

## **CHAPTER II**

### **ESTABLISHMENT BACKGROUND**

#### **2.1 HISTORY OF COMPANY**

BLANCO par Mandif officially opened in June 2015 using the chef table system and enough for only 8 people. BLANCO par Mandif itself is a business that was built together by Chef Mandif Warokka, Ms. Resva Conita as the restaurant manager, and Om Eko as the bartender.

Until the end of 2017 BLANCO par Mandif modified its restaurant which initially was only able to accept up to 8 pax, to be loaded for 20 pax. Not only that, they also open a restaurant for lunch based on reservation only and for dinner they receive guests walk in and by reservation.

The beginning of the construction of this business was when Chef Mandif and Miss Resva met and worked together at one of the five star hotels located in Bali and they shared a common interest in Indonesian cuisine. They had thought that Indonesian people did not take Indonesian cuisine seriously in their business and they thought that with various types of Indonesian special food available from each region could be developed even more than what was already present. From that simple thought, finally they started to think of a plan to open an Indonesian restaurant with a different side.

The inspiration for every meal made by Chef Mandif which is his own mother. He loves his mother dish very much. Chef Mandif once said that if it wasn't for his mother he might not have gotten to this position.

The name BLANCO par Mandif also has its own meaning. "Blanco" which means this restaurant is located next to the Antonio Blanco Museum. Antonio Blanco is the name of the founder of the Blanco museum.

He was a famous painter of Spanish blood and finally decided to marry a Balinese woman and make his wife the object of his paintings and to this day his paintings are still very popular and appreciated by painting lovers. Next is the word "Par" which means "partner" or in Indonesian means "pasangan" and the word "Mandif" which is the name of the Chef Mandif Warokka.



Picture 1. BLANCO par Mandif Logo

## **2.2 Vision, Mission, and Company Objectives**

### **2.2.1 Vision of BLANCO par Mandif**

Become a fine dining restaurant that gives an unforgettable experience for customers and with many displays of Indonesian food and drinks with international class.

### **2.2.2 Mission of BLANCO par Mandif**

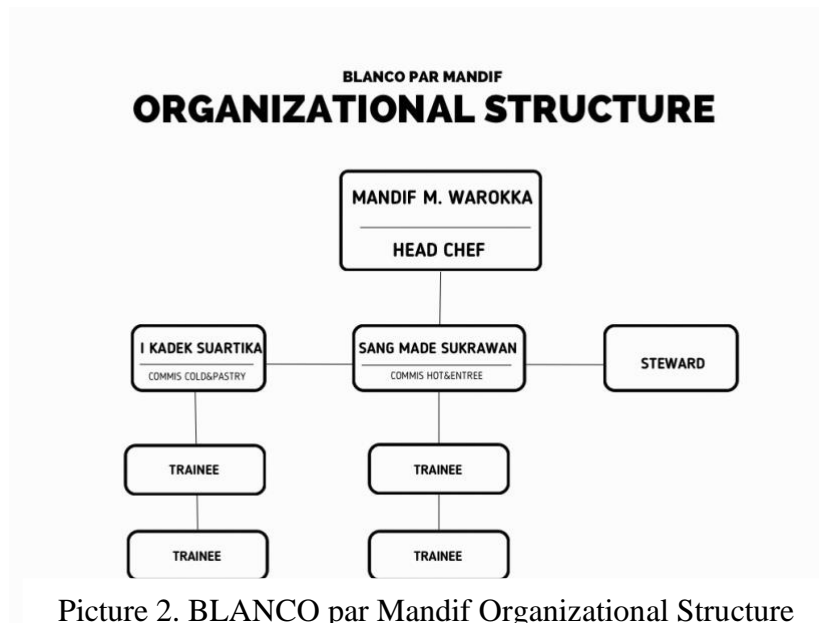
By Shaping our human resources with in depth knowledge and positive attitude in preserving Indonesian flavour to deliver unique product and service to our clients. At the same time giving back to each and every individual for their trust and investment.

### **2.2.3 Company Objectives**

BLANCO par Mandif always ensures for customers satisfaction. Every customers who come to eat at this restaurant do not go home feeling full but they are satisfied with the services and get new experiences, including the food served.

### 2.3 Organizational Structure and Main Task

Due to pandemic situation, many BLANCO par Mandif's staffs were laid off. The organizational structure has changed a lot, there is no sous chef, and chef de partie anymore. There is only 2 commis that handle 4 sections.



Picture 2. BLANCO par Mandif Organizational Structure

1. Head Chef : Responsible for all sections, invent new menu, make sure the quality and consistency of the food
2. Commis Cold & Pastry : Responsible for the cold and pastry section
3. Commis Hot & Entree : Responsible for the hot and entree section
4. Steward : Responsible for cleaning equipment used in the kitchen
5. Trainee : Responsible for helping each commis according to the schedule that has been shared

## **2.4 Hygiene and Sanitation**

Every day the staff and trainees are required to use safety shoes, black t-shirt, and black trousers when working in the kitchen. Before the preparation started, all staffs and trainees must wash their hand with plenty of soap and water, then the hands must be thoroughly dried by using roller towel, or disposable paper. Nails should be trimmed as they harbor germs and can also chip and fall in the food and kept clean, nail polish used should not be allowed. Food handlers should not wear any jewelry as they tend to harbor bacteria.

We use fresh ingredients everyday, and for the protein we kept it for 3 days in the freezer. For the preparations, we kept it in tray and cover with plastic wrap. Then after we finish preparing and closing the staff and trainees are required to clean their respective sections, sweeping and mopping. When finished preparing and after everything is clean. For the cleanliness of the tools used in the kitchen, BLANCO has a steward to clean every tool that we have used.