

CHAPTER II

GENERAL DESCRIPTION OF COMPANY

2.1. COMPANY BACKGROUND



Picture 2.1 Aperitif Logo (WBPSTAR, 2019)

Aperitif restaurant and bar is a new fine dining restaurant located at Jl Lanyahan Br. Nagi, Ubud, Bali is a sister company from Viceroy Bali. The restaurant itself has an eclectic concept food wrapped in 1920s theme for bar and cocktail.

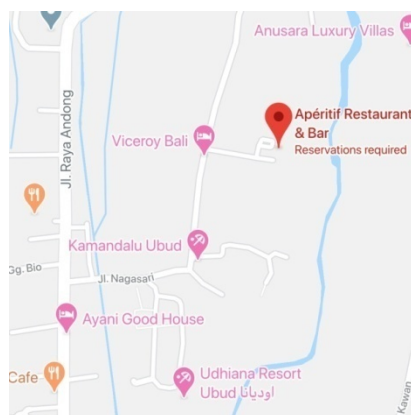
Aperitif restaurant and bar is designed to be an enchanting and unique experience, not to be rushed. A dining concept that integrates the long standing European tradition of enjoying a pre-dinner drink and canapés. With the rich of cultural and culinary history of Indonesia.

Aperitif restaurant and bar was open two years ago in Ubud, Bali. Our head chef coming from Belgian, with over 20 years' experience in the kitchen, he brings cross-cultural collaboration and eclectic cooking philosophy to the kitchen. Prior to Apéritif and his past 5 years at Viceroy Bali's CasCades restaurant, Chef Nic Vanderbeeken, The Executive Chef brings over 20 years of experience to lead the team at Apéritif Restaurant and Bar, an elegant fine dining space serving

contemporary global cuisine in the lush valleys of Ubud. An advocate for cross cultural collaborations, Chef Nic's one-of-a-kind creations are a nod to his progressive and eclectic cooking philosophy, Chef Nic worked in Vietnam, consulting and developing the bistronomy concept he pioneered as Chef-Owner of Bistro Biggles in Belgium. These experiences truly connected him to the bounty of Asian produce and the unique flavours available in this part of the world. He has also spent time in the kitchens of Michelin-starred restaurants including Restaurant Berto in Wevelgem, Belgium; Restaurant 't Convent in Lo-Reninge, Belgium; and Celebrity Chef Wout Bru's two Michelin-starred Restaurant in France.

Accompany by Our pastry Chef from USA Alexander Mckinstry with over decade of experience at lauded establishments around the world, and drawing from his upbringing and global travels, similar with cross-cultural flavour. Alexander has been worked in the kitchens of award-winning restaurants including Melbourne's three-hatted Vue Du Monde, New York City's three Michelin-starred Le Bernardin, and Singapore's restaurant in a garden, Pollen. He has also worked alongside Daniel Boulud at the celebrity chef's Café Boulud Palm Beach restaurant in West Palm Beach, Florida; and Hong Kong's The Principal.

2.2. COMPANY LOCATION



Picture 2.2. Apéritif Location

(Google Maps, 2020).

Aperitif restaurant and bar was located at JL. Lanyahan Br. Nagi, Ubud, Bali

2.3. COMPANY OPERATIONAL HOUR



Picture 2.3. Aperitif front office (WBPSTAR, 2019)

- a) Aperitif restaurant open for Lunch start from 12 pm – 2 pm
- b) Aperitif restaurant open for afternoon tea from 3 pm – 5 pm
- c) Aperitif restaurant open for Dinner from 6 pm – 10 pm (last order at 9 pm)
- d) Aperitif bar open from 4 pm – late

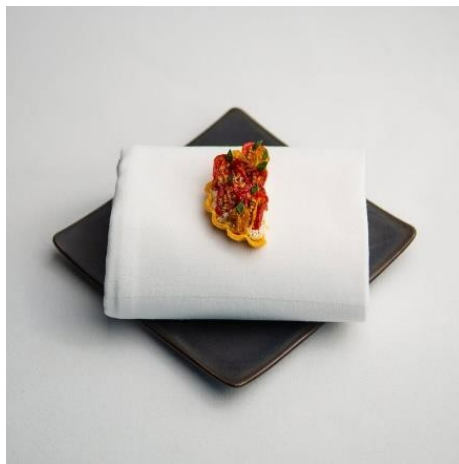
2.4. APÉRITIF MENU

Belgian Executive Chef Nic Vanderbeeken takes culinary influences from the old Spice Islands and combines it with distinctly modern European flavours and cooking techniques. Eight-course degustation menus presents an unrivalled culinary journey that brings together the flavours of modern gastronomy, lesser-known Indonesian ingredients, and exquisite produce sourced globally and from the property's own greenhouse harvest.

