CHAPTER II GENERAL DESCRIPTION OF COMPANY

2.1. Description



Picture 1. Asialink Hotel By Prasanthi Batam

Source: https://www.google.com/search? q=google+gambar+hotel+aaialink+hotel

Asialink by Prasanthi is a city hotel located at Jalan Sriwijaya No. 22, Pelita, Lubuk Baja, Batam City, Riau Islands, Indonesia. The location is quite strategic because it is in the middle of the city, making it easier for guests to access the business and shopping center. Asialink by Prasanthi is managed by PT Prasanthi Internasional Indonesia based in Jakarta. The hotel began operating on February 26, 2020, but was temporarily closed due to the Covid-19 pandemic on March 1, 2020, and resumed operations on July 1, 2020. Currently, Asialink by Prasanthi operations are led by Mr. Arinis Narulen as General Manager.

Asialink by Prasanthi was founded with the concept of Indonesian culture in its service system or called The Turlly Indonesian. Asialink by Prasanthi is a hotel chain that has several branches, namely D'Cozie Jakarta, Magna hotel Gorontalo, The Grand Mansion Menteng, Hotel On The rock Belitung, Kartika One Jakarta, and Asialink Easy by Prasanthi in Batam.

2.1.1 Logo

Asialink by prasanthi

Picture 2. Asialink Hotel By Prasanthi Logo

Source: https://www.google.com/search?q=asialink+logo

2.1.2 Vision and Mission

a. Vision

To be a leading hotel management in Indonesia with local resources. Mission.

b. Mission

- Maximizing profit for owners hotels
- Creating professional hotelier based on Truly Indonesian Hospitality
- Enhancing employees welfare

2.1.3 Kitchen and Restaurant Picture



Picture 3. Pastry & Bakery (I) Source : Personal Documentation (2021)



Picture 4. Pastry & Bakery (II) Source : Personal Documentation (2021)



Picture 5. Main Kitchen Source : Personal Documentation (2021)



Picture 6. Cinammon Restaurant Source: Personal Documentation (2021)



Picture 7. Candlenut Bar Source : Personal Documentation (2021)

2.1.4 Kitchen Equipment



Picture 8. Oven
Source: Personal Documentation (2021)



Picture 9. Microwave Source : Personal Documentation (2021)



Picture 10. Ice Cube Machine Source : Personal Documentation (2021)



Picture 11. Griddle Source : Personal Documentation (2021)

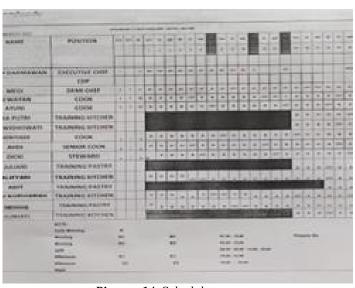


Picture 12. Rice Cooker Source : Personal Documentation (2021)

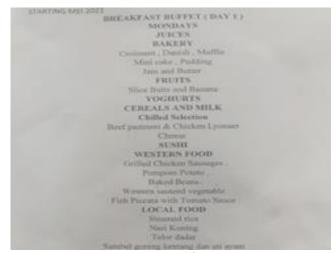


Picture 13. Vacuum Marchine Source : Personal Documentation (2021)

2.1.5 Kitchen Work Document



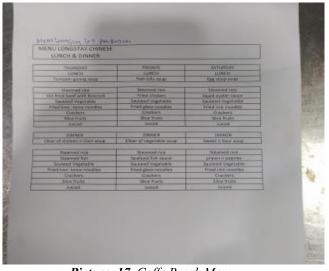
Picture 14. Schedule Source : Personal Documentation (2021)



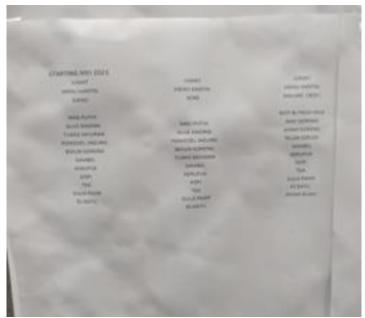
Picture 15. Breakfast Menu Source : Personal Documentation (2021)



Picture 16. Banquet Event Order Source : Personal Documentation (2021)



Picture 17. Coffe Break Menu Source : Personal Documentation (2021)



Picture 18 Employee Dinning Menu Source : Personal Documentation (2021)

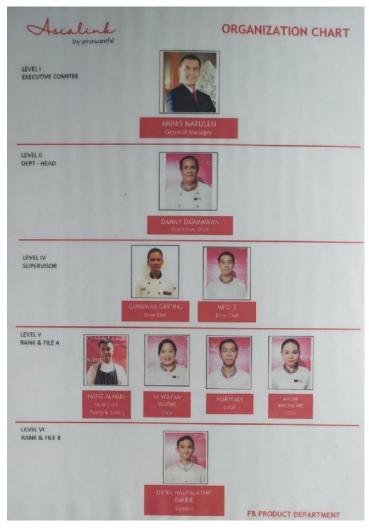


Picture 19 Captain Order Source : Personal Documentation (2021)

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2.2 Organizational Structure and Main Task

2.2.1 Structure Asialink Hotel By Prasanthi



Picture 20. Organization Structure Source: Personal Documentation (2021)

2.2.2 Main Task

- A. Executive Chef: Responsible for all sections, menu making, cooking process and food presentation
- B. Demi Chef Pastry: Responsible for the pastry section
- C. Demi Chef Kitchen: Responsible and in charge of supervising the performance of the kitchen employees.
- D. Stewards: Responsible for cleaning the equipment used in the kitchen
- E. Cook: Responsible for the part that has been given
- F. Trainee: Responsible for helping each commission according to the schedule that has been distributed