

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 History of Restaurant

Vasa Hotel Surabaya was founded in 2016 under the auspices of Tanly Hospital, one of 8 Tancorp subholdings owned by Hermanto Tanako and is one of Tancorp's core businesses. Then Hermanto Tanako developed another hotel, namely Vasa Hotel Surabaya.

Vasa also owns several restaurants namely 209, chamas and Bonny Journe. At 209 dining there is a variety of food available from breakfast, lunch and dinner which can be enjoyed at certain times.

At 209 dining, visitors can enjoy breakfast from 06.00 to 10.00, then we will quickly have a concise breakfast then get ready for lunch, lunch will be open from 12.00 noon to 15.00 in the afternoon and dinner will start to open again starting at 18:00: 00 to 22:00. Apart from that, usually at 209 dining many events are held such as birthdays, weddings, proposals, and so on.

Chamas restaurant serves a menu with a choice of beef, shrimp, chicken and fish which are previously marinated using special spices and grilled over charcoal. The chef's name is Patricio, who comes from Brazil. Pastry also provides various kinds of desserts and breads to be served at buffet lunch or dinner at Chamas, and has typical menus, such as pao, focaccia, hard rolls, soft rolls, warm chocolate and etc .

Several events are also held in the Vasa or Savore grand ballroom, such as weddings, large gatherings, birthdays and others. The food, desserts, cakes and drinks provided are varied and there is also live music, disco lights, live cooking and so on.

Bonne Journey is a beautiful and elegant place in the Vasa Hotel Lobby which is ideal for chatting with colleagues or hanging out with friends. You can enjoy various cakes, especially various croissants and ice cream gelato which are varied from pastry and bakery, complemented by tea, coffee, cocktails, wine and high quality drinks.

2.2 Vision and Mission

2.2.1 Vision of VASA hotel

To be the top of mind hotel in Indonesia For a valuable and beneficial partnership .

2.2.2 Mission of VASA hotel

Providing a continuous enhancement on personalized hospitality sevice and product differentiation.

2.3 Organizational Structure and Main Task

The organizational structure in the kitchen pastry, Vasa Hotel Surabaya is almost the same as the kitchen structure in general, with Head Chef, Sous Chef, Demi Chef, CDP, Commis Casual and Trainee. The following is the organizational structure of Pastry at Vasa Hotel:

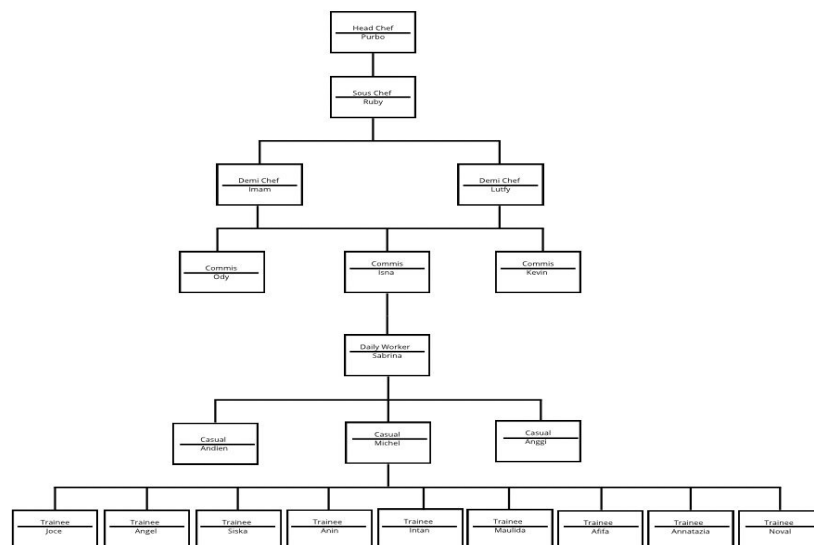


Figure 2. 1 Kitchen pastry

1. Head Chef
 - Responsible for all sections , and make sure the quality of the food
 - Developing new menu
 - Responsible to supervise all the kitchen staff
2. Sous Chef
 - Responsible for quality control
 - Help with menu planning
3. Commis
 - Inventory management
 - Make products
 - Keep the station clean
4. Daily worker
 - make products
 - plating desserts and cakes
 - Keep the station clean
5. Casual
 - Make products
 - Plating desserts and cakes
 - Keep the station clean
6. Trailer
 - Responsible for helping each commis , daily worker and casual according to the section schedule has Ben shared
 - Do all preparation and checking stock
 - Make products

2.4 Hygiene and Sanitation

Every day all staff and trainees must wear black socks during preparation and change into chef vasa jackets at the time we enter, black trousers and wear safety shoes with socks when working in the kitchen. Before wearing a chef's hat, we are required to wear a nurse's cap. Why do you have to wear this so that your hair does not fall out in the food Before entering the kitchen, we must wash our hands with soap and water and then rub them with a rolled tissue until they

are completely dry. Nails must be cut, clean, free from nail polish because it can cause bacteria. Jewelry should not be worn by anyone to avoid cross-contamination of food.

After we use the table, we have to clean our own work area with soap and the lab until the table is dry. If we have opened all the materials, there are still some leftovers, we usually use ang label stickers.

General cleaning activities before going home, we clean the dry store, freezer, chiller, such as arranging boxes, filling ingredients that have been used up, then wiping the cupboard where food and products are stored, then replacing table stickers that are one month old then throwing away products that are no longer used or have rotten then if there is a tray that still has empty space, fill it with the same product as in the tray and if there are new ingredients taken from the store, usually new items are placed at the back then old items are placed at the front.