

CHAPTER II

General Description of MÉTIS

2.1 History of MÉTIS

MÉTIS savors an exclusive gastronomic experience with impeccable culinary creations and elegant atmosphere that suits every occasion. With an excellent interpretation of classic French cuisines with a Mediterranean twist, the award-winning restaurant combines a classical fine dining concept with lush tropical beauty in an elegant establishment located in the heart of Seminyak.

First operating in 2009, this restaurant was born of a creation of two prolific maestros, the Bali culinary legend Nicolas ‘Doudou’ Tourneville, and an art lover, Said Alem. “Both Chef Doudou and wanted to offer something new and unique which is a combination of French-Mediterranean dining, art and Asian culture. With our immaculate taste in both cuisine and art, we believe that MÉTIS can become a sanctuary for connoisseurs and art lovers.”

Situated strategically in the thriving area of Petitenget, MÉTIS is at close proximity to Seminyak’s luxury hotels and resorts, notable shops, sights, lifestyle and cultural attractions.

This awe-inspiring establishment composes a mix of elegant, contemporary French interior with local influences. Earthy-colored stones, natural timber, glass walls, wood and bamboo make up the solid architectural structure providing a warm ambience semi-alfresco dining concept that overlooks a stunning view of tropical garden.

The U-shape patio comprises 160 seats with outdoor areas that allow guests to enjoy a romantic under-the-stars dining setting. The bar provides numerous creative concoctions and the private dining room caters from 25 to 100 guests for occasions such as corporate meetings, MICE groups, theme dinners, wedding receptions, family gatherings, cocktail parties, fashion shows and product launching events.

At the helm of the kitchen are chef Doudou and Executive Chef Dove, and with extensive years of experience, together they collaborate and share

inspirations, knowledge, cooking techniques and methods with the whole team to ensure a high standard in every aspect and deliver the most exquisite culinary adventure to aficionados.

The never-ending commitment in pairing fine dining and fine art in Bali has made MÉTIS an icon in the Bali fine dining scene. As a result, numerous international acclaims have been received over the last few years including a Wine Spectator Award of Excellence and inclusion in Asia's top 20 restaurants in the Miele Guide Best of Asia, 2013.

With 8 years of success in delivering state-of-the-art provisions, MÉTIS has proficiently taken a fine dining scene to a distinct new level that stands out from other gastronomic destinations in Bali.

2.2 Overview

MÉTIS brings “The collaboration of dining culture experience” which means each culinary culture has each own characteristics and specialisation in each taste, technique, and a story behind each menu.

MÉTIS in Ancient Greek: "wisdom", "skill", or "craft" and in the MÉTIS logo there are a symbol of rice because before being built MÉTIS restaurant used to be full of rice fields

MÉTIS provides set and ala carte menus. Set menu are usually used by larger customer number for gathering, meeting, birthday party, business occasion, or wedding party. Set menu's offered including appetizer, soup, main course, dessert, and beverages based on the dealing before. Ala carte menu is suitable for personal consumption with a large portion.

Logo:



Picture 1 MÉTIS logo (*Anonymous,2020*)

Location:



Picture 2 MÉTIS Map (*Personal Documentation,2020*)

MÉTIS Restaurant bali

Address: Jl. Petitenget No.6, Kerobokan Kelod, Kec. Kuta Utara, Kabupaten
Badung, Bali 80361

Phone : (0361) 4737888

2.3 Feature of MÉTIS

MÉTIS Restaurant and Gallery welcomes guests to enjoy an entirely sensory dining experience borne of the pleasures of living. MÉTIS Restaurant and Gallery welcomes guests to enjoy an entirely sensory dining experience borne of the pleasures of living. MÉTIS Restaurant provides a place to eat with nuances of nature, with many decorations of rice plants and other green plants.

