

## CHAPTER 2

### GENERAL DESCRIPTION OF RESTAURANT

#### 2.1 History of Yatta Izakaya Restaurant & Blanco Par Mandif Restaurant

##### 2.1.1 History Of Yatta Izakaya Restaurant

Ubud, 24 December 2019— A fast casual, Japanese Izakaya restaurant, Yatta Izakaya is gearing up to bring its mouthwatering selection of Izakaya menu to the magical setting in Ubud, Bali. The outpost is slated to open for public on 24 December 2019 in a location chosen for its favorable touristic spots on the island as well as for being the epicenter of culture and exceptional culinary scenes. The premise of the Japanese restaurant lies on a mission to serve authentic Japanese flavors with a twist of Asian-inspired tastes using only quality local ingredients in a way that is more approachable and affordable for the everyday Ubud's consumers via formats that are more recognizable in the mainstream. The signature dishes vary to the meal time but not limited to. Alongside a menu of Japanese street food snacks such as yakitori and robatayaki and tempura, Yatta Izakaya also offers traditional style of sushi and sashimi as well as a range of surprising main course fusing Japanese, Chinese, Indonesian among other Asian recipes where fresh seafood is the spotlight of the menu.



Picture 1. Yatta Izakaya Restaurant ( Personal Source, 2019 )

The secret of this sensational menu arrangement is none other than the talented masterminds behind the kitchen whom a prominent Indonesian chef, Mandif Warokka is helmed as the Chef Patron. Mandif Warokka's restaurant background is largely within the gastronomic industry, where he runs an Indonesian fine dining restaurant, BLANCO par Mandif. Known for his innovative creations focusing on progressive menu yet still rooting from authenticity, he always finds interesting way to cook a popular dish. Besides the mentioned menu items above, expect more from his signature chicken porridge only at supper hours "Japanese cuisine focuses on the aesthetic and unique aspects that span from taste, presentation or ambiance. All is to give distinctive experience. Including Izakaya. It is a very popular concept in the world where each of it has distinctive offer. In Yatta Izakaya, the typical entertaining part is made sure to depart on every table with quality but is reasonably priced", said the Chef.

Side by side to Chef Mandif is Sigit Purwanto as the Chef de Cuisine. His powerful cooking skill in Asian cuisine particularly Japanese makes him a fit to the restaurant as to complete pouring rich relish to every plate. After years working for elite properties in Java, Lombok and Bali, he develops his intuition for food. He believes every cuisine has unparalleled strengths that speaks for authenticity and cultures. "Japanese dishes strive for high-aesthetic presentation with healthy aspects hand-in-hand while Chinese cuisine plays with seasonings to offer tantalizing taste. In the meantime, Indonesian meals have uncountable exotic ingredients to produce robust flavors. Imagine if all of the best things from Asian cuisines that actually share similar technique, spices and philosophy is wrapped in one. It would be sensational", he explains.

An Izakaya concept in the origin happens to house the excitement for those who need a favor after a long day being a busy bee. It seems to shape a culture where Izakaya is an after-work place to go. A perfect place to socialize with friends and even strangers sitting

around the sake bar. The fun and entertaining ambience inside an Izakaya projects convenience and friendliness for a temporary escape. Inspired by the premise, Yatta Izakaya attempts to provide such energy with different objectives. In Ubud where serendipity surrounds, Yatta Izakaya is designated for those who wish to enjoy the moments with pocket-friendly tasty bites and crafted cocktails endlessly inside a welcoming setting full of natural features such as a pool area near the 80-seating capacity main dining. Interestingly, in the main dining is completed with sushi counter, as well as yakitori and robatayaki counter where guests can interact face to face with the chef. All is just to enliven the real Izakaya vibe.

#### 2.1.2 History Of Blanco Par Mandif Restaurant

June 2015 marked the latest addition to Ubud's gastronomic scene. BLANCO par Mandif Proudly presents a different approach Indonesian Heritage Cuisine: degustation style. Nestled within the Blanco Renaissance Museum complex, offering you natural views of the Tjampuhan River. From the bountiful harvest of Jimbaran Bay to the lush greenery of Kintamani Hills, BLANCO par Mandif spares no effort in bringing you the best of the seasons. Truly, from nature to table. Pairing the diversity of Indonesian flavours alongside Chef Mandif is Chef Tan Ali, a young talented chef who envisions a high jump in his future. To supervise everything is under control in any aspect, Resva Conita (Operational Manager) manages to be the message barrier of all divisions in the house. To be her right hand is Ahimsa Ghibran Parada, assisting her in creating the balance of the service and products. Together, they aim to put Indonesian Heritage Cuisine on the international culinary map with Balinese warm hospitality delivering their core value: nurturing nature and culture.