- 1) For Degustation Menu (8-course) will be IDR 1,450,000++ per person
Oyster | Kaluga Imperial Carviar | Parrot Fish or Rujak | Pumpkin or Cauliflower | Beef Cheek or Hokkaido Scallop | Seared Foie Gras or Canadian Lobster | Squab or Opu Fish | Venison Wellington | Cheese Cake | Tape or PB & J or Milk & Honey |
- 2) For Vegetarian Degustation Menu (8-course) will be IDR 950,000++ per person

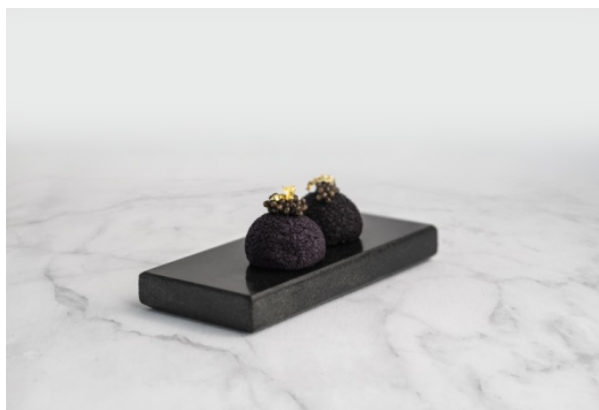
Hoja Santa | Heirloom Beetroot | Pumpkin or Cauliflower | Tofu | Jack Fruit | Mushroom Wellington | Cheese Cake | Tape or PB & J or Milk & Honey |

- 3) For Degustation Menu (5-course) will be IDR 950,000++ per person
Oyster | Parrot Fish or Rujak | Pumpkin or Cauliflower | Iberico Pork or Hokkaido Scallop | Seared Foie Gras or Canadian Lobster | Venison Wellington or Kagoshima Wagyu | Tape or PB & J |



Picture 2.4. Tomato Tart (Apéritif Restaurant, 2020).

Tomato Tarte Canapés made from Semi Dry Tomato and Parmesan Cream.



Picture 2.5. Black Puff (Apéritif Restaurant, 2020).

Canapés Black Puff made from Tofu Cream for Vegetarian and Smoked Mackarel.



Picture 2.6. Oyster (Apéritif Restaurant, 2020)

Amuse bouche is Oyster Lombok with Blue Cheese Fat, Smoked Oyster Emulsion, Spirulina, and Pickled Mustard Seed.



Picture 2.7. Martino (Personal Document, 2020)

One of the choices for First Course, Martino Tokusen beef, Pickled Cucumber Seed, Black Garlic, and Black Rice Krupuk.



Picture 2.8. Rujak (Personal Document, 2020)

Other choices for First Course, Rujak made from Duck Liver, Shallots, Tamarind, and Palm Sugar.



Picture 2.9. Parrot Fish (Personal Document, 2020)

Other choices for First Course, Parrot Fish made from Pindang ikan, Hajiki, Kemangi, and Pistachio.



Picture 2.10. Pumpkin (Apéritif Restaurant, 2020)

One of the choices for Second Course, Pumpkin made from Picalili, Edamame, Tofu Cream, Marigold and Pumpkin Ice Cream.



Picture 2.11. Cauliflower (Personal Document, 2020)

Other choices for Second Course, Cauliflower made from Peanut, Yuzu, Vegetable Crumble, and Wood Sorrel.



Picture 2.12 Hokkaido Scallop (Aperitif restaurant, 2020)
Third course Hokkaido scallop, parsnip, octopus, botarga.



Picture 2.13. Opu fish (Aperitif restaurant, 2020)
Fish course opu fish, Japanese beurre blanc, antiboise, avocado cream



Picture 2.14. Venison Wellington (Apéritif Restaurant, 2020)
The Main Course, Venison Wellington made from Foie Grass, Truffle, Shimeji, Nasturtium and Rendang Sauce.



Picture 2.15. Cheese Cake (Apéritif Restaurant, 2020)

Cheese Dish, Goat Cheese, Burata, Milk Skin, Blue Cheese Financier, Pickled Apple, Candy Olive, Cashew Raisin, and Barley Ice Cream.



