

## **CHAPTER II**

### **GENERAL DESCRIPTION OF COMPANY**

#### **2.1 HISTORY OF COMPANY**

D'Gunungan was born because of an idea that Mr. Donny Gracio had with his friend about how nice it is to drink and dine with an amazing clear view but its still near from the city of Surabaya, a place where you can chill with your golf buddies after a long session, a place where friends, families, colleagues could chill with a mesmerizing view. This idea first came out in early 2016 when they are chilling together and then they start to build D'Gunungan right after, resulting in the opening in the middle of 2017, it was build on a cliff along the sagamore hills. A breezy and refreshing atmosphere with a dazzling view of multiple mountains accompanied with the delicious meals that they serve and the refreshing drinks that they provide.

The concept of D'Gunungan is an open space café to relax and chill with friends and families to refresh your minds from the hustle and bustle of the city of heroes, with a pool, open space sofas, outdoor space, chapel to held birthdys or sspecial days lik weddings, engagements, meetings, an open kicthen and last but not least there is a big multifunction room on the 2<sup>nd</sup> floor that could hold large meetings. D'gunungan has a seating capacity of 300-400 customers per day.

D'gunungan offers multiple rooms and outdoors facilities, such as the Amber Room, this room is equipped with air conditioner with the capacity of 100 pax, theres also a mount view outdoor space, the Rose Terrace that is located in the first floor also has an astonishing view. The open kitchen also adds an exciting view to the customers, also there's an altar to make your special day memorable with the view of pine trees plantation area.

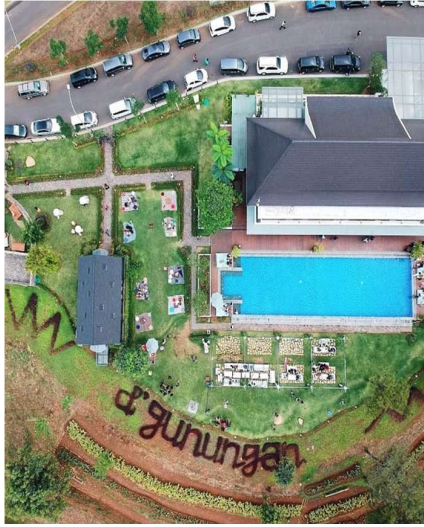


Figure 1. D'Gunungan View from the top



Figure 2. D'Gunungan Multifunction room



Figure 3. D'Gunungan Main building

## 2.2 VISION, MISSION

### 2.2.1 VISION

D'Gunungan is heading for a go to place for people to relax and rest their minds from the hustle and bustle in the city, a place where relatives, friends, and family can chill and enjoy the magnificent view.

### 2.2.2 MISSION

D'Gunungan I always aiming customers satisfaction not just by providing a great food, dazzling views, but also a good sservice is also being focused on to ensure the maximum comfort for the customer.

## 2.3 ORGANIZATIONAL STRUCTURE AND MAIN TASK

### 2.3.1 ORGANIZATIONAL STRUCTURE

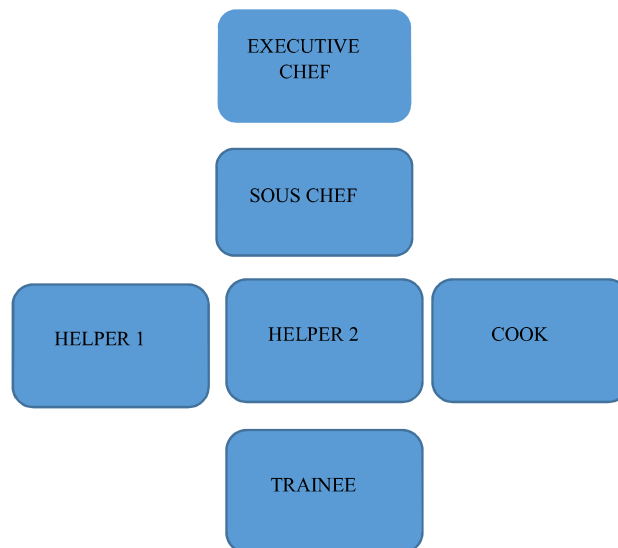


Table 1. Kitchen Structure

### 2.3.2 TASK

#### 1. Executive Chef

- Training and Hiring new staff for the kitchen
- Inventing recipes
- Making sure that the kitchen is in its optimal shape and ready to use

- In charge of the daily review after each shift
- Doing the budgeting including the purchase of the ingredients

## 2. Sous Chef

- Supervising the mise en place
- Supervising the ingredients daily
- Supervising each dish that came out
- Helping the purchase and budgeting

## 3. Cook

- Supervising and helping the mise en place
- Supervising the ingredients that almost ran out and report to the sous chef
- Supervising hygiene in the kitchen
- Quality controlling every dish that came out

## 4. Sous Chef

- Check the stocks every morning
- Making sure all the ingredients are available and fresh
- Assisting the other staff and cooking

## 5. Trainee

- Assisting the staff task and cooking
- Doing the mise en place
- Checking the freshest of ingredients