

CHAPTER II

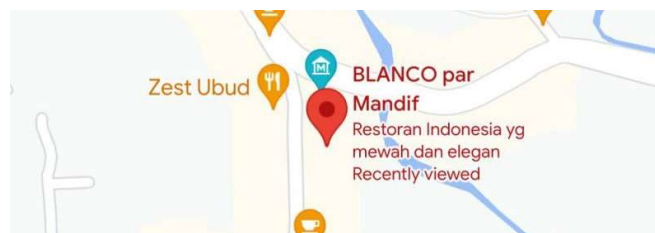
ESTABLISHMENT BACKGROUND

2.1 OVERVIEW BLANCO PAR MANDIF

BLANCO par Mandif is the ultimate venture of Chef Mandif Warokka. In June 2015 marked the latest addition to Ubud's gastronomic scene. BLANCO par Mandif Proudly presents a different approach Indonesian Heritage Cuisine: degustation style. Nestled within the Blanco Renaissance Museum complex, offering the guest natural views of the Tjampuhan Bridge, BLANCO par Mandif spares no effort in bringing the guests the best of the seasons. Truly, from nature to table.

Blanco serve a Finest progressive Indonesian cuisine, Blanco have set menu; Adiboga Course, Tirtaloka Course and Giriloka Course. Blanco through elegant decor room, well-appointed design and authentic touch, Blanco par Mandif maintains the aesthetic to a maximum degree. From interior to plate, everything is put perfectly into a place. The food has been using the typical food of some regions in Indonesia but still served using western and europe style. It also not certainly eliminate the taste of Indonesian food itself. *Blanco par Mandif* has a natural concept, *Blanco* is a restaurant that has a home to ultra-fine dining Indonesian cuisine in a refined and intimate setting.

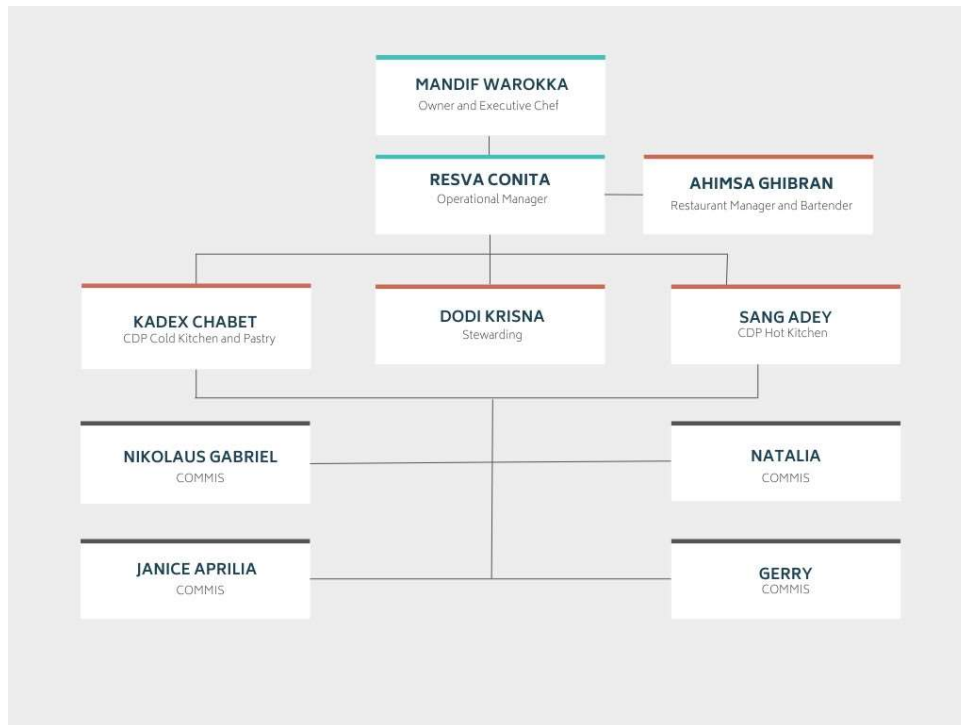
There is feature in Blanco like Bar but because of pandemic Blanco does not use the Bar anymore it used only if there is guest reservation for fine dining with alcohol pairing menu. Seating capacity at Blanco is 18 pax., and for the opening hours Blanco adjust to guest reservation at that day. Blanco also have a bar at the entrance in front before entering the restaurant for the guest who wants to pairing their food with a beverage pairing. Blanco Located in the Kompleks Museum Blanco, JL. Raya Tjampuhan, Ubud, Sayan, Kec. Gianyar, Kabupaten Gianyar, Bali 80571. Indonesia.



