

CHAPTER II

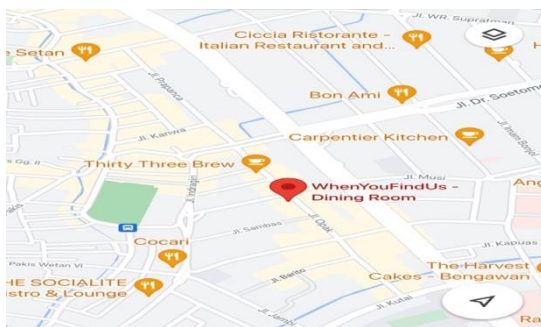
GENERAL DESCRIPTION OF WHEN YOU FIND US DINING ROOM

2.1 About When You Find Us

It was first open at the end of 2020, this restaurant was born of a creation of two chefs who have skills and desire to make a small dining room where you can just enjoy the food and vibes. They are chef Dick Derian and Fido. Chef Derian has a background in desserts dishes and Fido has his skills on gastronomy. This restaurant doesn't have a contemporary cuisine, but every month they will bring you different theme.

With this strategy, this restaurant which is located in the heart of Surabaya easily make people want to taste their products. Fido which is a former Locavore staff has his own skills and unique flavor that only uses local produce. In the other hand, Derian who is the pastry chef and also the owner of When You Find Us, always brings smile to people with his desserts. Their dedication and idealism in this restaurant make the customer feel that the food is well made. and with extensive years of experience, together they collaborate and share inspirations, knowledge, cooking techniques and methods with the whole team to ensure a high standard in every aspect and deliver the most exquisite culinary adventure.

2.2 Location & Opening Hours



Picture 1. Location of When You Find Us (Wyfu, 2021)

When You Find Us

Address : Jl. Opak No.39, Darmo, Kec. Wonokromo, Kota SBY, Jawa Timur 60241

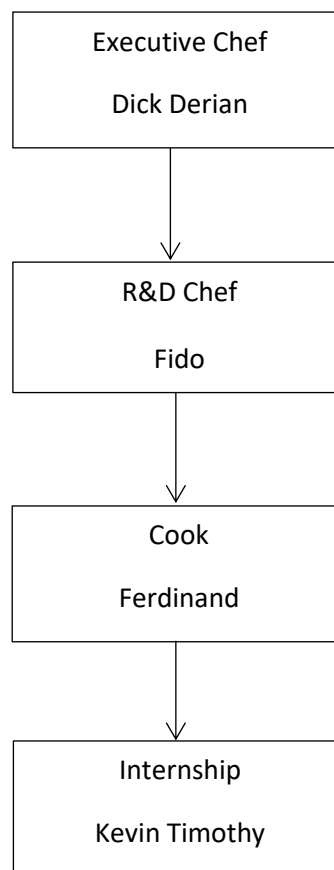
Telp : 0819-3822-2712

Opening Hours : Wednesday (Dinner Only 18pm-22pm),

Thursday – Sunday (Lunch 11am-15pm, Dinner 18pm-22pm)

2.3 Organization Structure and Main Task

The When You Find Us actually doesnt have written organization structure and main task because we only work with 4 people, but this is the picture if the author may show you.



Picture 2. Wyfu's Kitchen Brigade (Personal Documentation, 2021)

1. Chef Dick Derian as Executive Chef
 - a. Creating new menus, planning menu, and selecting plate presentation
 - b. Ensuring the quality of the dishes
 - c. Setting and monitoring performance standard
 - d. Check and make a list of kitchen supplies
 - e. Make a weekly work schedule
 - f. Helping service and plate dishes
2. Chef Fido as R&D Chef
 - a. Making new menus, and helping Chef Derian selecting plate for presentation
 - b. Bring new ideas and themes for the next season
 - c. Helping with the service
 - d. Mise en place
3. Cook
 - a. Mise en place
 - b. Make sure everything controlled and ready for service
 - c. Helping with the service
 - d. General cleaning every week
4. Internship
 - a. Mise en place
 - b. Shop and learn how to pick fresh ingredients
 - c. Make sure everything ready for service
 - d. Make sure the quality of the ingredients still fresh
 - e. General cleaning every week