

## CHAPTER 2

### 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 a year ago in Ubud, Bali. Our head chef coming from Belgian, with over 20 years' experience in the kitchen, he bring 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 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 Waregem, Belgium; Restaurant't Convent in Lo-Reninge, Belgium; and celebrity chef Wout Bru's two Michelin-starred restaurant in France.

## 2.2 COMPANY LOCATION

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

## 2.3 COMPANY OPERATIONAL HOUR



Picture 2.2 Aperitif front office (WBPSTAR, 2019)

Aperitif restaurant open for Lunch start from 12 pm – 2 pm

Aperitif restaurant open for afternoon tea from 3 pm – 5 pm

Aperitif restaurant open for Dinner from 6 pm – 10 pm (last order at 9 pm)

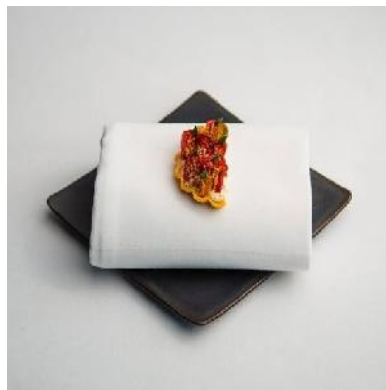
Aperitif bar open from 4 pm – late.

## 2.4 APERITIF 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.

For degustation menu ( 8-course ) will be IDR 1,350++ per person

For vegetarian menu ( 8-course ) will be IDR 950++ per person



Picture 2.3 tomato tart (Aperitif restaurant, 2019)

Canapés tomato tart made from semi dry tomato and parmesan cream



Picture 2.4 Oyster (Aperitif restaurant, 2019)

Amuse bouche is Oyster Lombok with blue cheese fat, spirulina, and pickled mustard seed.



Picture 2.5 Martino (Aperitif restaurant, 2019)

First course Martino Tokusen beef, pickled cucumber seed, black garlic, black rice krupuk.



Picture 2.6 Pumpkin (Aperitif restaurant, 2019)

Second course Pumpkin, marie gold, tarragon, ice cream.



Picture 2.7 Parrot Fish (Aperitif restaurant, 2019)

Third course Parrot Fish, kemangi oil, Chilli.



Picture 2.8 “Dutch Veal” Sweet bread ( aperitif restaurant, 2019)

Fourth course Sweet bread



Picture 2.9 Opu Fish (WBPSTAR, 2019)

Fifth Course Opu fish, Antiboise, Japanese beure blanc



Picture 2.10 Venison wellington (anonymous, 2019)

Main course Venison, foie gras, black truffle, shimeji, nasturtium, rending sauce.



Picture 2.11 spoons (anonymous, 2019)

Spoons cake batter memories, apple cake batter and brownie cake batter.



Picture 2.12 Cheese dish (WBPSTAR, 2019)

Cheese dish, Goat cheese, burata, milk skin, blue cheese financier, pickled apple, candy olive, cashew raisin, brown butter ice cream.

