

## **CHAPTER II**

### **GENERAL DESCRIPTION OF COMPANY**

#### **2.1 Company History**

##### **2.1.1 The History of Blanco Par Mandif**

Blanco Par Mandif is a gastronomic fine dining restaurant by Chef Patron Mandif Warokka and works closely with the owner of the Blanco Museum. Mario Blanco (son of museum owner Antonio Blanco). This restaurant is located in the center of Ubud in Bali, right next to the famous Campuhan bridge and inside the Antonio Blanco museum property. The entrance of this restaurant is a bit invisible because it is located on a derivative road. This restaurant is an area that is not too broad, only able to accommodate guests with a capacity of 20 to 22 people, divided into large bars and main dining. Having several chairs facing the bridge of Campuhan creates a pleasant and dynamic atmosphere and interaction with the restaurant staff. Blanco Par Mandif opened in March 2015 but has created a type in the culinary world of Bali. In the past, this restaurant opened the Chef Table service or ate in front of the kitchen which was only dedicated to a maximum of 10 people. Open for lunch and two services at dinner (17 nights and 22 nights). However, because now we have our main dining temporarily closed then the restaurant is open from 6 pm to 9 pm. We can also open at 12 if there is a reservation for lunch.

Blanco Par Mandif is Chef Patron Mandif Warokka second restaurant. The completed restaurant, called Teatro Gastroteque, opened in 2012 and is located in Seminyak. It is based on international food based on Japanese cuisine, using many fancy ingredients such as oysters, foie (Hatiangsa), and duck. Chef Mandif currently has many restaurants in several regions in Indonesia, for example, Rice Barns Fine Dining, Yatta Izakaya, and others . At Blanco Par Mandif, Chef Mandif presents a unique and innovative type of Indonesian cuisine. The cuisine is about dishes about Indonesian cuisine and cuisine, traditional recipes and techniques, complete in a modern and unique way. Mandif uses recipes and dishes that he remembers from his childhood and prepared in a new and innovative way, which modifies his desires at its traditional roots. Everything is made from scratch, and the quality, fresh produce requested from local producers, a good example of

Chef's love for his country's cuisine. Guests at Blanco Par Mandif can choose a menu that is served from five courses or seven courses.

Restaurant Manager Resva Conita is responsible for service and staff checking in serving guests in a professional and friendly manner. Sommelier Kadek is also a supervisor, has extensive knowledge of taste, and translates it into a creative and bold cocktail and wine pair with chef's cuisine. He wants to take Mandif's cuisine to a higher level, offering drinks that complement the chef's taste. Guests can choose to join the sommelier, or indicate whether they have a preference for wine or cocktails.

A casual and fast-paced Japanese Izakaya restaurant, Yatta Izakaya prepares to bring delicious Izakaya menu choices to a magical atmosphere in Ubud, Bali. New restaurant open. The location was chosen for the favorable tourist attractions in Ubud as well as a cultural center and extraordinary culinary scene. The premise of Japanese restaurants lies in the mission to present authentic Japanese flavors with a touch of Asian flavor inspired by only using quality local ingredients in a way that is more approachable and affordable for everyday Ubud consumers through a format better known in the mainstream. Typical dishes vary for mealtime but are not limited. Along with Japanese snacks such as yakitori and robatayaki and tempura, Yatta Izakaya also offers traditional-style sushi and sashimi as well as various main dishes that combine Japanese, Chinese, Indonesian dishes among other Asian recipes where fresh seafood is the highlight of the menu.

The secret of this sensational menu setting is none other than the talented mastermind behind the kitchen of a leading Indonesian chef, Mandif Warokka, led as Chef Patron. Background Mandif Warokka restaurants are mostly in the gastronomic industry, where he runs a fine dining restaurant in Indonesia, Blanco Par Mandif. Known for his innovative creations that focus on progressive menus but still rooting from authenticity, he always finds interesting ways to cook popular dishes. In addition to the menu items mentioned above, expect more from the typical chicken porridge only at dinner hours. Yatta Izakaya has a very popular concept in a world where each has a special offer. at Yatta Izakaya, the distinctive entertainment department is certain to leave at every table with quality but at an affordable price,

Next to Chef Mandif is Sigit Purwanto as Chef de Cuisine. His strong cooking skills in Asian cuisine, especially Japanese, make it suitable for restaurants because it pours rich into every dish. After years of working for elite property in Java, Lombok, and Bali, he developed his intuition on

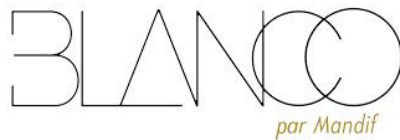
food. He believes every cuisine has an unmatched power that speaks for authenticity and culture. "Japanese dishes strive for high aesthetic presentations with healthy aspects hand in hand while Chinese cuisine plays with herbs to offer a tempting taste. Meanwhile, Indonesian food has countless exotic ingredients to produce strong flavors.

