

CHAPTER II

GENERAL DESCRIPTION OF COMPANY

2.1 HISTORY OF COMPANY

Ciccia Ristorante is a Italian restaurant created by Ciccio Group. Ciccio Group also made some fast-food restaurant like Gentle Pig, Gentle Pig XXL which are focused on Pork and they fusion it with Italian and Indonesian food. And the newest restaurant is the place where I do my internship, Ciccia Restorante. Ciccia Restorante was open for public recently on March, 18th 2021. Ciccia Restorante focused only on Italian cuisine, but there's also some food that they fusion like risoto al rendang.

Ciccia Ristorante is the newest authentic Italian restaurant and steak house featuring more than 75 menus created by chef Matteo Meacci and Ciccio Group. One of its signature dishes is dry aged steak and is one of the few steakhouses that serves quality dry aged steak. With the feel of a comfortable, modern restaurant, and the best service, Ciccia has emerged as one of the best Italian restaurants in Surabaya. Ciccia in English means meat. That's why this restaurant served bunch of different Meat, such as the T-Bone steak, Tomahawk Steak, OP ribs steak, etc. Ciccia Restorante also has a capacity of 200 customers. They also named every section of the table with name of city in Italy such as Lucca, Livorno, Siena, Florence. Ciccia Restorante also have other menu that the steak such as pizza, pasta, dessert, salad, appetizer, and they also have wine, mocktail, cocktail. With the vibes of the Italy they arrange the place well and make the customer happy eat there. Also with the good service the customer always coming back to eat there.



Picture1 .Ciccia Restorante
(source : @Ciccia Restorante, 2021

2.2 VISION, MISSION

2.2.1 VISION

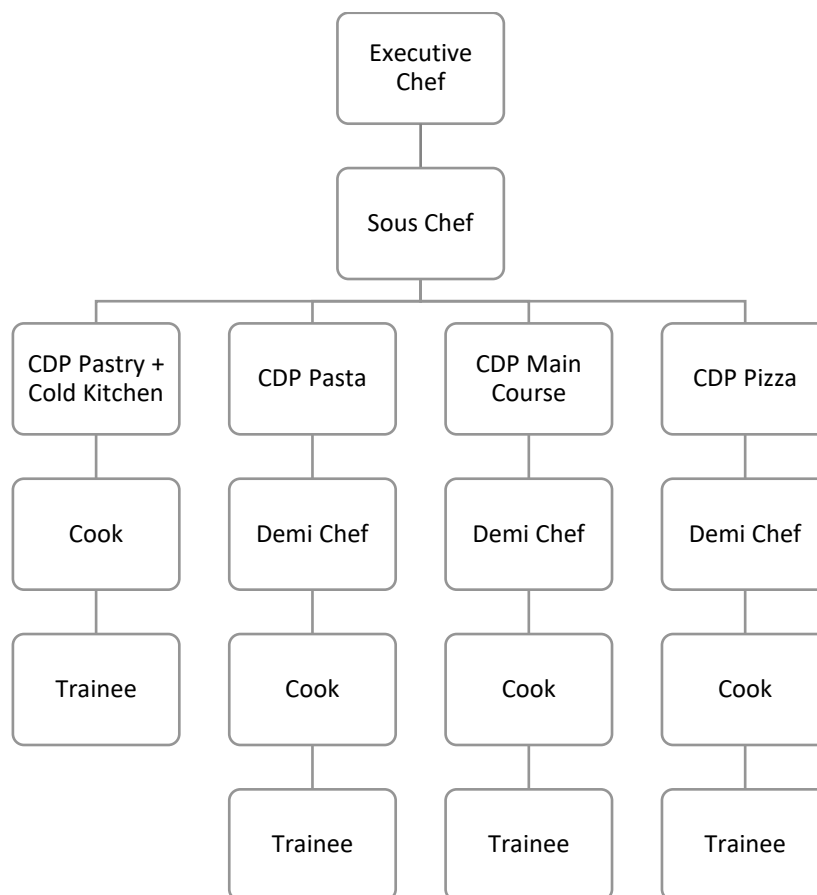
Chef Matteo has a vision to introduce authentic Italian cuisine with high quality ingredients to Surabaya foodies.

2.2.2 MISSION

Ciccio Ristorante have a mission to be the best Italian restaurant in Indonesia, especially in Surabaya. Ciccio want people that come to Surabaya always come back to their restaurant and become their favorite, and comfort food.

2.3 ORGANIZATIONAL STRUCTURE AND MAIN TASK

2.3.1 ORGANIZATIONAL STRUCTURE



Picture2. Kitchen Structure

(personal documentation,2021)

2.3.2 TASK

a. Executive Chef

- Hiring and training all kitchen staff
- Make a new recipe
- Make sure all the department hygiene and safety
- Oversee daily operational of all department

b. Sous Chef

- Supervise all the kitchen staff
- Checking all the ingredients making sure it's fresh
- Checking the food before come out from the kitchen
- Do the purchase and budgeting

c. Chef De Partie & Demi Chef

- Make sure to do the prepare well
- Make sure all the team doing their job
- Checking the ingredients that are low stock and tell to the sous chef
- Make sure the hygiene
- Make sure all the food made by the standard of the kitchen

d. Cook

- Do their task every day
- Check the supplies every morning
- Make sure that the ingredients all available
- Assist the other staff task

e. Trainee

- Assist the staff task
- Make sure to do the mise an place
- Checking the freshest of ingredients