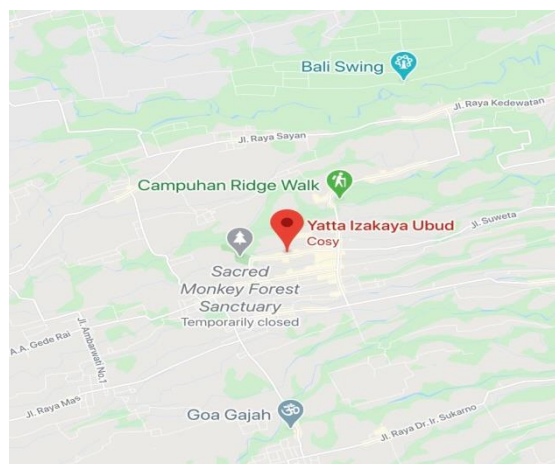
Picture 2. Blanco Par Mandif Restaurant ( Blanco's Web, 2020 )

### 2.1.3 Logo of Yatta Izakaya Restaurant



Picture 3. Logo of Yatta Izakaya ( Yatta's web, 2020 )

### 2.1.4 Location of Yatta Izakaya Restaurant



Picture 4. Yatta Izakaya Location ( Anonymous, 2019)

Yatta Izakaya Ubud, Bali  
Pertiwi Resort & Spa, Jl. Monkey Forest, Ubud, Kecamatan Ubud,  
Kabupaten Gianyar, Bali 80571  
Phone : +62 361 978 189  
E-mail : [info@yattaizakayaubud.com](mailto:info@yattaizakayaubud.com)

#### 2.1.5 Logo of Blanco Par Mandif Restaurant



Picture 5. Logo of Blanco Par Mandif ( Blanco's web, 2020 )

#### 2.1.6 Location of Blanco Par Mandif Restaurant



Picture 6. Blanco Par Mandif Location (Anonymous, 2019)

Blanco Par Mandif Ubud, Bali  
Kompleks Museum Blanco, Jl. Raya Tjampuhan, Ubud, Sayan,  
Kec. Gianyar, Kabupaten Gianyar, Bali 80571  
Phone : +62 361 4792 284  
E-mail : [info@blancoparmandif.com](mailto:info@blancoparmandif.com)

### 2.1.7 The Yatta Izakaya Culture

Yatta enlivens the culinary festivities of Japanese through the spirit of Izakaya concept where food is greatly used to tell stories. More than 200 items of our menus tell different stories about cultures, about rituals, about memories and ultimately about people. Taste the true essence of Japanese cuisine with a slight twist of other Asian inspired. A perfect setting for quality and price, our affordable menu here take you through a range of food styles from fresh sushi and sashimi to an array of tempura and Yakitori selections. Yatta produces high-quality dishes taking advantage of the peerless ingredients to be found in this country. Local products sourced from all over the Archipelago that the chefs personally select straight from the best production areas.

Bringing the spirit of Izakaya to the room means to spread the fun, exciting ambience end-to-end. Expect to dine in a inviting situation all around the corner. From the front gate, a typical street display projects the real kiosks along an alley somewhere in Tokyo. Enter is a relaxing semi-outdoor interior with an isle of an identical Japanese-pub bar. Every day at Yatta seems always to be a good time having a lively feast.

### 2.1.8 The Blanco Par Mandif Culture

In our way of nurturing the nature and culture, we explore the Mother Nature to procure the freshest ingredients. Some element are left untouched, while other are interpreted through our passion and refine craftsmanship. By keeping the tradition alive, we aim to introduce you Indonesian cuisine; defined by BLANCO par Mandif.

### 2.1.9 Features of Yatta Izakaya Ubud, Bali

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Opening Hours :       Weekdays       : 11.00 p.m. - 23. 00 a.m.  
                                  Weekend         : 11.00 p.m. - 24. 00 a.m.

#### 2.1.10 Features of Blanco Par Mandif Ubud, Bali

BLANCO par Mandif is Ubud's hidden secret. With a total capacity of only 10, advance reservations are required. Fine dining with degustation menus like you've never experienced before - it is Chef Mandif's (of the infamous Teatro Gastroteque) creation nestled in the Museum Blanco complex over a small cliff.

If you're looking for the best of Indonesian fine dining with carefully crafted degustation menus to impress guests or that someone special - bring them here. In their own way of nurturing nature and culture, they explore Mother Nature to procure the freshest ingredients. Some elements are left untouched, while others are interpreted through their passion and refine craftsmanship; by keeping the tradition alive, they aim to introduce you Indonesian

cuisine; defined by Blanco Par Mandif.