## **2.2 Overview Company**

### **2.2.1 Blanco Par Mandif**

Blanco Par Mandif is an excellent choice to experience the rapidly growing gastronomic atmosphere of Bali. While food and taste are typical of Indonesia, presentations and preparation techniques are modern, inventive, and creative. Chef Patron Mandif Warokka and his team succeeded in creating a new, progressive Indonesian dining experience in terms of taste and presentation.

#### **2.2.1.1 Logo**



Picture 1 Blanco logo (Blanco 2020)

### 2.2.1.2 Location



Picture 2 Blanco Map (Blanco 2020)

Blanco Par Mandif

Jalan Raya Tjampuhan, Museum Blanco Complex, Ubud - Gianyar, Bali

Phone : +62 361 4792284

Email : [info@blancoparmandif.com](mailto:info@blancoparmandif.com)

### 2.2.1.3 Vision and Mission

Vision : Always using local ingredient to support the local bussines

Mission : Be the number 1 fine dining restaurant in Indonesia

### 2.2.2 Yatta Izakaya

The concept of Izakaya initially occurred to accommodate the excitement of those who need help after a long day of being a busy bee. It seems to form a culture where Izakaya is a place after work to go. Perfect place to socialize with friends and even strangers sitting at the sake bar. The pleasant and entertaining atmosphere inside Izakaya projects comfort and friendliness for a temporary escape. Inspired by this premise, Yatta Izakaya seeks to provide such energy for a variety of purposes. In Ubud where accidental surrounds, Yatta Izakaya is designed for those who want to enjoy moments with delicious bag-friendly bites and endless artificial cocktails in an environment full of natural features such as the pool area near the main dining area with 40-60 capacity seat. Interestingly, the main dining room is equipped with a sushi counter, as well as a yakitori and robatayaki counter where guests can interact face-to-face with the chef. All just to bring the true atmosphere of Izakaya.

#### 2.2.2.1 Logo



Picture 3 Yatta logo (Yatta Izakaya 2020)

### 2.2.2.2 Location



Picture 4 Yatta Map (Yatta Izakaya 2020)

Yatta Izakaya

Jl. Monkey Forest, Pertiwi Resort & Spa Ubud Gianyar – Bali 80571

Phone : +620361978189

Email : [info@yattaizakayaubud.com](mailto:info@yattaizakayaubud.com)

## 2.3 Management Biography

### 2.3.1 Mandif M Warroka

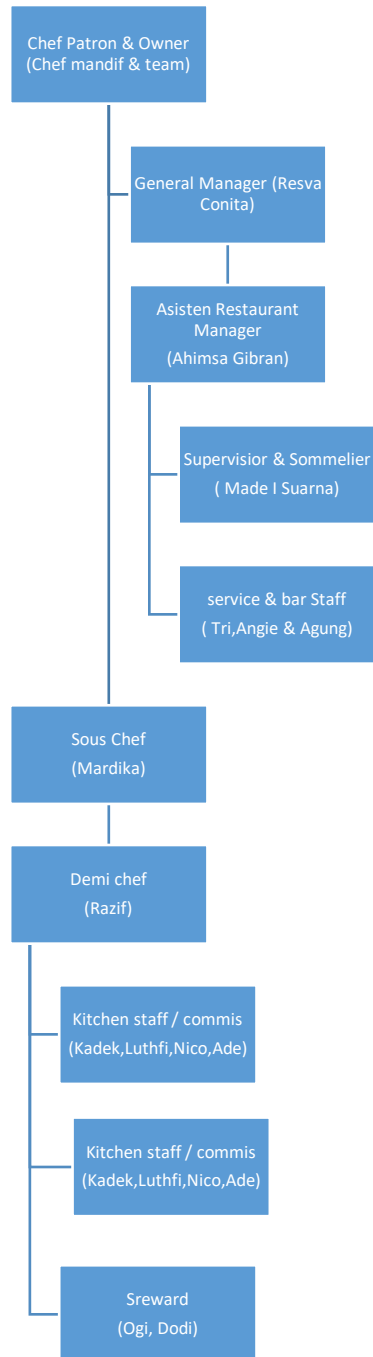


Picture 5 Mandif M Warroka (Mandif Warroka 2020)

