

## CHAPTER II

### GENERAL DESCRIPTION OF BLANCO PAR MANDIF

#### 2.1. HISTORY OF BLANCO PAR MANDIF

BLANCO par Mandif is the finest Indonesian gastronomic located in one of the historical settings in Bali, the Don Antonio Blanco Museum, Jalan Raya Tjampuhan, Ubud. With the concept of fine dining that prioritizes excellent service and magnificent taste of food has won # 1 best fine dining restaurant in Bali and # 17 best fine dining restaurant in Asia via Tripadvisor. Raising the theme of local cuisine and explore the Mother Nature to procure the freshest ingredients, Chef owner Mandif Warokka transformed Indonesian food into a modern style with a European and Japanese touch so as to produce a degustation menu.

Chef Mandif M Warokka, a talented award-winning chef and restaurateur, born in Biak, Papua, Indonesia, is highly passionate about Gastronomy. International traveler Chef, finally returned to his home country to fulfill his dream of opening his own gastronomic restaurant. Some of his personal achievements were chosen as *"The Best Chef in Bali 2011"* and *"Best Restaurateur 2014"* followed by several prestigious medals and trophies in international culinary competitions. As one of the top chefs in Indonesia, he is regularly invited as a "Guest Chef" for some of the best restaurants around the world and Indonesian TV shows Chef Judge at Grand Final Indonesia Master Chef Season 1, Chef Chef at Grand Final Hells Kitchen Indonesia Season 1 and Chef Judge Grand Finale Top Chef Indonesia Season 1. He finally set his dream of opening TEATRO in 2012.

When Chef Mandif was in Indonesia, he worked as a chef at Jumana's fine dining restaurant at the Banyan Tree Ungasan Bali hotel. While working, he met with Resva Conita who currently works as an operational manager at BLANCO par Mandif. They both thought to build a restaurant specifically for classy Indonesian cuisine. In 2015 BLANCO par Mandif opened its doors, for a new

challenge to introduce the best Modern Indonesian cuisine to the International level. Exotic Indonesian flavors and the source of careful produce of the best seasonal quality local products is an excess of enthusiasm and expertise. BLANCO was opened using the concept of a chef table with a capacity of 8 people. In August 2017 they expended BLANCO par Mandif into bigger space that can accomodate between 18 to 24 people. The design itself is very modern, fine, and feminine.

## **2.2 THE PHILOSOPHY**

There are three philosophy of BLANCO's founding by Chef Mandif M Warokka,

### **1. Childhood Memories**

When he was child, his mom always cook Cakalang Noodles for him after he played. And he made the food one of BLANCO's menus for Chef Mandif to show that without a mother he wouldn't be the chef he is now.

### **2. Reinvented the Classic Cuisine**

There's always creativity and plethora of idea in a dish and a chef. So that classical cuisine can be developed to be modern and refine the flavour.

### **3. New Modern Indonesian Cuisine**

Chef Mandif is looking for the future for Indonesian Cuisine. Future means it going to be a blend of european technique and Indonesian cuisine itself.

## **2.3 VISION & MISSION**

### **2.3.1 VISION**

Gives the next level of experiences after indulge Indonesian cuisine in fine taste. Combining the dishes with beverage pairing to show that Indonesian cuisine can reach an international level.

### **2.3.2 MISSION**

To change the mindset especially of Indonesians towards local cuisine in order to develop and innovate knowledge about local materials. And as investment in the future.

