

## **CHAPTER II**

### **GENERAL DESCRIPTION OF COMPANY**

#### **2.1 History of Company**

De Soematra 1910 is a five-star Restaurant with five-star service of this exclusive located in an elegantly sumptuous colonial building that dates back to 1910. It was once occupied by the Biro Architect AIA (Algemeen Ingenieurs en Architecten Bureau), a famous architectural and engineering firm during the Dutch period that produced many local landmarks such as the International Building (Gedung Internasional). As one of the oldest buildings in Surabaya, it features many of the period's most sought-after details such as high 6 meters ceilings, wooden paneling, and glass panels inset within the doors. Lovingly restored to its full magnificence, De Soematra Function House 1910 is Surabaya's ultimate showcase of colonial opulence. At the end of 2012, De Soematra 1910 was chosen as one of the Cultural Heritage in Surabaya.



*Picture 1 De Soematra's front view*

De Soematra 1910 is also well known as a Fine Dining Restaurant. It serves the authentic Basic Italian Set Menu on a daily basis and also customers can enjoy other menus like the

Chinese Set Menu or Indonesian Set Menu upon request. They offer five elegantly furnished halls such as Indigo Room, Library Room, The Bar Room, The Dining Room,

And Function Room with four lounges with piano as Foyer Room, and two lounges any of which may be booked separately for an indoor or outdoor event. They open start 11.00 - 21.00 hours on daily basis for lunch and dinner *ala carte*, *afternoon tea*, *also set menu*



*Picture 2 Foyer Room at De Soematra*



*Picture 3 De Soematra Backyard*

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

### **Vision**

To be the only Fine-Dining themed Five-star Restaurant in Surabaya with the best service, quality products, as well as luxurious place and atmosphere

### **Mission**

1. Provide the best quality menu.
2. Provide courteous and friendly service to guests.
3. Prioritize customer satisfaction.
4. Provide a comfortable place and private atmosphere for customers

## **2.2 Organizational Structure and Main Task**

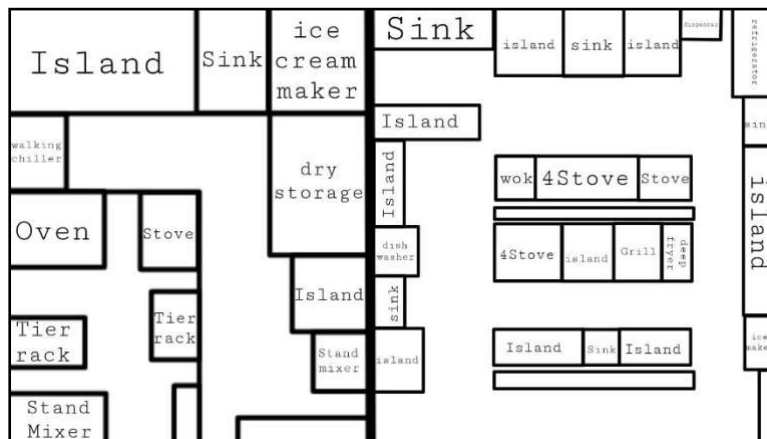
Job Task:

1. General Manager:
  - Arrange event rundown
  - Purchasing requested ingredients
  - Controlling the event flow (food, decoration, plate setting, etc)
2. Executive Chef:
  - Creating new menu / plating
  - Purchasing ingredients
  - Controlling food cost
3. Main Kitchen Chef:
  - Making Food Products (Appetizer, Soup, Main Course)
  - Keeping the freshness of ingredients (vegetables, meats, etc)
  - Preparing the condiments (side dish and sauce)
4. Pastry Chef:
  - Making Cakes, Desserts, and other sweets

- Creating new recipes
- Decorating Cakes as a Complimentary



Picture 4 Restaurant Staff Arrangement



Picture 5 Restaurant Kitchen