

## **CHAPTER II**

### **GENERAL DESCRIPTION OF COMPANY**

#### **2.1. HISTORY OF COMPANY BALI MANDIRA BEACH RESORT & SPA**

Bali Mandira Cottages is the initial name of this Hotel which it was built in 1980 and started operating around 1982 with 24 rooms on a land area of 2,055 m<sup>2</sup> equipped with Balinese architecture in each cottage. Address at Padma District, Number 2, Banjar Legian Kelod, Legian Village, Kuta District, Badung Regency, Bali Province. In 1984 there were 72 additional rooms for a total of 96 rooms. Starting in 1990 Bali Mandira already has 117 rooms. After experiencing several increases in terms of occupancy, then at the beginning of 2005, a new room was added as many as 72 rooms, bringing the total rooms to 189 rooms.

##### **2.1.1 Celagi Restaurant**

Indulge in exquisite Asian delicacies, served with Asian flair and ocean breezes. The authentic Indonesian food served here is truly unique, complemented by live music performances in the evenings. The restaurant is open for breakfast, lunch and dinner with a casual open dining atmosphere. Guest can enjoy the pool and ocean ambience whilst dining. Open from 7 am to 11 pm.

##### **2.1.2 Azul Beach Club**

Azul Beach Club is located on Padma District, Number 2, Legian, Kuta, Badung, Bali. Azul Beach Club is a beach club located in front of Legian beach. Azul Beach Club with its concept of a bamboo house is the first Tiki Bar in Bali. If you are from the beach, you will easily recognize Azul Beach Club because it has a Tiki Bar concept with a bamboo house. The concept of the Tiki Bar is felt when visiting Azul Beach Club, from the bamboo house, the decorations, to the glass and plating with the Tiki Bar concept.

Azul Tiki Bar is perfect for relaxing in the afternoon, or in the afternoon for those who want to tanning. After reading several reviews from many people who said that dinner here was very good, unfortunately we only came for killing time in the afternoon while enjoying the sunset on the beautiful beach from this Azul beach club. Azul beach club also provides swimming pool facilities, towels, music, and lay beds. Lay beds can be used with a minimum charge.



*Picture 1. Bali Mandira Beach Resort*



*Picture 2. Bali Mandira Swimming Pool*



*Picture 3. Azul Beach Club Venue*



*Picture 4. Azul Tiki Bar*



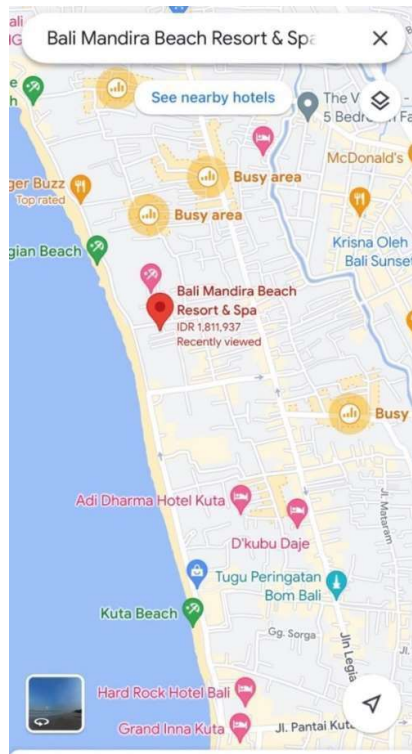
*Picture 5. Bali Mandira Breakfast*



*Picture 6. Azul Food*



*Picture 7. Azul Food*



Bali Mandira Beach Resort & Spa  
4,6 ★★★★★ (1.570) · 4-star hotel · 12 hr 43 min

*Picture 8. Mandira Address*



*Picture 9. Azul Food*

## **2.2 VISION, MISION BALI MANDIRA BEACH RESORT & SPA**

### **2.2.1 VISION**

To confirm our place as Bali's leading 4-star Independent Beach Resort, known trendsetters in Restaurant and Bar experiences, COMPSET leaders in REVPAR and social media Reputation.

