

CHAPTER II

GENERAL DESCRIPTION OF COMPANY

2.1. HISTORY OF COMPANY MANO BEACH HOUSE

Mano Beach House has been around for more than 10 years. The founder turned to reposition the business, create a new concept, build a new brand identity and run a complete interior makeover that still maintains its essential character. A humble restaurant on the beach, chic and inviting everyone to experience a new way of chilling out.

Mano is located next to Petitenget Beach and used bohemian culture theme. It used “Slow Living Experience” as their motto. Basically, it wanted to create a friendly laid-back space where everyone could experience the slow life, a mindful way of enjoying the island’s magical energy.

Mano Beach House is a restaurant and bar that born with desire to bring laid back bohemian beach culture. It offers stunning sunsets, ocean breeze and a relaxed approach to entertaining while sitting to their Island roots. Mano also have a small pool for their customer who like to enjoy their food while bathing.

Mano Beach House is a little different from other beach clubs. It operate in an earthy-friendly sustainable way such as, do not use palm oil in any of their recipes, use reusable bin bags instead of plastic one, monitor and compost their food waste, minimize plastic use and their menu is made up over 90% Island product. And also the customer can bring their dogs and order food while enjoying the sunset together.



Picture 1. Mano Food



Picture 2. Mano Bin Bags



Picture 3. Mano Venue



Picture 4. Mano Sunset

2.2 VISION AND MISSION

2.2.1 Vision

Mano Beach House has a vision to create a friendly laid back space where everyone could experience the slow life, a mindful way of enjoying the Island's magical energy.

2.2.2 Mission

Mano Beach House has a mission to constantly exploring and experimenting with new ways of delivering the best slow living experience to Mano Tribe. Also, everything Mano create is done in a conscious way. From careful sourcing of produce, to caring ethos of their team and sustainable practice of their business.

2.3 ORGANIZATIONAL STRUCTURE AND MAIN TASK

2.3.1 Organizational Structure

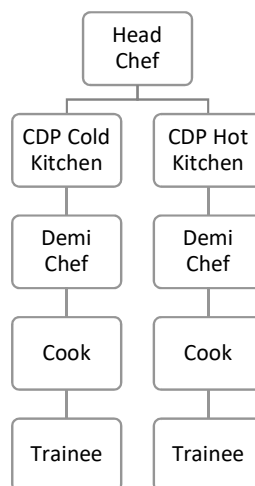


Table 1. Kitchen Structure Mano Beach House

2.3.2 TASK

- 1) Head Chef
 - Hiring and training all kitchen staff
 - Make a new menu and recipes
 - Make sure all the department hygiene and safety
 - Oversee daily operational of all department
- 2) Chef De Partie
 - Supervise all the Cold / Hot Kitchen Team
 - Checking all the ingredients and do purchasing
 - Checking food before come out from the kitchen
- 3) Demi Chef
 - Make sure to do the prepare well
 - Make sure all the team doing their job
 - Checking the ingredients stock
 - Make sure the hygiene
 - Make sure all the food made by the standard of the kitchen
- 4) Cook
 - Do their task every day
 - Check the supplies every morning
 - Make sure that all the ingredients available
 - Assist the other staff task
- 5) Trainee
 - Assist the staff task
 - Make sure to do the mise en place
 - Checking the freshest of the ingredients

2.4 HISTORY OF COMPANY KANVAZ PATISSERIE VINCENT NIGITA

Kanvaz Patisserie Vincent Nigita is one of the best pastry shop in Bali. The uniqueness and beauty of the cake has its own charm. Kanvaz Patisserie Vincent Nigita was founded at 2019 by their famous chef Vincent Nigita.

He continues to learn his craft by gaining experience through his combined work and traveling around the world. Kanvaz Patisserie By Vincent Nigita is led by Chef Vincent himself and his colleague, Lionel Di Mayo. Both of them wanted to balance the feminine and elegant touch with industrial and modern style for their Cake Shop looks.

Most of Kanvaz Patisserie cakes are entremets cakes. An entremet is a cake composed of multiple components. One of the famous cake that Kanvaz Patisserie has is Japanese Fan. Not only they give the incredibly taste of cakes, they also focus to the cake decorations that made very pleasing.

Although it is very famous for its pastry, their bakery also known as one of the best in Bali. Their Pain au Choc and Croissant has a taste and appearance is strong enough to compete with other famous bakeries. Besides that, Kanvaz Patisserie has their own chocolate and other tea time snacks as well.

2.5 VISION AND MISSION

2.5.1 Vision

Kanvaz Patisserie Vincent Nigita has a vision to introduce fine pastry with high quality ingredients to Bali foodies.

2.5.2 Mission

Kanvaz Patisserie Vincent Nigita has a mission to always maintain their quality. Kanvaz also will create new and develop more their menus.



