

CHAPTER II

GENERAL DESCRIPTION OF COMPANY

2.1. HISTORY OF COMPANY

KONG as born on September 1st 2021 as part of MIRAH Property Group, as for the initial building was already there before. Serving a generous a la carte menu, fine wines and cocktail, and various selection of bar snack and delicatessens, carefully put together by Chef Kim Jonsson, who is a former head chef at one starred Michelin restaurant 28+. Has capacity of 75 seating, including the bar seating.

2.1.1 Macan Café

Before KONG was born, there was Macan Café. Organized by the same group, MIRAH Property Group. By the customer's review, Macan Café was a success, serving European style dish, and vegetarian dish. But due to Covid-19 pandemic, their standard and quality started to drop, and the business went down.



Picture 1. KONG Restaurant Bali



Picture 2. KONG Restaurant Bali



Picture 3. KONG Dining Area



Picture 4. KONG Bar Area



Picture 5. KONG Restaurant Food



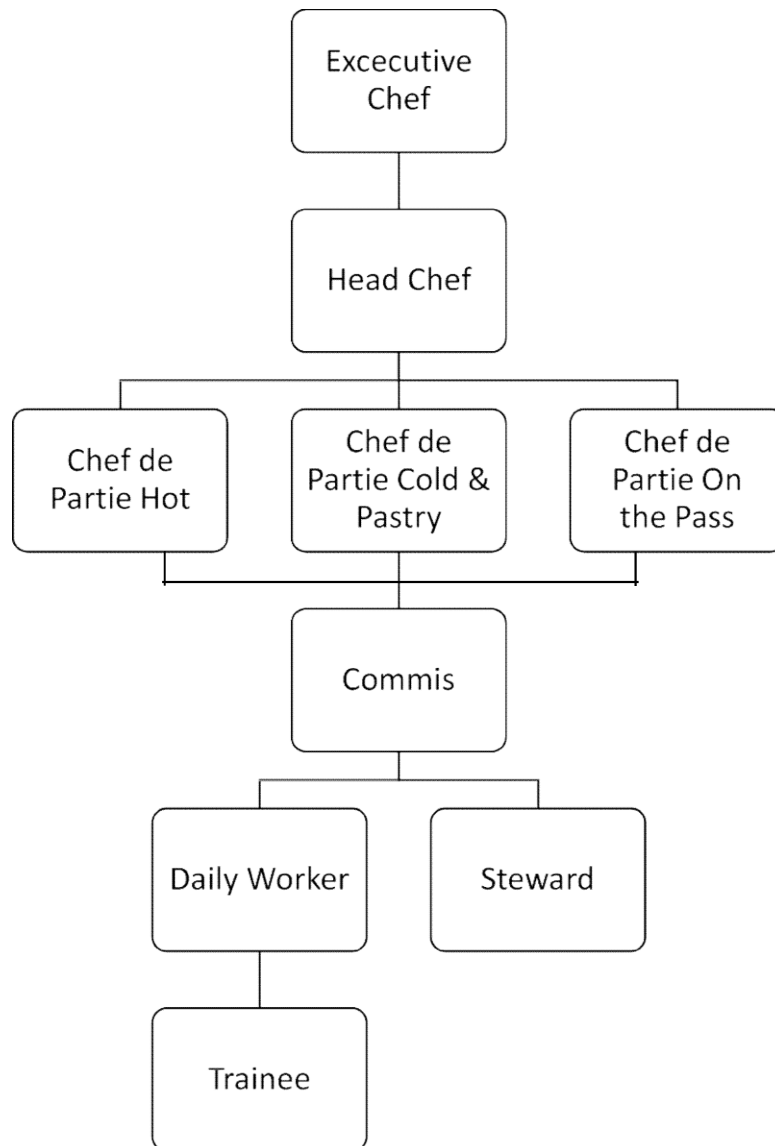
Picture 6. KONG Restaurant Dessert



Picture 7. KONG Restaurant Bar Snack

2.2 ORGANIZATIONAL STRUCTURE AND MAIN TASK

2.2.1 ORGANIZATIONAL STRUCTURE KONG BALI



Picture 8. Kitchen Structure KONG Bali Restaurant

2.2.2 TASK KONG Bali

1) Executive Chef

- Developing unique and cuisine-appropriate menus
- Collaborating with the Restaurant Manager to set item prices
- Staying current on developing trends in the restaurant industry
- Maintaining the kitchen and surrounding areas in conditions that meet the company standards and health code regulations

2) Head Chef

- Controlling and directing the food preparation process and any other relative activities
- Constructing menus with new or existing culinary creations ensuring the variety and quality of the servings
- Approving and “polishing” dishes before they reach the customer

3) Sous Chef

- Supervise all the kitchen staff
- Checking all the ingredients making sure it's fresh
- Checking the food before come out from the kitchen
- Do the purchase and budgeting

4) Chef de Partie

- Preparing specific food items and meal components at your station.
- Collaborating with the rest of the culinary team to ensure high-quality food and service.
- Keeping your area of the kitchen safe and sanitary.
- Stocktaking and ordering supplies for your station.

5) Commis / Daily Worker

- Do their task every day
- Check the supplies every morning
- Make sure that the ingredients all available

6) Steward

- Cleaning and setting tables and placing seasonal decorations, candles, and table cloths.
- Assisting in cleaning and opening or closing tasks.
- Scraping food from dirty dishes, pots, pans, plates, flatware, and

glasses, washing dirty dishes, and putting them away.

7) Trainee

- Assist the staff task
- Make sure to do the mise en place
- Checking the freshest of ingredient.

2.3 HYGIENE AND SANITATION

As someone who works in kitchen, hygiene and sanitation is a basic needs and knowledge. We have to maintain proper hygiene and sanitation. Hygiene is a preventive health that focuses its activities on preventing effort that focuses its activities on preventing diseases caused by human or individual factors, while sanitation is more like a preventive effort that focuses its activities on preventing diseases caused by environmental factors.

Personal hygiene sanitation is cleanliness from which leads to habits and personal hygiene from head to toe, as kitchen employee at KONG, we have to:

1. Shower regularly, be clean and healthy when about to enter kitchen area.
2. Always wash hands before and after work.
3. Always use black cap in the kitchen, to prevent dropping hair.
4. For male cooks, always clean shaved.
5. Nails must be cut short and cleaned nails should not be painted with nail polish cosmetics.

Sanitary hygiene in the kitchen area:

The kitchen area must always to be kept clean, so that the employees who work feel calm, safe, and comfortable. Examples of kitchen sanitation hygiene measures, among others:

1. The room must always be clean.
2. Use a sanitizer on the table before and after work.
3. Use a cutting board according to its color and function to prevent cross-contamination.

4. Manufacture kitchen waste.
5. Kitchen utensils must be washed immediately after use.

Daily Cleaning:

1. Before start working we do sanitize all the working table, cutting board, and knife.
2. Check all the ingredients and change all the under liner.
3. Mop and brush the floor if it looks dirty.
4. After the shift ends, clean all the station, chiller, freezer, stove, oven.

General Cleaning:

1. Clean the entire kitchen area
2. Washing and sanitizing all kitchen utensils.
3. Replace all food container.
4. Defrost Freezer and chiller, and clean the inside.
5. Cleaning the grease trap.
6. Clear the table.
7. Clean sink.
8. Take out the trash.

Food Handling and Receiving:

1. Always check the quality of the ingredients from supplier.
2. Match the delivery to the purchase order
3. Store the goods in a proper container.