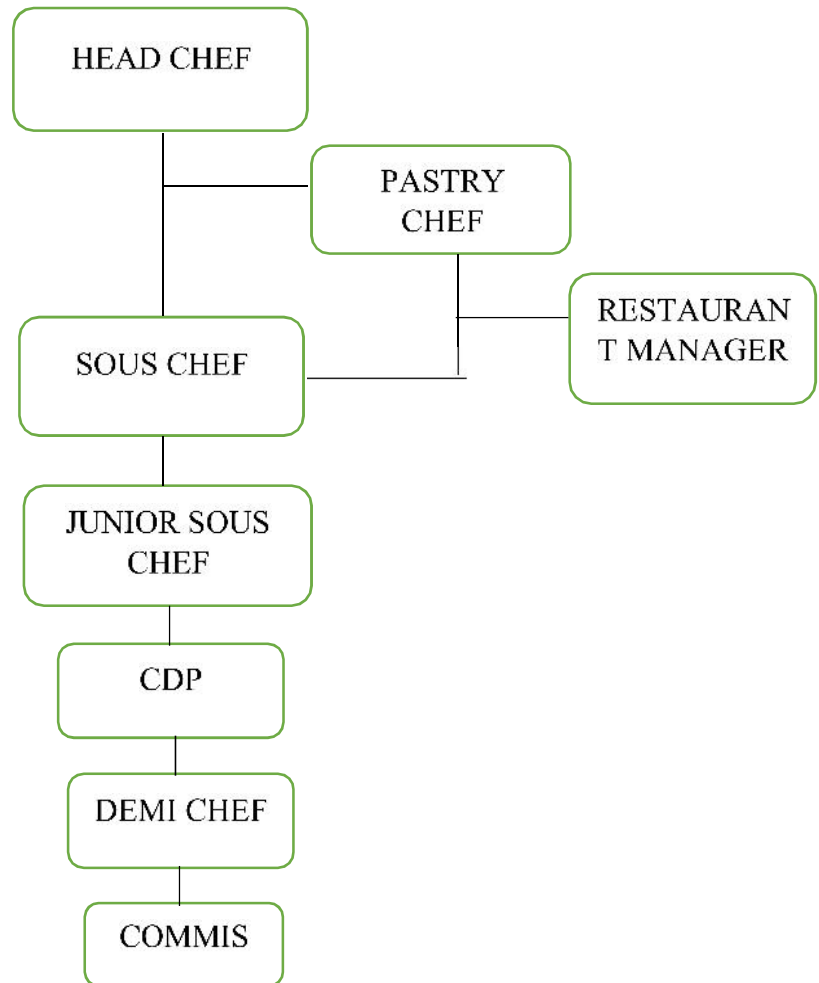


Picture 2.13 Milk & madu (Aperitif restaurant, 2019)

Dessert Milk& Madu, Yoghurt panna cotta, fermented honey, butter milk ice cream

## 2.5 ORGANIZATIONAL STRUCTURE & MAIN TASK

### 2.5.1 STRUCTURE



Picture 3.1 Aperitif Kitchen Structure



## 2.5.2 MAIN TASK

**Head chef:** Head Chef is someone that really important in these kind of business 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:

- Responsible for whole kitchen and restaurant
- Lead kitchen team
- Planning and directing food preparation and culinary activities.
- Modifying menus or create new ones that meet quality standards.
- Estimating food requirements and food/labor costs.
- Hiring staff
- Handle all the feedback from guest

**Pastry chef:** lead the dessert and pastry team, these are some of the job they carry:

- Creating menu, develop new menu
- Lead pastry team
- Quality control all pastry product
- Hiring people

**Restaurant manager:** restaurant manager also important in these business because they manage whole restaurant. These are some of the job they carry:

- Handling with customers
- Customers satisfaction
- Manage all the staff
- Ordering food and beverage
- Organize service team
- Solving problems between employees and customers or employees and other employe

**Sous Chef:** is second hand from head chef in the kitchen, these are some of their job:

- Lead the kitchen when head chef are not around
- Checking all the ingredients
- Make sure kitchen run well
- Develop new menu with head chef
- In charge of disciplining all the kitchen staff regarding kitchen rule & regulation

**Junior sous Chef:** second hand from sous chef, these are some of their job carry :

- Make sure all the staff working following their task and finish it
- Helping in the kitchen
- Checking the product
- Storage
- Make market list
- In charge when sous chef isn't in the kitchen

**Chef de Partie (CDP):** person that has responsibility in one section, these are some of their job:

- Make job list
- Make open discussion and solve problem in the section with demi chef and commis
- Make sure all preparation done
- Handle demi and commis
- Checking stock
- Cooking
- Plating

**Demi Chef:** second hand of CDP, these are some of their job carry:

- Make job list
- Make open discussion and solve problem in the section with demi chef and commis
- Make sure all preparation done
- Handle demi and commis
- Checking stock
- Cooking
- Plating

**Commis / cook:** cooker and helper, these are some of their job cary:

- Cooking
- Preparing every component of the food
- Checking stock
- Helping deliveries and storage
- Plating
- Cleaning section, chiller, storage, and all kitchen.

## **2.6 HYGIENE AND SANITATION OF KITCHEN**

### **1. PERSONAL HYGIENE**

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

### **2. KITCHEN**

- Make sure that kitchen clean before, while and after service
- Use specific soap to wash all the cutlery's, plate, and all tools and equipment in the kitchen
- Always clean and soaked cutting board in chlorine solution over night to preventing spreading bacteria from cutting board
- Using different cutting board for vegetable, meat, and fish
- Clean the kitchen with cleaning solution

- Clean all the chillers and all section with specific cleaning solution such as D7 for steel
- Use different for washing hand, washing ingredients, and washing the dishes
- Clean all the chillers and freezers once a week

### 3. INGREDIENTS

- Unpacked and stored all the ingredients straight away after deliveries
- Store the dry ingredients in the dry storage
- Store meat, fish, in the freezers and do it fifo method
- All dairy product must be stored in the chillers
- Wash the ingredients before process it