

CHAPTER II

GENERAL DESCRIPTION OF COMPANY

2.1 About Latar Ijen Resto and Café



Figure 2.1 Main Resto Latar Ijen Resto and Café

Latar Ijen was established in December 2019 in Malang. Located in the heritage street of Malang –Jalan Besar Ijen–as a modern Colonial restaurant. Latar Ijen provide Western and Nusantara Fusion food with high quality ingredients. We put attention to every little detail of the food we served. Latar Ijen prepared all of the ingredients and processed the food from scratch. That’s the food crafting experience begin.

Western and Nusantara fusion restaurant in a modern colonial building. Also provide VIP room, Meeting room, Ballroom and screed garden. The ingredients and food processed is well. Prepared for the customers to experience even more. The product made from qualified ingredients by the talented chef and passionate tea. We also serve signature coffee and beverages by the coffee expert Mr. Sivaraja at our secret garden.

Latar Ijen has 3 floors and on each floor there are rooms such as the first floor, second floor, and third floor having a capacity of 948 people. The first floor has several rooms with a capacity of 344 people of which are divided into several rooms such as :

- a. VIP resto
exclusive meeting room with standard sound mic wireless, air conditioner, lcd projector with a capacity 24 orang
- b. Outdoor smoking
restaurant outdoor area with stand fan, standard sound wireless mic with a capacity of 30 - 40 people
- c. Outdoor no smoking
Restaurant outdoor area with standing fan, standard sound mic. Wireless with a capacity 30 people
- d. Main Resto
Restaurant area with standard mic. Wireless, air conditioner, standing fan with a capacity 250 people

Latar Ijen also provides buffet food, including the Nusantara buffet at a price of 100k/pax++ and a western buffet at a price of 135k/pax++, minimum 30 pax package included LCD, Projector, sound system, wireless mic and free wifi. Latar Ijen also provides meeting package. Background Ijen also provides meeting packages, including half a day at a price of 150/pax by getting 1 coffee break and 1 lunch, while a full day at a price of 200k/pax by getting 2 coffee breaks and 1 time lunch or dinner, minimum package of 30 pax includes LCD and projector, sound system and wireless, free wifi.

The second floor has several rooms with a capacity of 164 people of which are divided into several rooms such as :

a. Shinta



Figure.2.2 Shinta

Exclusive VIP room with standard sound mic. Wireless, air conditioner, LCD projector with a capacity 30-40 person

b. Rama



Figure 2.3 Rama

Exclusive VIP room with standart sound mic. Wireless, air conditioner, LCD projector with a capacity 24 person

c. Bima



Figure 2.4 Bima

Exclusive VIP Ballroom with standard sound mic. Wireless, air conditioner, LCD projector with a capacity 75-100 person

The third floor has several rooms with a capacity of 440 people of which are divided into several rooms such as :

a. Wisnu



Figure 2.5 Wisnu

Exclusive VIP area with standard sound mic. Wireless, air conditioner, LCD projector with a capacity 40 person

b. Garden



Figure 2.6 Garden

Secret Garden outdoor Area with standard sound mic. Wireless with a capacity 150 person

c. All area



Figure 2.7 All Area Indoor

Exclusive VIP Ballroom with standard Sound Mic. Wireless, air conditioner, LCD Projector with a capacity 250 person

2.2 Overview

2.2.1 Logo



Figure 2.8 Logo Latar Ijen Resto & Café

2.2.2 Location



Figure 2.9 Map Latar Ijen & Café

Latar Ijen has operating hours from 07.00-22.00 and is divided into 3 shifts and in one week there is a holiday for 1 time, when April covid had an increase and therefore the staff and apprentices were given 2 days off. When it comes in the morning what is done is production operations, and serving orders. If there are still unfinished work in the morning, it will be overhanded to the afternoon child. On Friday - Sunday there is a middle shift, because Saturday to Sunday it is usually crowded and the customers are not only from outside Malang, but also from outside the city and some are from abroad.

- morning shift : 07.00 – 15.00
- middle shift : 12.00 – 20.00
- night shift and night bar : 14.00 – 22.00

2.2.3 Vision and Mission

2.2.3.1 Vision

To serve the best Culinary experience at Malang.

2.2.3.2 Mission

The mission is to give the journey of food crafting and the exploration of great ingredients. With friendly and private atmosphere, Latar Ijen is a place to meet friends, bump into old friends, or sit quietly and read newspapers. Latar Ijen is also well-known for its great customer service, Elegant and Comfortable Place.

2.3 Hygiene and Sanitation Standart

2.3.1 Personal Hygiene

During the internship there, grooming or self-care is one of the main things, which must be considered is personal hygiene such as hair must be tied, nails cut, using hair coverings such as hats, wearing shoes according to standards such as safety shoes, wearing a black apron when cooking, bringing pen and booklet.

When in the kitchen cleanliness is the most important thing, when the station is dirty then all you have to do is clean and provide napkins and when the order is closed, what you do is clean and any gastronomie that still has contents is covered with plastic wrap and stored back in chillers. in terms of cleaning the station after the last order, what you do is clean it by wiping it with soap and it is done repeatedly.