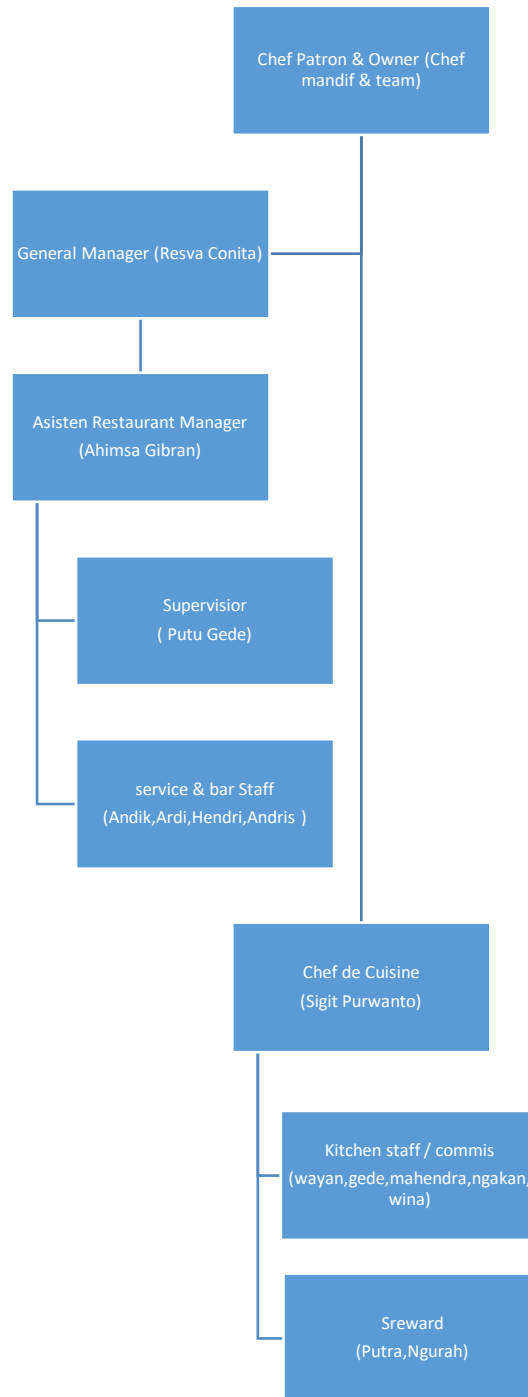
An award winning talented Chef and Restaurateur, born in Biak, Papua, Indonesia who is highly passionate about Gastronomy. International traveler Chef, finally returned to his home country to fulfil his dream opening his own gastronomic restaurant. Some of his personal achievement was voted as “The Best Chef in Bali 2011” and “Best restaurateur 2014” followed by several prestigious medals and trophies in International culinary competition. As one of the top chef in Indonesia he is regularly invited as “Guest Chef” for several finest restaurant worldwide and Indonesia TV shows; Chef Judge at The Grand Final Indonesia Master Chef Season 1, Chef Judge at Grand Final Hells Kitchen Indonesia Season 1 and Chef Judge Grand Finale Top Chef Indonesia Season 1. He finally set his dream opening TEATRO in 2012. In 2015 The BLANCO par Mandif opened its door, set up a new challenge introducing finest Modern Indonesian cuisine into International level. The exotic of Indonesian flavor and carefully source of finest seasonal quality local produce his passion and craftsmanship. We greatly welcome you to experience the culinary journey of Indonesian cuisine at BLANCO par Mandif, located in one of the historical setting in Bali, Don Antonio Blanco Museum, Ubud.

## 2.4 The Organizational Structure of the Company

### 2.4.1 Blanco Par Mandif



### 2.4.2 Yatta Izakaya



## 2.5 Company Networks

Blanco Par Mandif Bali Restaurant works with chopped, copper, various international and national chefs, vin +, sababay, mid-meat, Navaro, trip advisor, Bali bible, and many more.