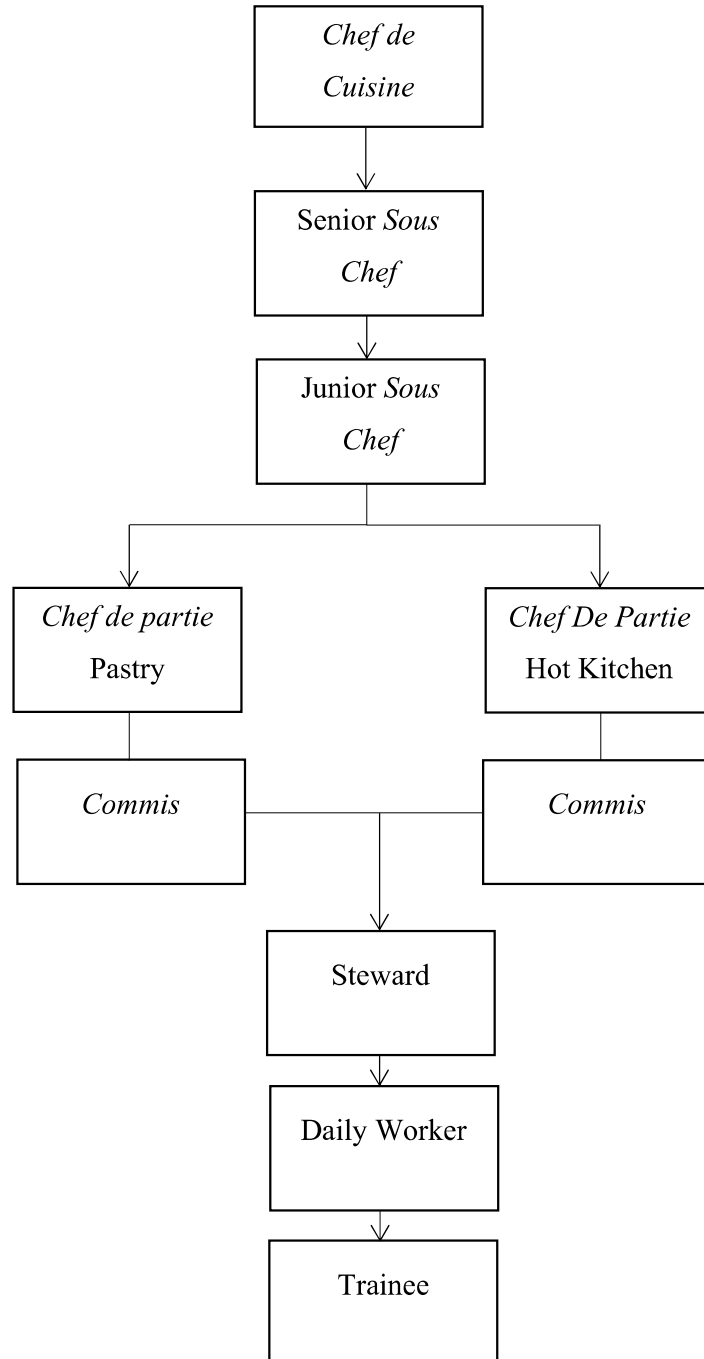
### **2.2.2 MISION**

Through highly engaged and empowered associates we'll continually create exceptional experiences, true to our DNA, combined with our legendary Balinese hospitality creating unforgettable connections for our guests, maximizing the resorts potential for our owners and becoming the preferred employer offering a platform for our associates to reach their potential.

## 2.3 ORGANIZATIONAL STRUCTURE AND MAIN TASK

### 2.3.1 ORGANIZATIONAL STRUCTURE BALI MANDIRA

Table 1. Kitchen Structure Bali Mandira (Azul Beach Club)



### **2.3.2 TASK BALI MANDIRA**

#### a. *Chef De Cuisine*

- Hiring and training all kitchen staff
- Make a new recipe
- Make sure all the department hygiene and safety
- Oversee daily operational of all department

#### b. Senior *Sous Chef* & Junior *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

#### c. *Chef De Partie*

- Make sure to do the prepare well
- Make sure all the team doing their job
- Checking the ingredients that are low stock and tell to the sous chef
- Make sure all the food made by the standard of the kitchen

#### d. *Commis*

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

#### e. 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.

#### f. Trainee

- Assist the staff task
- Make sure to do the *mice a place*
- Checking the freshest of ingredient.