### **2.4 COMPANY OBJECTIVES**

**2.4.1** Representing a more modern and high level Indonesian cuisine with degustation style menus

**2.4.2** Introduce Indonesian cuisine to the world

**2.4.3** Provide a different experience to the customer towards Indonesian cuisine in general

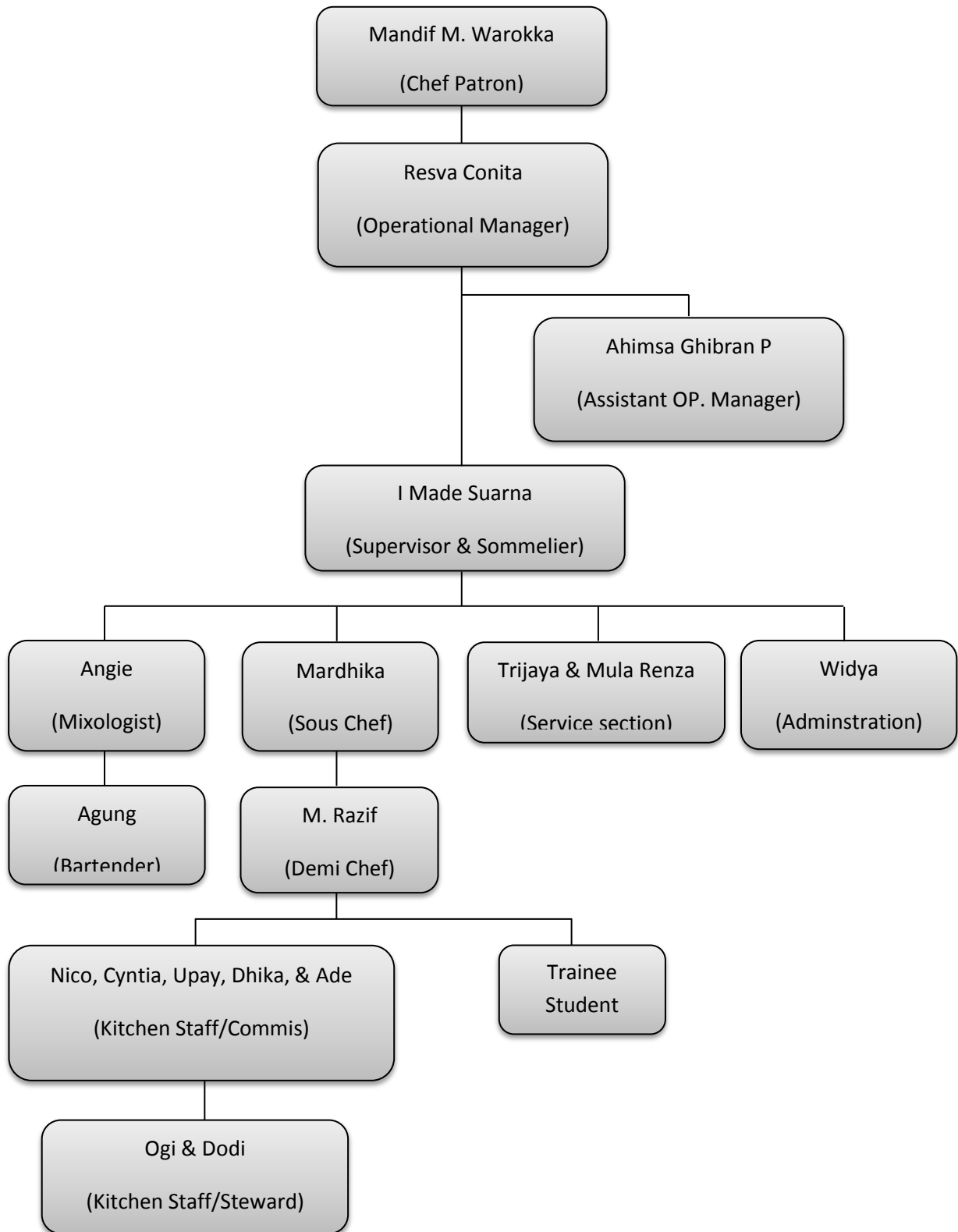
**2.4.4** Help the welfare of Indonesian farmers and utilize natural resources using local raw materials

### **2.5 COMPANY LOGO**



BLANCO  
*par Mandif*

## 2.6 ORGANIZATION STRUCTURE



## **2.7 JOB DESCRIPTION**

### **2.7.1 Chef Patron :**

- As the owner
- As a validator
- Innovating and updating new menus
- As a controller in the kitchen
- Checking the quality of food and beverages
- Manage restaurant including design, set up table, etc.
- Teach knowledge to its workers
- Know how to solve problems even in urgency
- Able to maintain balance in perspective and control emotions in all situations and in a variety of employee behavior
- Provide motivation and time discipline so that workers remain enthusiastic

### **2.7.2 Operational Manager :**

- As the right-hand owner or chef patron in restaurant management
- Arrange the schedule of workers and intern students
- As a validator
- Welcoming the guests
- Checking the quality of food and beverages
- Control the restaurant, especially the front
- Responsible for customer satisfaction
- Set the flow chart in the restaurant
- Know how to deal with problems in an urgent time or related to consumers
- Keep employees disciplined and motivated

### **2.7.3 Assistant Operational Manager :**

- To replace the operational position of manager
- Help to make a decision
- Welcoming the guests
- Responsible for employees under it
- Checking the quality of food and beverages
- Know how to deal with problems in an urgent time or related to consumers
- Keep employees disciplined and motivated
- Responsible for customer satisfaction

