times
 5. Demi Chef Bakery
 - Manage preparation and production for viennoiseries
 - Keep all work areas and surfaces clean and tidy at all times
 - Train and supervise kitchen staff
 - Check quality and quantity of items ordered
 6. Chef de Partie
 - Manage daily food preparations
 - Coordinate daily task with sous chef
 - Train and supervise commis, daily worker and trainees
 - Ensure that the production, preparation and presentation of pastry products are the highest quality of all time

- Knowledge of all standard procedures and policies
7. Commis
 - To assist CDP in daily production
 - Keep all work areas and surfaces clean and tidy at all times
 8. Daily Worker
 - To assist commis and CDP in daily production
 - Keep all work areas and surfaces clean and tidy at all times
 9. Trainee
 - Helping staff in daily production
 - Keep all work areas and surfaces clean and tidy at all times
 10. Steward Supervisor
 - Provides overall direction of the steward and ensures the highest standards of cleanliness are maintained throughout the property.
 11. Steward
 - In charge of maintaining kitchen appliances and utensils

2.4 Establishment Description

Kanvaz Patisserie by Vincent Nigita is located in Jl. Petitenget No. 188 Seminyak, Bali under the auspices of Kanvaz Village Resort Seminyak. The shop opens from 7am – 10pm every day. Customer can purchase for dine-in or takeaway. The seating capacity for dine-in can accommodate up to 20 people. Kanvaz Patisserie by Vincent Nigita provides a variety of dessert, viennoiseries, gelato, cookies, madeleine, sable breton, macaron, bonbon, juice, chocolate tab, and also spreads and jams. Apart from individual cakes, Kanvaz Patisserie by Vincent Nigita also provides birthday cakes that are available via pre-order. The birthday cakes are available in 3 sizes, namely 4 pax, 8 pax, and 12 pax. They also serves catering orders and orders from business to business.

Kanvaz Patisserie by Vincent Nigita shop is designed as a luxurious yet classic fashion studio, with a layout that evokes the classic forms and

ambiance of Paris with the striking blue monochrome color all over the store. The bar tables, displays and walls are given curved forms to provide a soft and intimate tone to create a feeling of elegance and quality. On the second floor, cylinder shapes and high tables are used.

2.5 Hygiene and Sanitation

2.5.1 Personal Hygiene

Everyday all kitchen staff and trainee must wear chef jacket before working. Before entering kitchen area, all kitchen staff and trainees are required to wear hair cap and wash their hands with soap before working.

2.5.2 General Cleaning

General cleaning is carried out once a week every Sunday. On morning shift, general cleaning is carried out after all the work is finished and before break. The morning shift team is responsible for all the chiller, freezer, storage under the table and every drawer. Every surface is cleaned with soap and water and wipe every box until clean. The morning shift team is also responsible to check the expiry date on all condiments. If the expiry date has passed but the condiment is still suitable for use, it is required to renew the date.

Meanwhile on the afternoon shift, the general cleaning is carried out before production. Every Sunday, the first thing that the afternoon team's do is general cleaning. Afternoon shift team is responsible to sweep, brush and mop the floor in the kitchen area. And also responsible to clean all the rack trolley and clean the walk-in chiller. In the walk in chiller, every surface and the wall is wiped using a cloth.

2.5.3 Daily Cleaning

During working, all staff and trainee is responsible to make sure that the station table is clean. In the middle of the station table, there are 2 table cloths that can be used. Before leaving the station table, all trainees and staffs must ensure that the table is clean and tidy. For offset

spatula, knives, hand blender, and blender, all trainees and staff are responsible to wash and clean it individually and return it.

2.5.4 Waste Product

If there are any spoiled or waste product, all staff and trainee is responsible to write it in the spoiled and wastage form and report it to Jr. Sous Chef.