## **2.4 HISTORY OF COMPANY KANVAZ PATISSERIE BY VINCENT NIGITA**

Kanvaz Patisserie by Vincent Nigita is a Dessert bar/shop in collaboration with Kanvaz Hotel serving so many choices of Individual Cakes and various Bakery snacks such as *Pain au Chocolat*, *Plain Croissant*, *Kouin Aman*, *Cronut*, *Brioche praline* etc.

*Born in Bordeaux, France.* Vincent Nigita studied at the country's prestigious pastry school. He continues to learn his craft by gaining experience through his combined work and traveling around the world. Kanvaz Patisserie by Vincent Nigita is led by Chef Vincent himself and his colleague, Lionel Di Mayo, located on Petitenget District, No.188, Kerobokan Kelod.

Kanvaz Patisserie by Vincent Nigita is one of the Dessert Bars under the auspices of Kanvaz Village Resort Seminyak, Vincent Nigita is the founder of Kanvaz patisserie in early 2021. For the launch of his new store chef Vincent creates an elegant, unique and lively customer experience, elegance and his craftsmanship and the colorful recipes he makes.

Chef Vincent designed the concept of luxury but adopted a traditional fashion studio where the design of the premises reminds people of the traditional form and atmosphere of Paris. “Chef Vincent said we opened Kanvaz Pâtisserie a few months ago, and it was challenging because we were building several different places at the same time. We offer a wide variety of pastries and other snacks: *Viennoiseries*, for example. We also offer Breakfast, Lunch and Tea Time”.

The shop is the first place guests will see, therefore Chef Vincent has designed this shop in such a way to make it look elegant and luxurious so that guests who come feel like they are in Paris, there are two outlet the first one its Shop open from 8:00 am until 22:00 pm has 2 floor the first floor for display cake, chocolate, *vienosseries* etc, and the second floor there's the

table for the guest to enjoy the cake and also have terrace at outside beside the shop for the guest if they want to enjoy the cake and for smoking area.

The second one Tea Room, Tea Room also same with shop open from 07:00 am until 18:00 pm but tea room has 10 table and not only selling cake, chocolate and *vienosseries*. Tea Room also has tea time set, sweet tea time and sweet and savory tea time and has casual fine dining *France* dishes with 8 breakfast menu and 7 lunch such as omelette, avocado croissant, Caesar salad for breakfast and *Quiche*, mushroom tart for lunch.

## **2.5 VISION, MISION KANVAZ PATISSERIE BY VINCENT NIGITA**

### **2.5.1 VISION**

Kanvaz Patisserie Vincent Nigita has a vision to introduce fine pastry with high quality ingredients to Bali foodies.

### **2.5.2 MISION**

Kanvaz Patisserie Vincent Nigita has a mission to always maintain their quality. They also will create new and develop more their menus.