Opening Hours : Weekdays : 12.00 a.m. - 20.30 a.m.

Weekend : 12.00 a.m. - 20.30 a.m.

## **2.2 Vision and Mission**

### **2.2.1 Yatta Izakaya Vision and Mission**

Vision : Started from small until it could develop throughout the world.

Mission :

- Offering high quality of excellent food with an interesting Japanese fusion and great atmosphere about Japanese.
- Offering good service and good food.

### **2.2.2 Blanco Par Mandif Vision and Mission**

Vision : Explore mother nature to procure fresh ingredients and we aim to introduce Indonesian cuisine.

Mission :

- Make smart and creative young chefs
- Always perfect and clean before and after service.



## 2.3 Organization Structure and Main Task

### 2.3.1 Yatta Izakaya Organization Structure

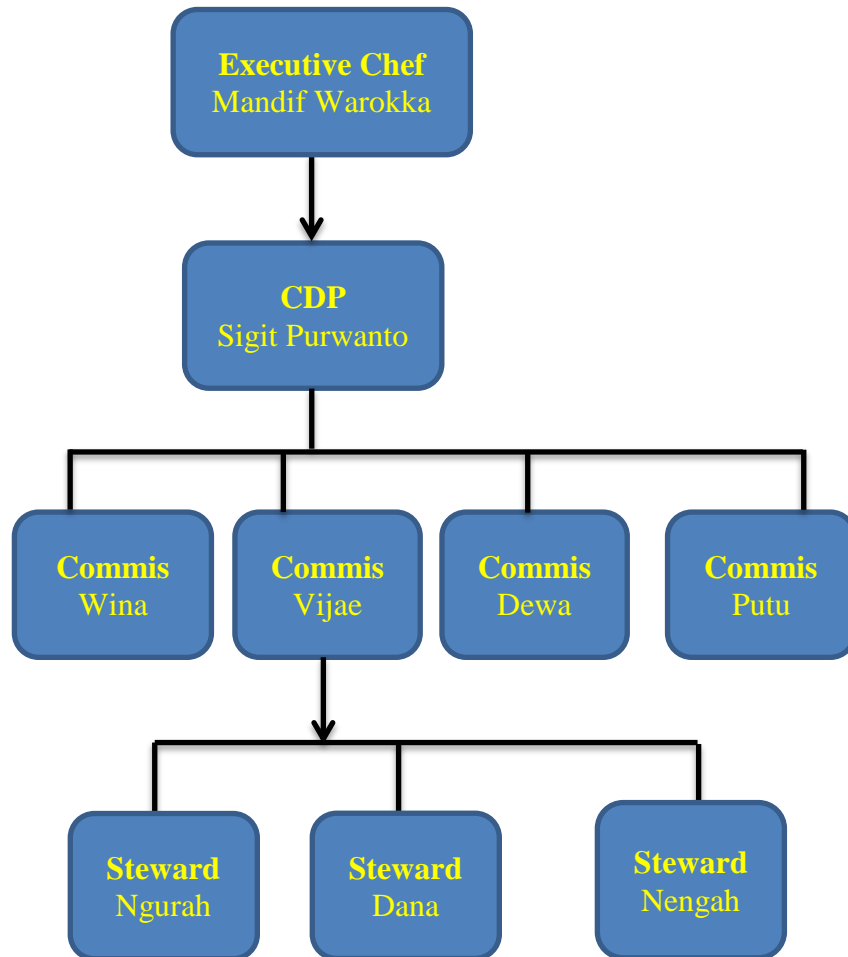


Table 1. Organizational Structure of Yatta Izakaya ( Personal Resource, 2020 )

1. Executive Chef :
  - Make sure that everyone in the kitchen working with and following the SOP
  - Make sure that all staff are trained with each position and section
  - Creating new menu
  - Make sure the quality of food

2. CDP :

- Ensure that the production, preparation and presentation of food are of the highest quality at all times
- Cooking and preparing foods
- Takes care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.
- Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.

3. Commis :

- Setting up workstations with all needed ingredients and cooking equipments
- Preparing ingredients to use in cooking
- Keep a sanitized and orderly environment in the kitchen
- Help CDP in doing their job based on their division
- Ensure all food, ingredients, and other items are stored properly

4. Steward :

- Setting up workstations
- Store ingredients properly
- Help to prepare ingredients needed