Picture 5. Kanvaz Patisserie Cake Shop



Picture 6. Chef Vincent Nigita



Picture 7. Kanvaz Patisserie's Gelato / Ice Cream



Picture 8. Kanvaz Patisserie's Macaroons



Picture 9. Kanvaz Patisserie's Chocolate Bar



Picture 10. Kanvaz Patisserie's Tea Time Snacks

2.6 ORGANIZATIONAL STRUCTURE AND MAIN TASK

2.6.1 Organizational Structure

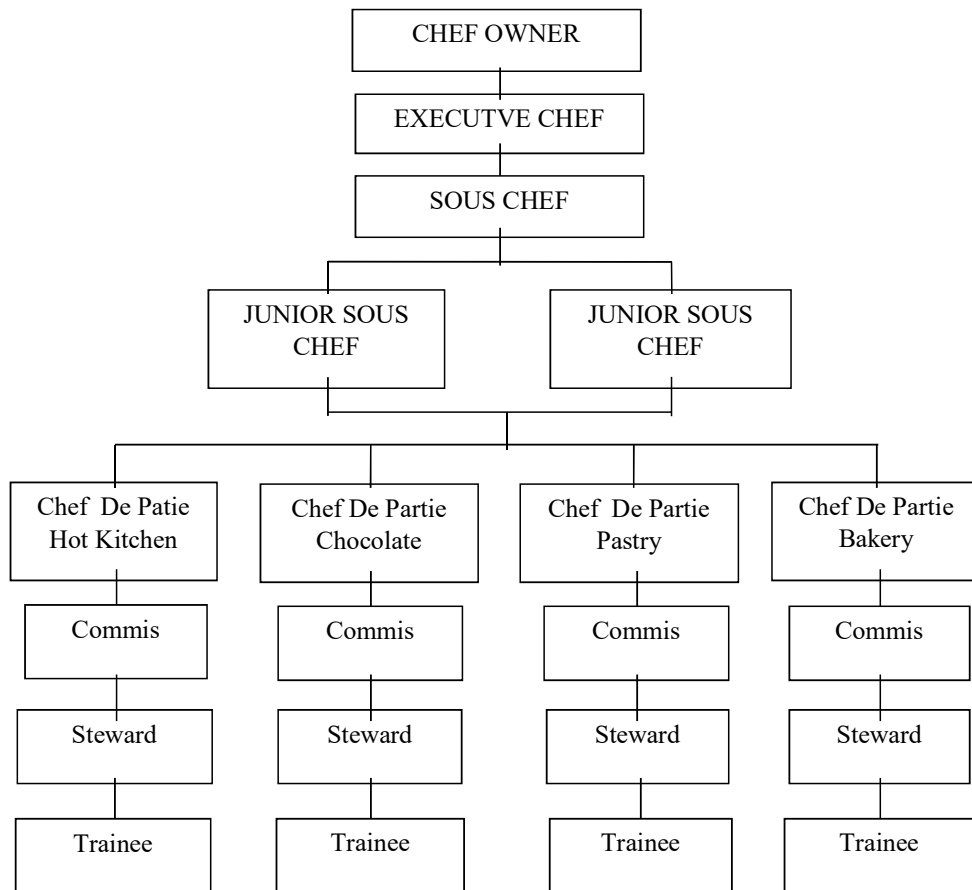


Table 2. Kitchen Structure Kanvaz Patisserie Vincent Nigita

2.6.2 TASK

1) Executive Chef

- Supervise the operation of the kitchen, especially when the hotel or restaurant is open.
- Supervise the implementation of work procedures, work safety, and fulfill the completeness or work attributes in order to create a safe work environment.
- Organize menus.
- Make a forecast (forecast) to be achieved.
- Make standard recipe and its food cost.
- Make purchase orders (materials).
- Planning the layout or layout of the kitchen.

2) Sous chef

- Replace the position of Executive Chef if he is absent or on holiday (day off).
- Supervise treatment, use of food commodities available in the kitchen.
- Checking the completeness, accuracy of the mise in place and the arrangement of food presentation according to the standard of the food itself.

3) Junior Sous Chef

- Ensure that required standards are adhered to in the production and preparation of food in quality, quantity and safety
- Work towards exceeding customer's expectation by encouraging and promoting high level of service
- Ensure all complaints, inquiries, and suggestions by customers are attended to accordingly
- Ensure all dishes are prepared according to specification and served at the correct quality, portion size, and temperature

4) Chef de Partie

- Has the task of supervising the smooth running of operations in one of the sections under his responsibility.
- Organize and divide tasks and work among subordinates, and participate directly in processing food.

5) Commis

- Each Chef de Partie is assisted by the Commis in carrying out his duties and responsibilities and the amount depends on the volume of work of each section.

6) Steward

- Take care of the cleanliness of the existing equipment in the kitchen, bar, restaurant and banquet at a hotel, including the cleanliness of the kitchen.

7) Trainee

- Assist the staff task
- Make sure the ingredients fresh