

## CHAPTER II

### GENERAL DESCRIPTION OF COMPANY

#### 2.1. History of *BLANCO par Mandif*

*BLANCO par Mandif* officially opened in June 2015 using the chef table system and enough for only 8 pax. *BLANCO par Mandif* itself is a business that was built together by Chef Mandif Warokka and miss Resva Conita who acted as the restaurant's operational manager.

Until the end of 2017 *BLANCO par Mandif* modified its restaurant which initially was only able to accept up to 8 pax, to be loaded for 24-28 pax. Not only that, they also open a restaurant for lunch based on reservation only and for dinner they receive guests walk in and by reservation.

The beginning of the construction of this business was when chef Mandif and miss resva met and worked together at one of the five star hotels located in Bali and they shared a common interest in Indonesian cuisine. They had thought that Indonesian people did not take Indonesian cuisine seriously in their business and they thought that with various types of Indonesian special food available from each region could be developed even more than what was already present. From that simple thought, finally they started to think of a plan to open an Indonesian restaurant with a different side.

The inspiration for every meal made by Chef Mandif which is his own mother. He loves his mother dish very much. Chef Mandif once said that if it wasn't for his mother he might not have gotten to this position.

The name *BLANCO par Mandif* also has its own meaning. "Blanco" which means this restaurant is located next to the Antonio Blanco Museum. Antonio Blanco is the name of the founder of the Blanco museum. He was a famous painter of Spanish blood and finally decided to marry a Balinese woman and make his wife the object of his paintings and to this day his paintings are

still very popular and appreciated by painting lovers. Next is the word "Par" which means "partner" or in Indonesian means "pasangan" and the word "Mandif" which is the name of the Chef Mandif Warokka.

## **2.2. Overview**

*BLANCO par Mandif* is an Indonesian fine dining restaurant serving Indonesian heritage cuisine: degustation style. The food has been using the typical food of some regions in Indonesia but still served using western and europe style. It also not certainly eliminate the taste of Indonesian food itself.

### **2.2.1. Logo**



Picture 1. Blanco par Mandif Logo  
(Anonymous 1, 2020)

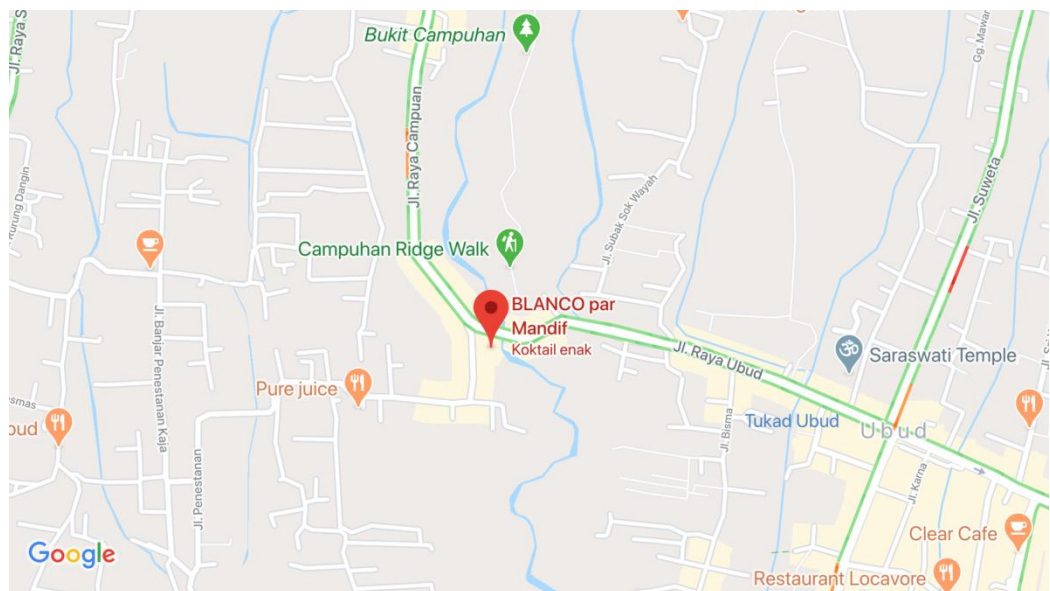
### 2.2.2. Location

#### *BLANCO par Mandif*

Kompleks Museum Blanco, Jl. Raya Tjampuhan, Ubud, Sayan, Kec. Gianyar, Kabupaten Gianyar, Bali 80571. Indonesia.

Tel : (0361) 4792284

Web : [blancoparmandif.com](http://blancoparmandif.com)



Picture 2. Blanco par Mandif Location  
(Anonymous 2, 2020)

### 2.2.3. Features of *BLANCO par Mandif*

*BLANCO par Mandif* always ensures for customers satisfaction. Every customers who come to eat at this restaurant do not go home feeling full but they are satisfied with the services and get new experiences, including the food served. Therefore it is also important to pay attention to all aspects in the restaurant such as food quality, atmosphere, scenery, cleanliness to the music we play at dinner.

#### **2.2.4. Vision and Mission**

##### **a. Vision**

Become a fine dining restaurant that gives an unforgettable experience for customers and with many displays of Indonesian food and drinks with international class.