### 2.3.2 Blanco Par Mandif Organization Structure

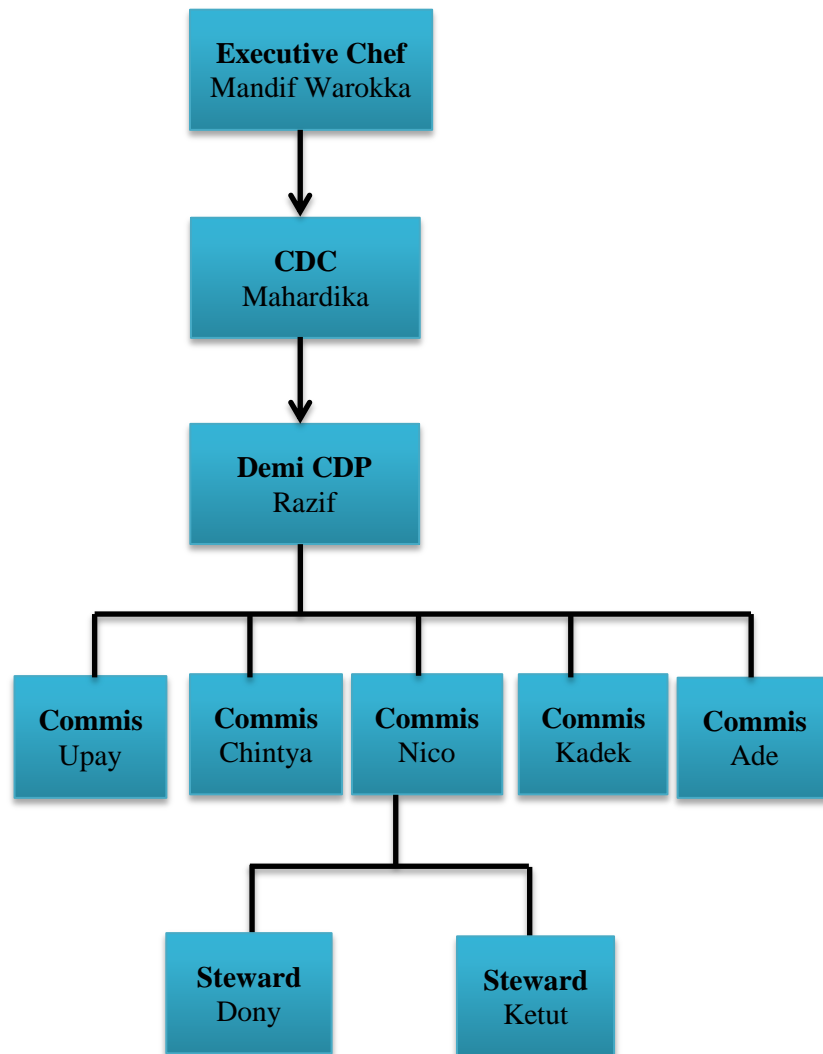


Table 2. Organizational Structure of Blanco Par Mandif (Personal Resource,2020)

#### 1. Executive Chef :

- Make sure that everyone in the kitchen working with and following the SOP
- Make sure that all staff are trained with each position and section
- Creating new menu
- Make sure the quality of food

#### 2. Chef de Cuisine :

- Generally controls the whole kitchen

- Managing kitchen staff
- Controlling kitchen costs to liaising with suppliers
- Creating the menus

3. Demi CDP :

- Checks periodically expired dates and proper storage of food items in the section
- Cooking and preparing foods
- Carry out any other duties as required by management
- Consults daily with Executive Chef and CDC on the daily requirements, functions and also about any last minute events
- Working together with CDC or when they are off.

4. Commis :

- Setting up workstations with all needed ingredients and cooking equipments
- Preparing ingredients to use in cooking
- Keep a sanitized and orderly environment in the kitchen
- Help CDP in doing their job based on their division
- Ensure all food, ingredients, and other items are stored properly

5. Steward :

- Setting up workstations
- Store ingredients properly
- Help to prepare ingredients needed

## **2.4 Hygiene and Sanitation**

- Wearing hand gloves for ready to be eaten food
- Wearing hair net and chef hat to prevent hair-fall and contamination
- Wash hand every 15 minutes especially before cooking and doing

anything

- Use green cutting board for any kind of unpeeled vegetables, yellow cutting board for any kind of poultry, red cutting board for any kind of red meat, blue cutting board for seafood, and white cutting board is for cooked or ready to be eaten food
- Wash every vegetables before we keep it in the chiller
- Cleaning the kitchen everyday, especially after closing time ( wash all the knives, working tables, etc )
- Deep cleaning the chiller and kitchen every once a month
- Cleaning the table everytime we have done working ( clean as you go )
- Using the FIFO ( First In First Out ) System
- Do not lean or sit on work areas
- Divide rubbish into two, organic and inorganic things
- Keep fingernails short and clean, and not using any nail varnish
- Do not use any jewelry on hands like bracelet, ring, and watch
- Wear waterproof safety shoes with long black socks