Slightly different from Yatta Izakaya in collaboration with UD Cahaya, Masuya, Sababay, Trip advisor and others.

## **2.6 Department Task**

### **2.6.1 Patron Cook**

Chef Mandif as the owner and chef patron has the task of being the head of the main section to develop his restaurant by giving new ideas and menus to be used, then taught directly to his sous chef.

### **2.6.2 General Manager**

General Manager Blanco par Mandif and Yatta Izakaya are Mrs. Resva Conita. She is in charge of developing and monitoring work and being decision maker when the mandatory chef is not available.

### **2.6.3 Assistant Restaurant Manager**

Assistant Restaurant Manager, Mr. Ahimsa Gibran, checks the restaurant section when Mrs. Resva is not available.

### **2.6.4 Supervisor and Sommelier**

Mr. Kadek I and Putu Gede, a Supervisor, were in charge of supervising subordinates/service staff when Mrs Resva & Gibran were not present. At the same time become a sommelier or who knows about wine at Whanco Par Mandif Restaurant and Yatta Izakaya.

### **2.6.5 Sous Chef**

Chef Sous is Chef Mardika who is in charge of activating the kitchen while the mandate chef is not in place, being the chef's right hand in making decisions in the kitchen, discussing new menus intended for mandatory chefs and making kitchen schedules and his subordinate chef de partie.

### **2.6.6 Chef De Partie**

Sigit Purwanto helps people who minimize in the kitchen, set the lines, cook the cooking system in the kitchen from making, preparing cooking, a cooking process to serving food.

### **2.6.7 Demi Chef**

Razif as Demi chef or supervisor staff before / commission asking to supervise staff & commission. The meeting of the chefs of the sous chef & chef de partie was changed again.

### **2.6.8 Staff & Kitchen Services**

Do work at the boss's orders and report to the boss if he does not understand the work given.

### **2.6.9 Steward**

Setting up the workstations

## **2.7 Hygiene and Sanitation Standard in Blanco Par Mandif & Yatta Izakaya**

### **1. Personal**

- Wash hands before doing anything in the kitchen
- Use an apron before the production process
- Wear uniforms every 6 p.m.

### **2. Kitchen**

- Make sure the kitchen is clean
- Clean the production area including stove, oven, flat top and work table with liquid and soap
- Clean the chiller and freezer
- Standard cooling temperature of 3-4 ° C
- The injured hand must use hand assistance
- Provide a small trash can

### **3. Ingredients**

- Gather all ingredients before processing under running water
- First In First Out (FIFO) ingredients
- Fresh ingredients and finished products are separated in the chiller to prevent contamination
- Beef and poultry are separated freezer
- Store all ingredients in a closed container

- make a material inventory every day

## **2.8 Features of Yatta Izakaya & Blanco Par Mandif.**

### **Features of Blanco Par Mandif.**

Blanco Par Mandif is a restaurant that still keeps traditional Indonesian food with a different image. Through elegant politeness, neatly arranged designs, and authentic touches, Blanco par Mandif maintains aesthetics to the maximum level. From the interior to the plate, everything is perfectly placed somewhere.

### **Features of Yatta Izakaya.**

Yatta izakaya maintains balance with a variety of traditional Japanese and modern recipes with a touch of Asian cuisine. a place that is quite authentic and comfortable.

#### **2.8.1 Yatta Izakaya Kitchen**



Picture 6 Kitchen Yatta(Personal Document 2020)



Picture 7 Kitchen Yatta (Personal Document 2020)



Picture 8 Kitchen Yatta (Personal Document 2020)

### 2.8.2 Yatta Izakaya Yakitori



Picture 9 Yakitori (Personal Document 2020)

### 2.8.3 Yatta Izakaya Bar & Beverage



Picture 10 Bar & Beverage(Personal Document 2020)

## 2.8.4 Blanco Par Mandif Kitchen



Picture 11 Kitchen Blanco (Personal Document 2020)



Picture 12 Kitchen Blanco (Personal Document 2020)



Picture 13 Kitchen Blanco (Personal Document 2020)



Picture 14 Kitchen Blanco (Personal Document 2020)

### 2.8.5 Ruang Tamu Artisan Bar ( Blanco Par Mandif)



Picture 15 Ruang Tamu Artisan Bar (BlancoParMandif2020)



## 2.8.6 Restaurant



Picture 16 Restaurant (Blanco 2020)