Picture 1. Location Blanco

2.2 ORGANIZATION STRUCTURE

These are the restaurant and kitchen organization structure at Blanco par Mandif.



Picture 2. Organization Structure

2.2.1 JOB DESCRIPTION

- 1) Executive Chef
 - a. Creating new menu
 - b. Supervising the restaurant
 - c. Manage food cost control
 - d. Plan, organize, and provide leadership the kitchen
- 2) Operational Manager
 - a. Observe and delivers what the guest need
 - b. Making the structure of the business
 - c. Control the restaurant from
 - d. Doing the things to keep the restaurant alive
 - e. Develop the food with alcohol pairing menu
- 3) Restaurant Manager
 - a. Keeping customers happy and handling customer complaints
 - b. Generating financial reports

- c. Arrange reservation for guest
 - d. Training staff to follow restaurant procedures
- 4) Bartender
- a. Opened and closed the bar in a timely and responsible manner.
 - b. Prepare condiment and making alcohol pairing then explain to the customer
 - c. Offer wine and serve wine to customers
- 5) Chef de Partie Hot Section / CDP Hot Section
- a. Replace the work of Executive Chef when they are unavailable
 - b. Supervising food management and waste
 - c. Handling preparation and cooking of the food
 - d. Maintaining food consistency in food quality.
 - e. e. Making the sauce and puree.
- 6) Chef de Partie Cold Section / CDP Cold Section
- a. Replace the work of Executive Chef when they are unavailable
 - b. Making the plating condiment.
 - c. Plating the food.
 - d. Making the aperitif menu and condiment.
- 7) Chef de Partie Pastry / CDP Pastry
- a. Maintaining dessert taste and consistency
 - b. Making the dessert condiment
 - c. Preparation for dessert and butter for guests
 - d. Replace the work of Executive Chef when they are unavailable
- 8) Stewarding
- a. Assisting with sweeping mopping, and polishing the restaurant, bar, kitchen and equipment
 - b. Cleaning and setting tables and placing seasonal decorations, candles, and table cloths.
 - c. Cleans and sanitizes pots, pans, utensils and other minor equipment routinely used in the kitchen following established procedures.
- 9) Commis
- a. Preparing food ingredients
 - b. Keeping inventory
 - c. Taking charge in organizing and keeping workspace always clean
 - d. Properly presenting foods

- e. Seasoning the poultry and seafood
- f. Seasoning the soup and puree
- g. Make condiment for hot section, cold section, pastry section and entree section.

2.3 HYGIENE AND SANITATION

To prevent food born illness, Blanco par Mandif applied hygiene and sanitation for the staffs, chefs and also steward. These are hygiene and sanitation in Blanco Par Mandif:

Hygiene:

- a. Clean all the surface of tables, stove and sink before and after it used.
- b. Soak the utensils before it washed, then soak it with boiled hot water.
- c. Clean the chiller and freezer regularly
- d. Clean quickly the spoiled food on the table after the chef plating the dish.
- e. The Commis has to wash all ingredients before it served to the chefs.
- f. The Commis must use plating tools while assists the chefs for plating.
- g. Cover all prepared food ingredients using a plastic wrap.

Sanitation:

- a. All staffs must wash their hands with soap when they arrive at kitchen before starting to work.
- b. All staffs must wear clean uniforms.
- c. All the staffs are prohibited to grow their mustaches and beards.
- d. All the staffs with diarrhea and influenza allowed to get rest at their home.
- e. All the staff not allowed eat while working.
- f. All the staffs must wash their hands before plating the food.
- g. All the staffs must wash their hands after go to the toilet.