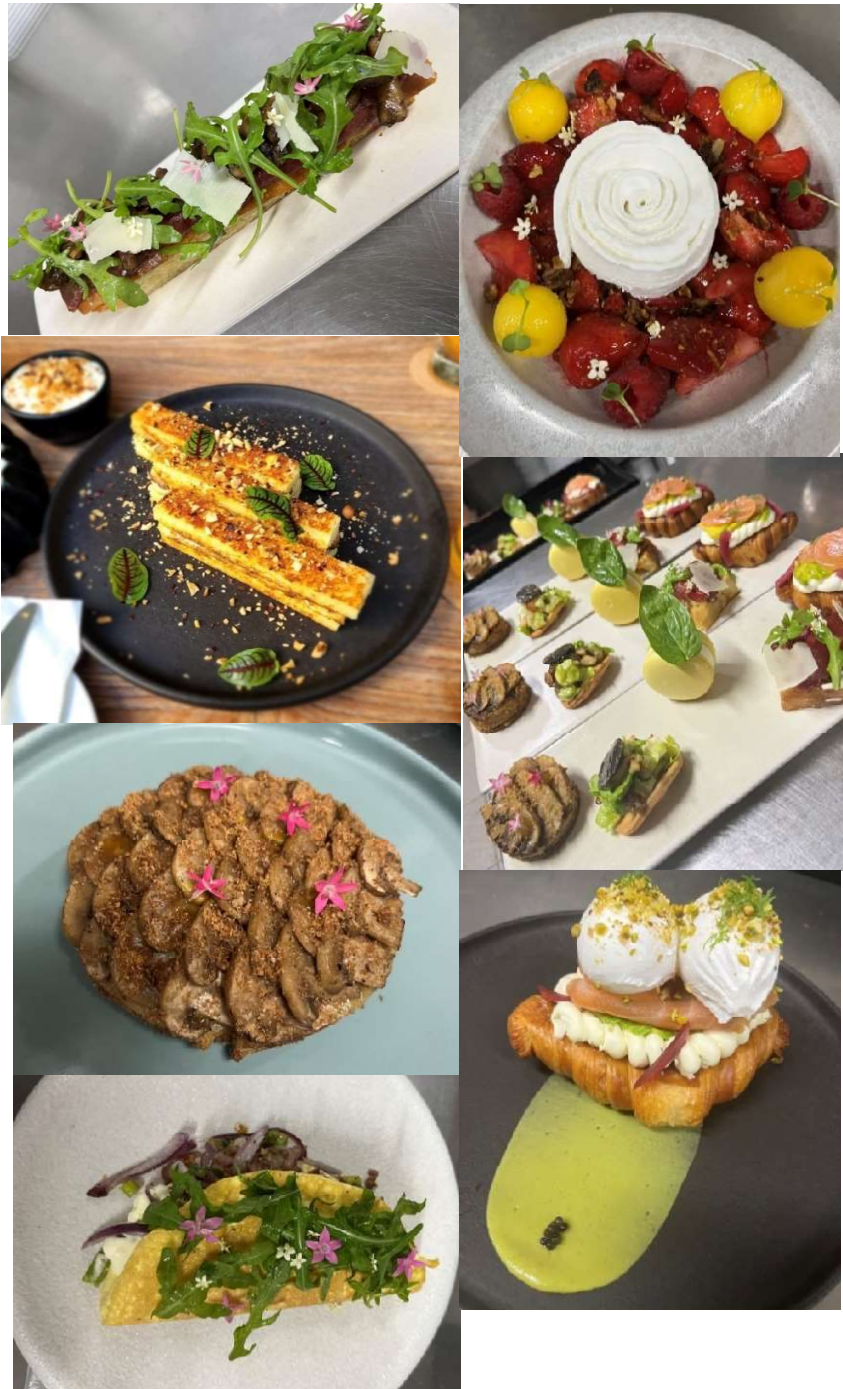
*Picture 10. Kanvaz Patisserie Shop*



*Picture 11. Tea Room Venue*



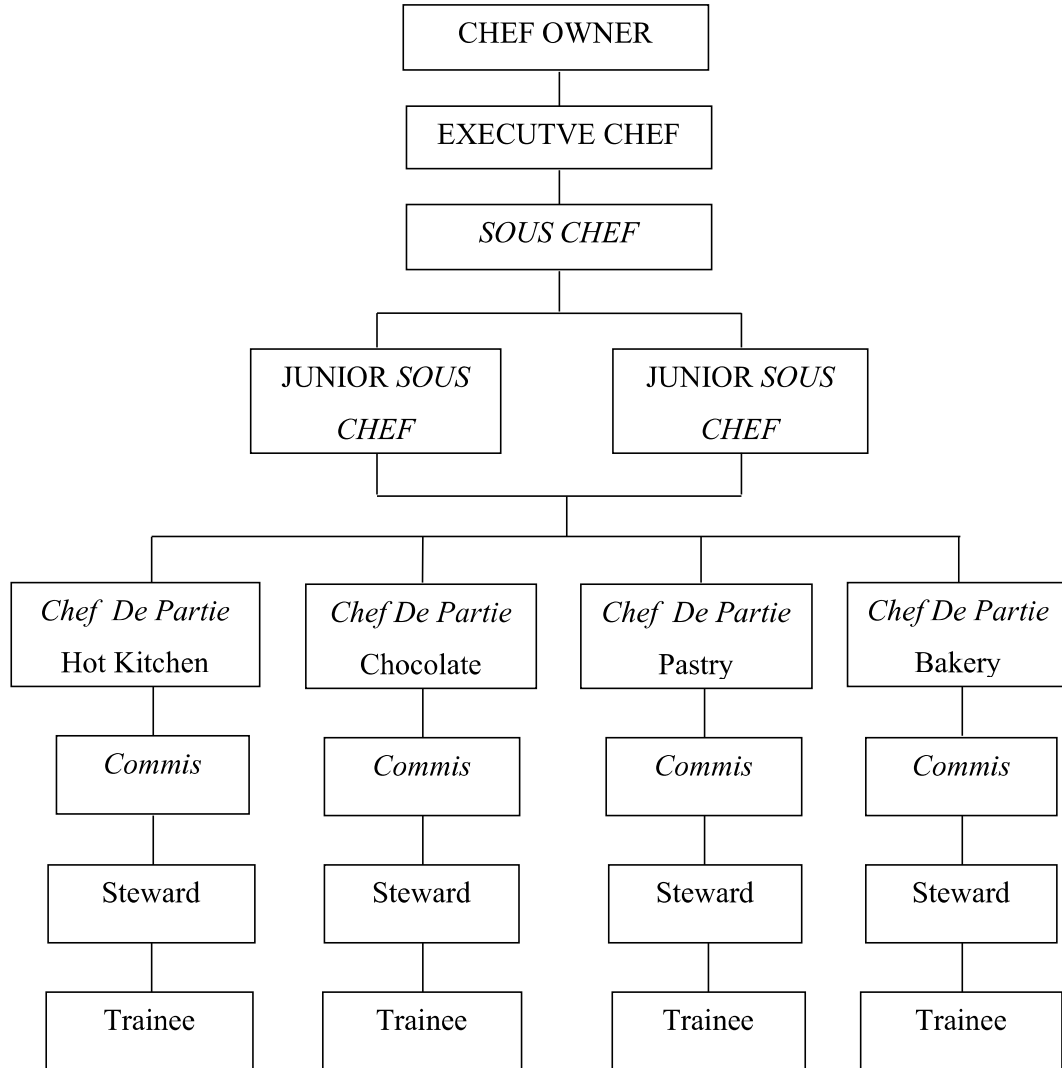
*Picture 12. Tea Room Kitchen*



*Picture 13. Tea Room Food*

## 2.6 ORGANIZATIONAL STRUCTURE KANVAZ PATISSERIE

Table 2. Kitchen Structure Kanvaz Patisserie By Vincent Nigita (Tea Room)



## **2.7 TASK KANVAZ PATISSERIE BY VINCENT NIGITA (TEAROOM)**

### **a. Executive Chef**

- Supervise the operation of the kitchen, especially when the hotel or restaurant is open.
- Supervise the implementation of work procedures, work safety, and fulfill the completeness or work attributes in order to create a safe work environment.
- Organize menus.
- Make a forecast (forecast) to be achieved.
- Make standard recipe and its food cost.
- Make purchase orders (materials).
- Planning the layout or layout of the kitchen.

### **b. Sous chef**

- Replace the position of Executive Chef if he is absent or on holiday (day off).
- Supervise treatment, use of food commodities available in the kitchen.
- Checking the completeness, accuracy of the mice in place and the arrangement of food presentation according to the standard of the food itself.

### **c. Junior Sous Chef**

- Ensure that required standards are adhered to in the production and preparation of food in quality, quantity and safety
- Work towards exceeding customer's expectation by encouraging and promoting high level of service
- Ensure all complaints, inquiries, and suggestions by customers are attended to accordingly
- Ensure all dishes are prepared according to specification and served at the correct quality, portion size, and temperature

d. Chef de Partie

- Has the task of supervising the smooth running of operations in one of the sections under his responsibility.
- Organize and divide tasks and work among subordinates, and participate directly in processing food.

e. Commis

Each Chef de Partie is assisted by the Commis in carrying out his duties and responsibilities and the amount depends on the volume of work of each section.

f. Steward

Take care of the cleanliness of the existing equipment in the kitchen, bar, restaurant and banquet at a hotel, including the cleanliness of the kitchen.