Picture 2.16. Milk and Honey (Apéritif Restaurant, 2020)

One of the choices for Dessert Milk and Honey made from Yoghurt Panna Cotta, Fermented Honey, and Buttermilk Ice Cream.

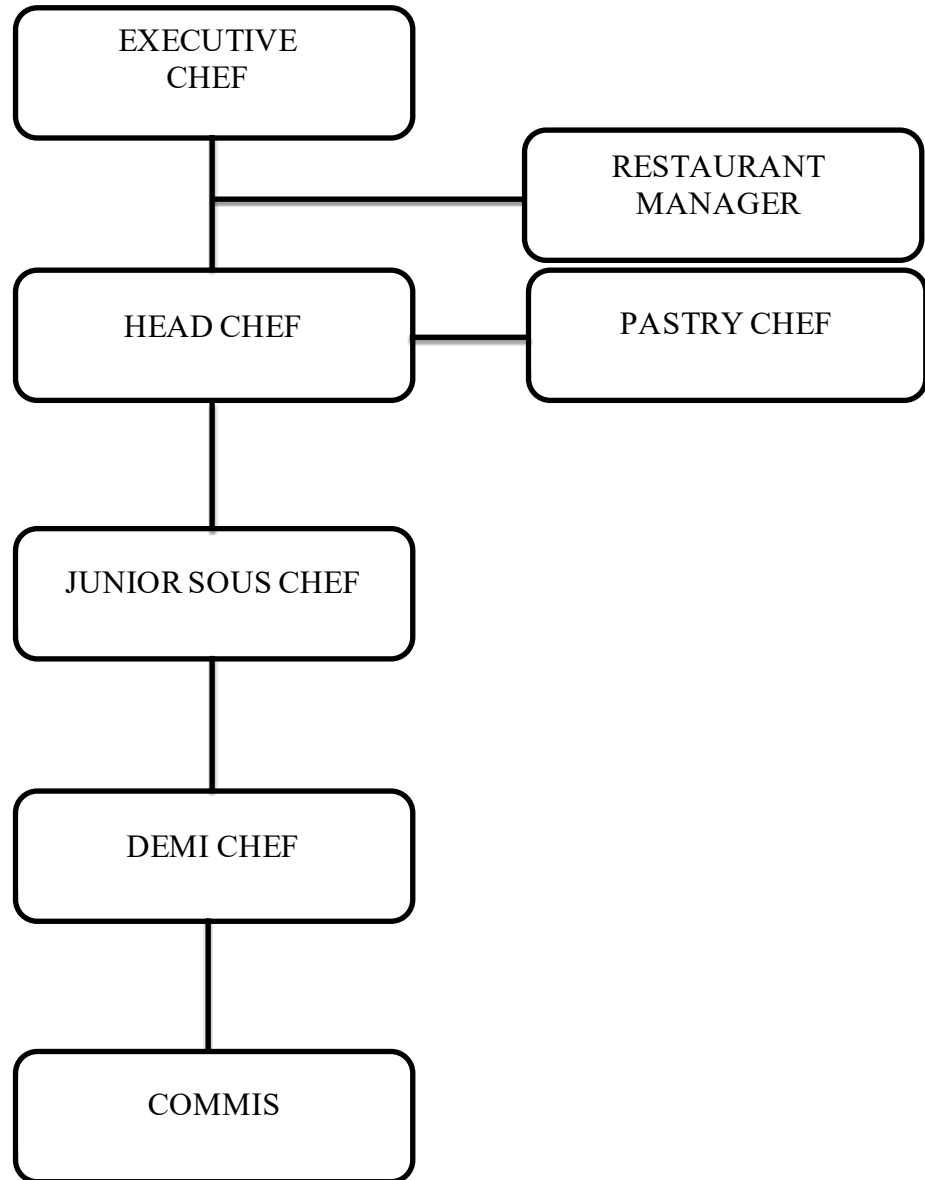


Picture 2.17. PB and J (Apéritif Restaurant, 2020)

Other choices for Dessert PB and J made from Apéritif Cacao, Berries, and Maringue.

