

CHAPTER II

GENERAL DESCRIPTION OF COMPANY

2.1 History of Mier Dessert and Patisserie

Mier Dessert and Patisserie Malang is centrally located on Ruko Centra Niaga Ijen Nirwana, Jalan I.R.Rais, Blok H-2 no 14 -16 Bareng, Klojen, Malang,



Picture 1. Mier Dessert and Patisserie Malang (wwindaliani, 2021)

Mier Dessert and Patisserie uses a European feel, in this place it offers a food menu that is mostly desserts such as various croissants, sandwiches, cakes and other desserts. while for drinks, Mier provides coffee, tea, or mocktails. By using the European nuances of Mier Dessert and Patisserie, it certainly makes people come and enjoy this place by taking pictures and eating the existing desserts.

2.1.1 Logo



Picture 2. Logo of Mier Dessert and Patisserie Malang (Anonymous, 2021)

2.1.2 Location



Picture 3. Location of Mier Dessert and Patisserie Malang (Anonymous, 2021)

Mier Dessert and Patisserie Malang Ruko Centra Niaga Ijen Nirwana,
Jalan I.R.Rais, Blok H-2 no 14 -16 Bareng, Klojen, Malang City, East
Java 65116

Phone : +62 81252557000

Email : mier_patisserie01@gmail.com

Opening Hours :

Monday until Friday from 8:00pm – 9:00am

Saturday and Sunday from 7:00pm – 9:00am

2.1.3 Features of Mier Dessert and Patisserie.

Mier is place that has a distinctive European atmosphere, either through the menu offered or the decoration of the place. For the decoration of the place, Mier Dessert and Patisserie is filled with a mix of green and white colors on the walls. In addition, the arrangement of the seats on the inside or outside of this place, as well as decorations such as decorative bicycles on the outside, further strengthen the European feel in this place. On the inside, decoration such as leaves that are displayed on the walls also add a sense of comfort when enjoying dishes in this place.

1. Pastry area.



Picture 4. Pastry area (Anonymous, 2021)

2. Outdoor area





Picture 5. Outdoor area (Anonymous, 2021)

3. Indoor Area



Picture 6. Indoor area (Anonymous, 2021)

4. Showcase



Picture 7. Showcase(Anonymous, 2021)

5. Sandwich Bar



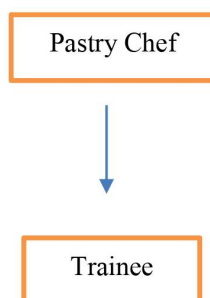
Picture 8. Sandwich Bar (Anonymous, 2021)

2.1.4 Hygiene and Sanitation

About Hygiene and Sanitation in Mier Dessert and Patisserie is always considered, such as the cleanliness at the table or the equipment used. Before and after use, the table or utensil must be washed or wiped. As well as staff and trainees, they must maintain cleanliness by washing their hand before starting work or after work. We also wear masks while at work, tidy up our hair before starting work so that no hair falls into the food and keep the nail short and cleans.

2.2 Organizational Structure and Main Task

Table 1. Organizational Structure and Main Task



POSITION	JOB DESCRIPTION
Pastry Chef	<ul style="list-style-type: none"> a. To ensure the menus are correctly calculated to ensure maximum gross profit b. To ensure that all the staff are constantly trained to affect good position control and pleasing presentation of dishes c. To ensure that sufficient looks of all materials are being kept and stored under the correct conditions. d. To ensure to follow hygiene requirements e. To ensure that maintenance problems are promptly reported f. To ensure that attendance registers are kept daily is reported to management without delay g. To ensure that all documents are passed to management h. To ensure that staff dressed properly

Trainer	<ul style="list-style-type: none"> a. Assist in maintaining inventory b. Observe production of signature and main kitchen operation c. Perform other duties as assigned
	<ul style="list-style-type: none"> d. To ensure all the stocks are kept under optimum conditions e. To ensure that all mise-en-place is always freshly prepared on time f. prepared on time g. To ensure all the dishes are being prepared to the correct recipe and to the correct quantity h. To ensure that the section is being kept clean and tidy i. To attend training course j. To strive to study management subjects in preparation for future advancement k. To ensure all the products well prepared and meet the standard l. To make sure the section is being kept clean and tidy m. To attend all the meeting and follow the instruction n. To ensure not to make any mistakes and know the products well o. To ensure prepared the products as the standard p. To attend the training course q. To ensure the section is being clean and follow the hygiene instruction