#### **2.7.4 Supervisor & Sommelier :**

- Supervise and check performance in the service section
- Set the time when food and drink must come (conditional)
- Welcoming the guests
- Training and giving direction to new workers and interns
- Know how to solve the problem in urgent time
- As a wine expert
- Explaining the wine and the list of drinks to the guest
- Responsible for wine owned or sold at BLANCO
- Give knowledge about wine to interns

#### **2.7.5 Mixologist & Bartender :**

- Serve welcome drink
- Serve alcoholic and nonalcoholic beverages to restaurant and bar patrons
- Make classic drinks and create new recipes for cocktails
- Ensuring their bars run smoothly and efficiently
- Explaining their beverages when the guest(s) take beverages pairing or chilling at BLANCO's bar

#### **2.7.6 Service Section :**

- Serving customers from beginning to end
- Serve dishes at the table and explain
- Always collaborating with the kitchen team
- Must have a plethora of knowledge about raw materials, the surrounding area and others related
- Good at communicating with guests
- Picking up food from kitchen to front restaurant
- Make sure the restaurant is ready to open for the guests
- Checking everything related with restaurant or dining room

#### **2.7.7 Administration :**

- Controlling money in a restaurant
- Make a report about restaurant finances
- Take care of all matters of taxes, insurance, and other payments for restaurants and workers
- Author of any certificate if required by permission of superiors

### **2.7.8 Sous Chef :**

- Managing food preparation in the restaurant kitchen
- As the assistant to the head chef/executive chef
- Manage the kitchen team in the executive chef's absence
- Ensure that kitchen activities operate in a timely manner
- Planning menus
- Training new staffs or interns
- Recording inventory
- Provide support to junior kitchen employees
- Create schedules for kitchen employees and evaluate their performance

### **2.7.9 Demi Chef :**

- Assist executive chefs with an array different tasks in the kitchen
- Assist pastry chefs
- Help head chef create menu items
- Order food and kitchen supplies and cut down on kitchen waste
- Inventory control
- Managing their kitchen station
- Butcher,grill,sear different cuts of meat or protein, and chop vegetables

### **2.7.10 Commis :**

- Assisting other chefs in the kitchen
- Help to prepare ingredients and do any tasks if demi chef or sous chef need assistance with
- Helping with deliveries (carry,unpack,cleaning,and storing)
- Assisting with stock rotation and help to restocking ingredients
- Measuring ingredients
- Training and learning
- Cleaning station or keep the station clean

### **2.7.11 Trainee :**

- Helping all the chef's work including preparing ingredient and stock rotation
- Learn and practice skills in the kitchen

### **2.7.12 Steward :**

- Assisting in cleaning and opening or closing tasks
- Assisting with sweeing,mooping, and polishing the restaurant,bar,kitchen and equipment

- Assisting with unloading and storing stock
- Scrapping and washing dirty dishes,pots,pans,plates,flatware, and glasses and putting them away

## 2.8 RESTAURANT OVERVIEW



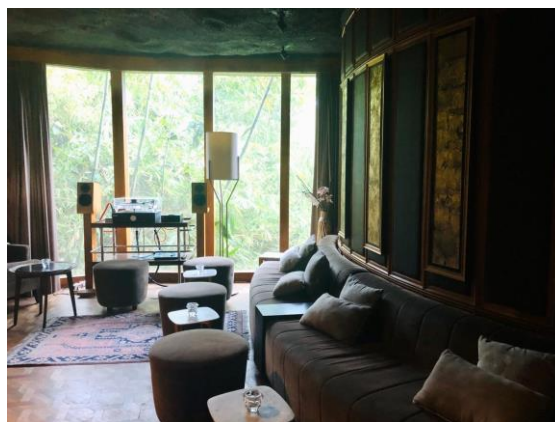
Picture 1. BLANCO Restaurant from outside (Personal documentation,2020)







Picture 2. Entranceto the BLANCO Restaurat (Personal documentation, 2020)



Picture 3. Bar Area (Hasna,2020)



Picture 4. BLANCO's Bar (Personal documentation,2020)



Picture 5. Wine Cellar (Personal documentation,2020)



Picture 6. Wine sold at BLANCO (Personal documentation,2020)



Picture 7. Dining Room (Personal documentation,2020)



Picture 8. Rooftop view (Personal documentation,2020)





Picture 9. Pastry & Cold Kitchen (Personal documentation,2020)



Picture 10. Entree Kitchen (Personal documentation,2020)



Picture 11. Hot Kitchen (Personal Documentation,2020)





Picture 12. Kitchen overview (Personal documentation,2020)