

## **CHAPTER II**

### **GENERAL DESCRIPTION OF LO MO KOPI? SURABAYA**

#### 2.1 About Lo Mo Kopi? Surabaya

Lo Mo Coffee? Surabaya is a relatively new café in Surabaya which first opened on November 8, 2020. The general manager who runs Lo Mo Kopi's operations? Surabaya named Antonius Gabriel Halomoan who is an active student of Ciputra University Surabaya. Lo Mo Kopi? Surabaya starts from the assignment of college to qualify for graduation from Ciputra University Surabaya. Because the demands of the college assignment made the owner, Lomo to open a coffee shop in the midst of a pandemic. Lomo itself has learned to explore coffee from 2018 and sees opportunities in the Food and Beverages sector, especially coffee shops that are now favored by young people.

After considering and looking at some of the problems that occurred in one of them is a change in the attractiveness and consumptiveness of the community, especially in Surabaya, Lomo finally decided to open a coffee shop at a low price and homey concept but with a signature menu concept that is rarely found elsewhere. Now people are looking for new experiences in the food and beverages sector.

The concept raised in building this coffee shop is a tropical residential theme because it can be enjoyed by all circles both from young people to hang out and to gather family.



Picture 1. Lo Mo Kopi logo? Surabaya (Lo Mo Kopi?, 2020)

## 2.2 Location & Opening Hours

Lo Mo Coffee? Surabaya

Address : Jl. Raya Lontar No.40, Lontar, Kec. Sambikerep, SBY City, East Java  
60216

Opening Hours : Monday – Saturday from 11:00 AM – 10:00 PM

Sunday from 08:00 AM – 10:00 PM

(During PPKM):

Monday – Saturday from 11:00 AM – 08:00 PM

Sunday from 08:00 AM – 08:00 PM

## 2.3 Features of Lo Mo Kopi? Surabaya

Lo Mo Coffee? Surabaya has enough area for 150 people to enter it without the addition of tables and chairs. Here are some of the facilities owned by Lo Mo Kopi? Surabaya:

### Indoor Area

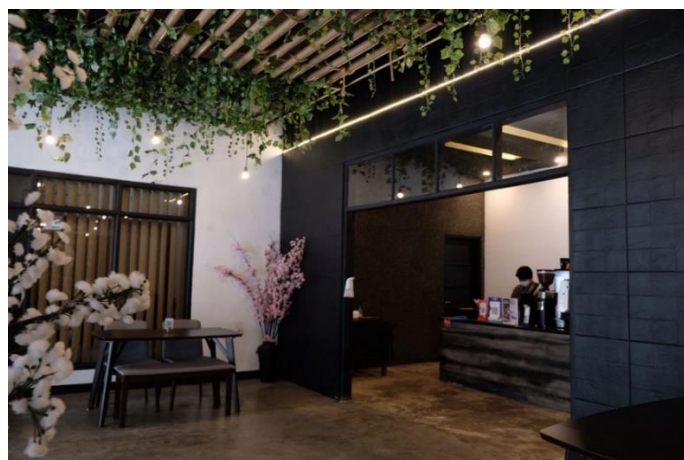
Indoor area including bar section, cashier, dining area, and indoor smoking room. Dining area have 8 tables including 4 sofa that can filled until 5 person, single table with 2 chairs, so total dining are can take customer up to 30 person, but during ppkM seat is limited 50% only, indoor area also have indoor smooking room that contain 4 large table that can filled 20 people and more.



Picture 2. Bar (Personal Documentation,2021)



Picture 3. Indoor Area (Personal Documentation,2021)



Picture 4. Indoor Area (Personal Documentation,2021)



Picture 5. Indoor smoking area (Personal Documentation,2021)



Picture 6. Indoor smokingArea (Personal Documentation,2021)



Picture 7. Bar from entrance (Personal Documentation,2021)



Picture 8. Indoor Area (Personal Documentation,2021)

### Outdoor Area

Outdoor area have a bigger space and have many photo spot, outdoor area can filled up to 30 people and more, outdoor area also have 2 garden table with canopy, and large glass table that can be filled up to 10 people, glass table usually used for casual meating, bathroom also availabe in outdoor area.



Picture 9. Garden Table (Personal Documentation,2021)



Picture 10. Outdoor Area (Personal Documentation,2021)



Picture 11. Outdoor Area (Personal Documentation,2021)



Picture 12. Outdoor Area (Personal Documentation,2021)

## Parking Area

Parking area at Lo Mo Kopi? Surabaya is very large that can be filled up to 30 cars, that's not including motorcycle parking space, usually Lo Mo Kopi? Surabaya creates otomotif events because the parking area is very spacious.



