

## CHAPTER II

### ESTABLISHMENT BACKGROUND

#### 2.1 HISTORY OF COMPANY



Picture 1. BLANCO par Mandif Logo

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.

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

### **2.2.1 Vission 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 Indonesianflavour 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**

Customer satisfaction is always guaranteed by BLANCO par Mandif. Every customer who visits this restaurant for a meal does not leave feeling completely fulfilled, but they are happy with the services and gain new experiences—including the food—in the process.

BLANCO  
*par Mandif*  
**Adiboga (Chef Degustation)**  
Ubud, August 2022

PICKLES

APERITIF

SOUTH SEA BASS

Lime, Coriander, Cream, Chives

White Monkey, Sauvignon Blanc, 2020, New Zealand

VONGOLE KUAH PINDANG

Steamed Tofu, Egg, Fish Broth

Opihr, Cummin, Curry Leaves Aromatic Bitter, Cream, Egg White

MILU SIRAM

Tiger Prawn, Corn, *Kemangi*, Shallot, *Kalamansi*

Malibu, Coconut, Sugar Cane, Mint, *Kemangi*

GRILLED TUNA

Long Bean, Mushroom, *Sambal Matah*

White Monkey, Pinot Noir, 2020, New Zealand

DRY AGED SMOKED DUCK

Tamarind & Beetroot, Kumquat

El Jimador Blanco, Chartreuse, Beetroot, Raspberry, Honey

AGED WAGYU BEEF

Portabella Mushroom, Smoked Aubergine, Mushroom Sauce

Mitolo G.A.M, Shiraz, 2015, McLaren Vale, Australia

GETUG 5.0

Ice Cream, Palm Sugar, Grated Coconut

Bushmills, Jackfruit, Cream, Pandan

Picture 2. Adiboga Set Menu



*Tirtaloka (Pescatarian)*

Ubud, August 2022

APERITIF & PICKLES

AMUSE BOUCHE

SOUTH SEA BASS

Lime, Coriander, Cream, Chives

White Monkey, Sauvignon Blanc, 2020, New Zealand

VONGOLE KUAH PINDANG

Steamed Tofu, Egg, Fish Broth

Opihr, Cummin, Curry Leaves, Aromatic Bitter, Cream, Egg White

MILU SIRAM

Tiger Prawn, Corn, *Kemangi*, Shallot, *Kalamansi*

Malibu, Coconut, Sugar Cane, Mint, *Kemangi*

GRILLED TUNA

Long Bean, Mushroom, *Sambal Matah*

White Monkey, Pinot Noir, 2020, New Zealand

SMOKED OCTOPUS

Roasted Onion, Potato, *Taliwang* Sauce

Tanqueray, Antica Formula, Campari, Orange

JIMBARAN BAY LOBSTER

Corn, Coconut, *Kemangi*, *Kalamansi*

Vesevo "Greco di Tufo", Greco, 2021, Tufo, Italy

GETUG 5.0

Ice Cream, Palm Sugar, Grated Coconut

Bushmills, Jackfruit, Cream, Pandan

Picture 3. Tirtaloka Set Menu

BLANCO  
*par Mandif*

*Giriloka (Vegetarian)*

Ubud, August 2022

APERITIF & PICKLES

AMUSE BOUCHE

PAPINYO

*Kyuri, Mango, Pineapple, Granny Smith Apple, Kenari*  
*White Monkey, Sauvignon Blanc 2020, New Zealand*

BLANCO ASINAN

*Seasonal Fruit & Vegetables, Cashew Nut Sauce*  
*El Jimador Reposado, Passion Fruit, Ginger, Lemongrass*

MILU SIRAM

*Mushroom, Corn, Coconut, Lime, Kemangi*  
*Malibu, Coconut, Sugar Cane, Mint & Kemangi*

TOMATO SAYUR ASAM

*Chayote, Cherry Tomato, Roasted Jicama, Stuffed Vine Leaves*  
*Tanqueray Infused Galangal, Carpano Dry, Tomato Water*

RED BEET - ALPHONSE LAVALLE

*Bedugul Farm Red Beets, Tamarind Extract, Crème Fraiche Espuma*  
*El Jimador Blanco, Chartreuse, Beetroot, Raspberry, Strawberry*

SMOKED AUBERGINE - MUSHROOM MELANGER

*Leeks, Asparagus, Torch Ginger, Maranggi Sauce*  
*Mitolo G.A.M, Shiraz, 2015, McLaren Vale, Australia*

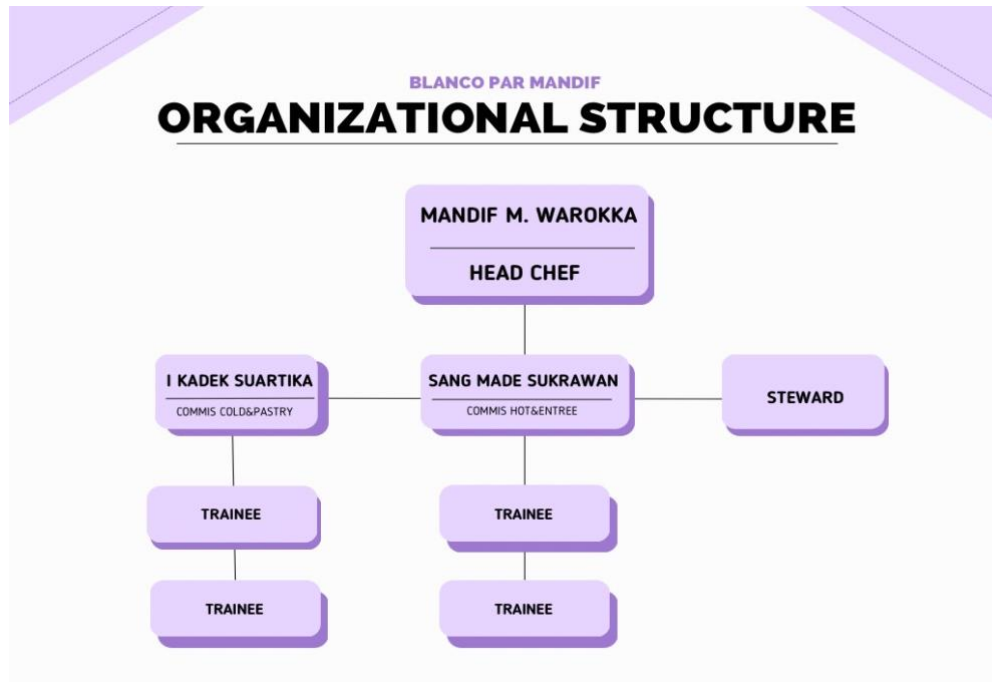
GETUG 5.0

*Ice Cream, Palm Sugar, Grated Coconut*  
*Bushmills, Jackfruit, Cream, Pandan*

Picture 4. Giriloka Set Menu

### 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 5. 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**

When working in the kitchen, staff members and trainees must always wear safety shoes, and women must always tie their hair back. Before beginning the preparation, all employees and trainees were required to properly wash their hands with soap and water before using a roller towel or disposable paper to dry them completely. Nails should be maintained clean, clipped, and free of nail polish because they can harbor bacteria, chip, and fall into food. Jewelry should not be worn by anyone who handle food since it often harbors bacteria.

Every day, we use fresh ingredients, and the protein was frozen for three days. We placed it in a tray and covered it with plastic wrap for the preparations. The workers and trainees are then obliged to clean their individual sectors, including sweeping and mopping, once we complete preparing and closing. when everything is clean and the preparation is complete. BLANCO employs a steward to ensure that all of the kitchen tools are clean after each usage.