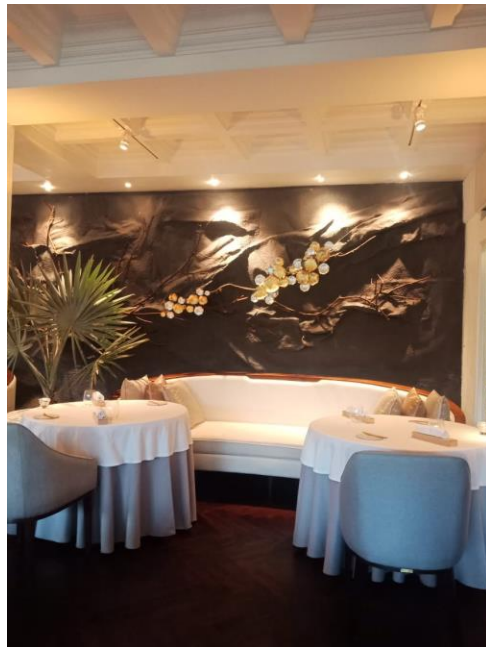
##### **b. Mission**

By Shaping our human resources with in depth knowledge and positive attitude in preserving indonesian flavor to deliver unique product and service to our clieniele. At the same time giving back to each and every individual for their trust and invesment

#### 2.2.4. Restaurant and Kitchen Picture



Picture 3. Ruang Tamu Bar  
(Anonymous 3, 2020)



Picture 4. Resto 1  
(Anonymous 4, 2020)



Picture 5. Resto 2  
(Anonymous 5, 2020)



Picture 6. Resto 3  
(Personal Documentation 1, 2020)



Picture 7. Resto 4  
(Personal Documentation 2, 2020)



Picture 8. Blanco par Mandif Kitchen  
(Anonymous 6, 2020)



Picture 9. Blanco par Mandif Kitchen (2)  
(Personal Documentation 3, 2020)



Picture 10. Blanco par Mandif Kitchen (3)  
(Personal Documentation 4, 2020)





Picture 11. Hot Section  
(Personal Documentation 5, 2020)



Picture 12. Entrée Section  
(Personal Documentation 6, 2020)



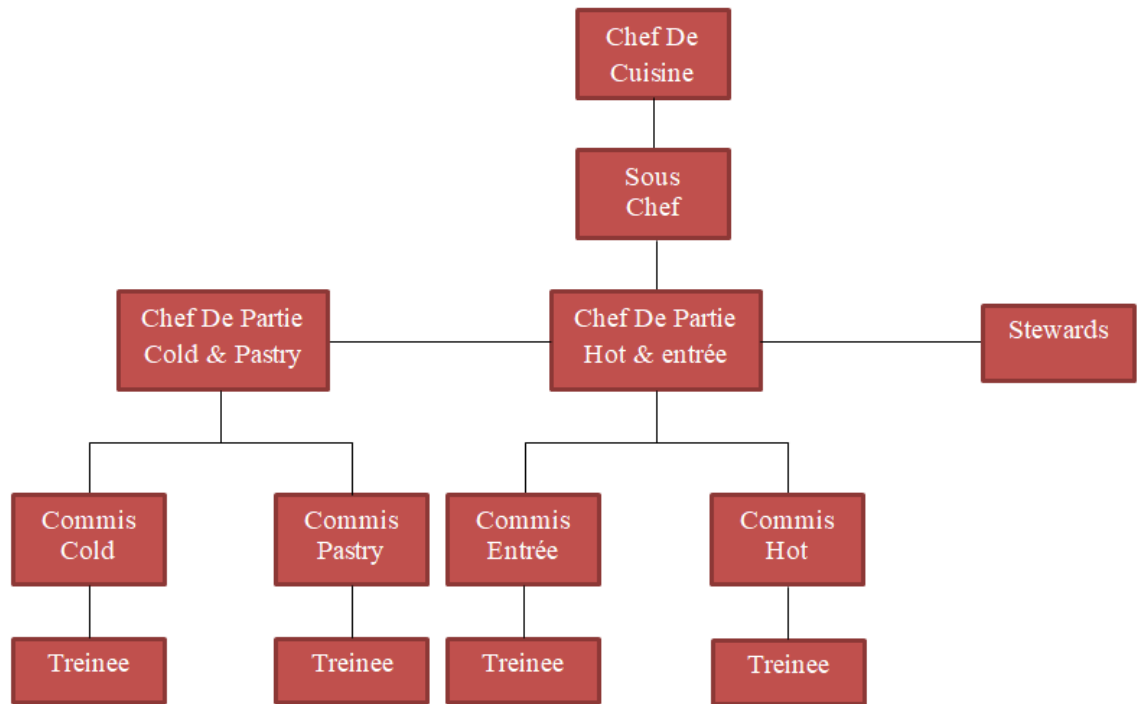
Picture 13. Pastry and Cold Section  
(Personal Documentation 7, 2020)



Picture 14. Pastry and Cold Section  
(Personal Documentation 8, 2020)

## 2.3. Organizational Structure and Main Task

### 2.3.1. Structure



### 2.3.2. Main Task

- a. **Chef De Cuisine** : Responsible for all sections, making a menu of the cooking process and serving food
- b. **Sous Chef** : Responsible for compiling the CDC schedule and replacing the CDC role when he was unable to attend
- c. **Chef De Partie Cold & Pastry** : Responsible for the cold and pastry section
- d. **Chef De Partie Hot & Entrée** : Responsible for the hot and entrée section

- e. Stewards : Responsible for cleaning equipment used in the kitchen
- f. Commis : Responsible for the section that has been given
- g. Treinee : Responsible for helping each commis according to the schedule that has been shared