MÉTIS Main Restaurant



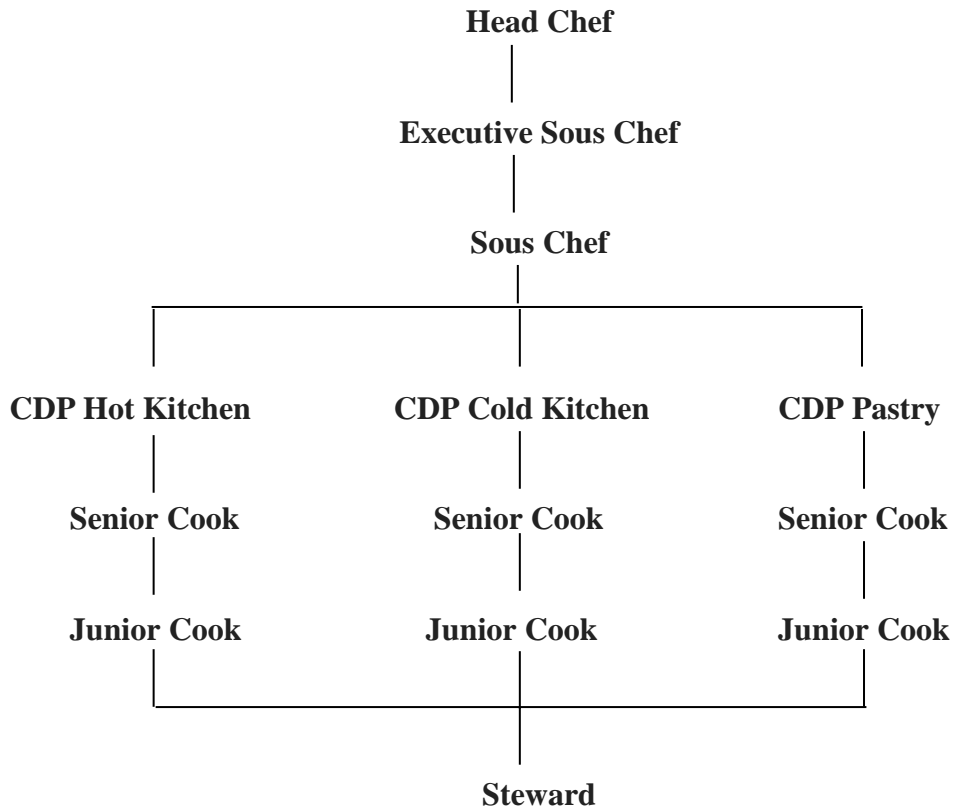
Picture 3 MÉTIS Restaurant Feature (*Anonymous,2020*)

MÉTIS also provides a bar with experienced bartenders. There will be interesting events like jazz music on Friday nights, there are DJ music events on Saturday nights, and on big days there will be big events.

Special:

- Serving Lunch from 11:00 am - 4:00 pm (Closed for Lunch on Sundays)
- Dinner Seating from 5:30 pm - 11:30 pm
- Bar & Lounge from 4:00 pm - 2:00 am
- High Tea is Available Everyday from 3 pm - 6 pm

2.4 Organizational Structure and Main Task



1. Head Chef

- Plan kitchen and equipment needed.
- Supervised the food quality.
- Develop and create a standard recipe.
- Create new menu.
- Make a stock report at the end of data.
- Archive all kitchen data.

2. Executive Sous Chef

- Help Head Chef to create new menu.
- As the right hand of Head Chef.
- Everything that happens in the kitchen falls within their scope of responsibility.
- Ensure a good food plate presentation.

3. Sous Chef

- As a right hand of head chef and executive sous chef.
 - Manage all kitchen activities including cooking and preparing dishes if the Executive Sous Chef is in charge or not.
 - Requesting Pre order Ingredients to the purchasing office.
 - Ensure great food presentation.
 - Supervised all kitchen activities
4. CDP Hot Kitchen
- Responsible with hot food, Sauce, and cook meat.
 - Re-stock and reheat the sauce
 - Ensure all food and other items are stored properly
 - Quality check of ingredients and product
5. CDP Cold Kitchen
- Responsible with sauce and prepare garnish
 - Re-stock and reheat the sauce
 - ensure all food and other items are stored properly
 - quality check of ingredients and product
6. CDP Pastry
- Responsible with pastry area.
 - Ensure all condiment and other items are stored cooked properly.
 - Quality check of ingredients and product.
 - Re-stock dessert stock.
7. Senior Cook
- Quality Check of ingredients and product.
 - Take out and prepare all ingredients.
 - Help CDP Restock and re heat the sauce
8. Junior Cook
- Prepare all ingredients.
 - Help CDP and Senior Cook to prepare the table.
 - Setting up workstations with all needed ingredients and cooking equipments.
 - Clean the table.
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9. Steward