2.5. ORGANIZATIONAL STRUCTURE AND MAIN TASK

2.5.1. ORGANIZATIONAL STRUCTURE



Picture 2.18. Organizational Structure. (Personal Document, 2020)

2.5.2. MAIN TASK

1. EXECUTIVE CHEF

Is someone that really important in the kitchen, because they lead all their staff and planning and also make a big decision for the restaurant these are some of the job they carry:

- a) Responsible for whole kitchen and restaurant,
- b) Planning and directing food preparation and culinary activities,
- c) Modifying menus or create new ones that meet quality standards,
- d) Estimating food requirements and food/labor costs,
- e) Hiring staff,
- f) Handle all the feedback from guest.

2. HEAD CHEF

Is second hand from executive chef in the kitchen, these are some of their job:

- a) Lead the kitchen,
- b) Checking all the ingredients,
- c) Make sure kitchen run well,
- d) Develop new menu with executive chef,
- e) In charge of disciplining all the kitchen staff regarding kitchen rule & regulation.

3. PASTRY CHEF

Lead the dessert and pastry team, these are some of the job they carry:

- a) Creating menu and develop new menu,
- b) Lead pastry team,
- c) Quality control all pastry product,
- d) Hiring people.

4. RESTAURANT MANAGER

Restaurant manager also important in this business because they manage whole restaurant. These are some of the job they

carry:

- a) Handling with customers,
- b) Customers satisfaction,
- c) Manage all the staff,
- d) Ordering food and beverage,
- e) Organize service team,
- f) Solving problems between employees and customers or employees and other employees.

5. JUNIOR SOUS CHEF

Second hand from head chef, these are some of their job

carry:

- a) Make sure all the staff working following their task and finish it,
- b) Helping in the kitchen,
- c) Checking the product,
- d) Checking the Storage,
- e) Make market list,
- f) In charge when head chef isn't in the kitchen.

6. DEMI CHEF

Has responsibility in one section, these are some of their job:

- a) Make sure all the staff working following their task and finish it,
- b) Helping in the kitchen,
- c) Checking the product,
- d) Checking the Storage,
- e) Make market list,
- f) In charge when head chef isn't in the kitchen.

7. COMMIS/COOK

cooker and helper, these are some of their job carry:

- a) Cooking,
- b) Preparing every component of the food,
- c) Checing stock,

- d) Helping deliveries and storage,
- e) Plating,
- f) Cleaning section, chiller, storage, and all kitchen.

2.6. APÉRITIF EVENT and ACHIEVEMENT

1. As a participant in Ubud Food Festival for 3 days
 - a) Apéritif x Haoma (Bangkok) on April 26th 2019,
 - b) Maestri Moderno Mediterraneo (Apéritif x Il ristorante Luca Fantin) on April 27th 2019,
 - c) Apéritif Fine Dining Royalty with Yannis Jansen on April 28th 2019,
2. Apéritif x Haoma (Bangkok) on June 21st 2019,
3. Apeitif x Alter Miami with Brad killgore on June 29th 2019,
4. Apéritif x 8020 Bangkok on August 2nd 2019,
5. Rank 50 of top 60 of the world, WBPSTAR version,
6. NOW! Bali Best Restaurant, Bar and Cafe Awards 2019,
7. Bali's 'Best Fine Dining 2019' by Exquisite Media,
8. 1 Global and 3 Asia awards in the 2019 World Luxury Restaurant Awards!
Apéritif was recognized in the Gourmet Cuisine.

2.7. HYGIENE AND SANITATION OF KITCHEN

1. PERSONAL HYGIENE

- a) Wash hand before handling the food and all the ingredients,
- b) Wash hand after go to the toilet,
- c) Always make sure personal grooming following the standard,
- d) Use chef uniform, apron and chef hat from aperitif,
- e) Using hand gloves to handling ready food.

2. KITCHEN

- a) Make sure that kitchen clean before, while and after service,
- b) Use specific soap to wash all the cutlery'd plate, and all tools and equipment in the kitchen,
- c) Always clean and soaked cutting board in chlorine solution over night to preventing spreading bacteria from cutting board,

- d) Using different cutting board for vegetable, meat, and fish,
- e) Clean the kitchen with cleaning solution,
- f) Clean all the chiller and all section with specific cleaning solution such as D7 for steel.
- g) Use different for washing hand, washing ingredients, and washing the dishes,
- h) Clean all the chillers and freezers once a week.

3. INGREDIENTS

- a) Unpacked and stored all the ingredients straight away after deliveries,
- b) Store the dry ingredients in the dry storage,
- c) Store meat, fish, in the freezers and do it FIFO method (first in first out),
- d) All dairy product must be stored in the chillers,
- e) Wash the ingredients before process It.