Picture 13. Parking Area (Personal Documentation, 2021)

## Live Music & event

This is a few events that Lo Mo Kopi? Surabaya held, but the writer can't attend all events because every month Lo Mo Kopi? Surabaya always makes a different event.



Picture 14. Live music (Instagram.com/lomokopi.sby?)



Picture 15. Live Music Flyer (Instagram.com/lomokopi.sby?)



Picture 16. Thirfting Event (Instagram.com/lomokopi.sby?)

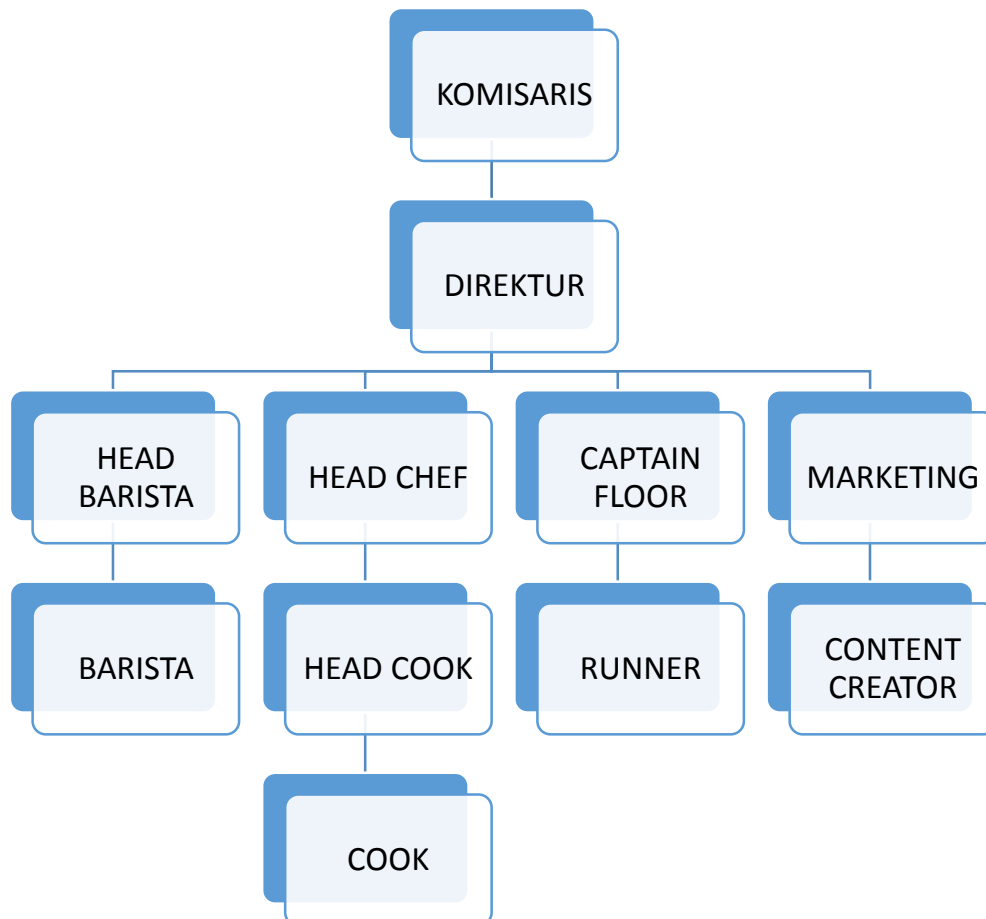




Picture 17. Sunday Morning Ride at Lo Mo Kopi? Surabaya  
([Instagram.com/lomokopi.sby?](https://www.instagram.com/lomokopi.sby?))

## 2.4 Organizational Structure and Main Task

Organizational structure in Lo Mo Kopi? Surabaya is as seen in the table below. But because the author works as a Head Chef, the report will be focused on structural in the kitchen and its duties.



Picture 18. Organizational Structure (Personal Documentation,2021)

### a. Head Chef

1. Research and developing new menu
2. Control the results and consistency of food quality
3. Ordering groceries from suppliers
4. Maintaining sanitary hygiene
5. Create an incoming schedule
6. Record out and out stock
7. Recruiting and training staff

b. Head Cook

1. Help develop a new menu
2. Responsible for all kitchen activities
3. Responsible for the availability of raw materials
4. Able to provide training with other kitchen staff
5. Conduct supervision and minimize waste raw materials

c. Cook

1. Preparing for the kitchen
2. Make order according SOP
3. Maintaining cookware and cleanliness
4. Memorizing the materials used in the menu