- Setting up work station.
- Store ingredients properly.
- Help to prepare ingredients need.
- Washing dishes and kitchen utensil.
- Cleaning the production area, including store, grill, deep frying.

2.5 Hygiene and Sanitation Standard in MÉTIS

1. Personal

- Wash hand after going to the bathroom and dry with towel.
- Wash hand before and after production process.
- Have to use hand gloves when handling ready to eat food.
- All staff must use the head band and apron before entering kitchen area.

2. Kitchen

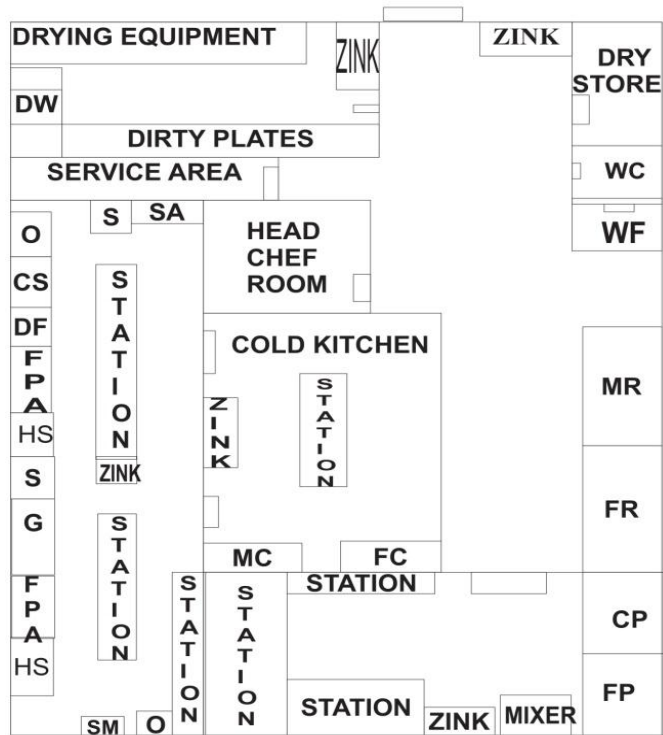
- Make sure the kitchen is clean and tidy condition.
- Cleaning the production area, including store, grill, deep frying, flat top, and working table with soap
- Beside, daily cleaning before and after operational hours they also have general cleaning every Sunday.
- Clean the walking chiller and freezer every month.
- Chiller temperature standard is 3-4° C.
- The injured hand has to use hand aid and hand gloves

3. Ingredients

- Wash all necessary ingredients before processing under the running water.
- First In First Out (FIFO) ingredients.
- Ensure the absence of cross contamination both in material and equipment storage.
- Fresh ingredients and finished products are separated in the chiller to prevent the contamination.
- Beef and poultry products are separated freezer, and should wrapped it or vacuum the beef.
- Store all the ingredients in closed containers.

- Count the closing stock to list the preparation needed.

2.6 Kitchen Map



Picture 4 MÉTIS Kitchen Map (*Personal Documentation, 2020*)

Picture Information:

DW= Dish Washer	MC= Meat Chiller	FPA= Flat Pan
WC= Walk In Chiller	FC= Fish Chiller	O= Oven
WF= Walk In Freezer	MR= Meat Room	S= Salamander
SA = Serve Area	FR= Fish Room	G= Grill
CS= Cold Stove	CP= Chiller Pastry	ZINK= Sink
DF= Deep Fryer	FP= Freezer Pastry	
HS= Hot Stove	SM= Stock Maker	