2. 3.2 Cleaning Procedures

In cleaning the kitchen, usually after each station is finished, the next thing to do is flush the floor and give detergent soap, and the dirt is swept evenly, and if it is, the next thing to do is flush again with clean water and with skip air. when using a sinking frying pan, when you are finished using it then all you have to do is filter the oil to keep it clean. When the oil has started to darken, what you do is grind the deep fryer and do it for 1 week 1 time, namely on Friday.

when receiving goods, usually the thing to do is a request from the kitchen in the form of needed items such as fresh ingredients, raw materials, finished ingredients such as spaghetti, these items will be produced in the morning and usually orders from the kitchen are checked when no longer ordered.

2.4 Waste Management

2.4.1 Thawing & Processing Procedures

Usually frozen ingredients will be thawing with running water such as thigh with skin, thigh without skin, breast, whole chicken, dory, shrimp, squid, ribs, sirloin meltique, tenderloin meltique, sirloin black angus, tenderloin black angus, royal wagyu, T-bone dynasty, tomahawk, when there are raw materials such as spaghetti, shitake, stir-fried mushrooms then what is done is to make the item a semi-cooked product and store it in the freezer, while sirloin and tenderloin meltique, whole chicken, chicken wings are marinated. The sirloin tenderloin meltique is marinated using oregano, black pepper, salt, and canola oil, while the roasted chicken and chicken wings use spices such as thyme, garlic, onions, while the ground spices are black pepper, sugar, mushroom broth, chicken powder, paprika powder, while the squid, shrimp, diced chicken, pan fried are given seasonings in the form of salt, sugar, chicken powder, paprika powder, black paper.

2.4.2 Waste Management

Restaurant kitchen waste and household kitchen waste both need to be handled properly, otherwise it will have an impact on environmental quality. However, the restaurant kitchen waste produces a very large amount of waste and will have an impact on the generation of odors and pollution in environmental water, the pollution of environmental clean water is due to one of the micro organisms that can grow in liquid waste that is absorbed into the soil without proper and proper treatment, What happens will cause environmental air sources to smell, change color, contain pathogenic bacteria, cholera and dysentery and will have an impact on other sources of disease

SPAL (Wastewater Treatment System) has been regulated in such a way that contains the standard provisions required in the manufacture of IPAL, but we want to convey it in a simple form that is easily accessible to the layman. Let's review starting from the types of waste produced by restaurants and how to anticipate and prepare some things that need to be in the waste management installation.

Type of restaurant waste:

1) Organic waste.

Organic waste is solid waste from leftover food, vegetables, fruit and meat, where the waste will easily decompose and decompose easily. This waste becomes a growing medium for bacterial organisms and results in unpleasant odors and will have an impact on the source of disease bacteria.

2) Inorganic waste.

Inorganic waste is non-organic solid waste, such as; paper and plastic. Some of these solid wastes are sometimes not able to decompose.

3) Liquid waste.

Liquid waste from dirty water left over from processes that take place in kitchen activities, such as; dishwashing detergent water and splashing water during the cooking process. This liquid waste if it settles will cause an unpleasant odor and color. The liquid waste can seep into the ground and will cause pollution of the surrounding water sources if it is channeled into environmental drainage "gots" and if it is dumped into infiltration wells it will pollute the quality of the soil and water wells of the surrounding neighborhood.

4) Waste oil.

Waste oil is in liquid form and contains cooking oil and fat from animal meat. Oil/fat waste if allowed to flow in environmental drainage channels can contaminate environmental water sources because in oil/fat liquid waste there are pollutants that are quite dangerous and make it a source of breeding for pathogenic bacteria which can also reduce oxygen content in the soil. If the liquid waste oil/fat enters the soil, it will be able to close the pores of the soil and interfere with the absorption of groundwater.

Things that need to be in a restaurant for waste treatment, including;

1. Trash.

Separate waste into two types of waste, namely; organic waste and inorganic waste. Make a closed trash can so that insects and other animals don't come in, and make a water drain pipe if there is still wet garbage, drain the drain pipe into the fat settling tank hole, remember that the draining water contains a bad smell (within 10 to 10 minutes). 12 hours will experience the process of decay.

2. Grease traps.

Grease trap (fat trap) is a filtering tool or a tool that is able to filter between water and oil from the waste disposal of the glass and kitchen sinks. The water and oil filter is located in the drainage "seat" in the laundry room and kitchen before entering the grease settling basin outside the kitchen building. Clean the grease trap every 1 day 3 times, when the restaurant breaks during the day, afternoon and evening when the restaurant activities are closed. Grease traps are sold in the market in stainless steel.

3. Fat settling tub.

The grease settling tank is made of concrete/brick walls with aci finish. The sedimentation tank serves to deposit liquid waste containing residual oil that is able to pass from the grease trap, then be re-captured in the grease settling

basin. The fat settling tub has almost the same function as the grease trap, the difference is that the fat tub is located outside the building and is installed after the grease trap and before the water treatment tub. The dimensions of the fat settling tank are approximately 2 cubic meters of water capacity, made in 2 room dividers. The grease settling tank can be opened and closed and cleaned periodically. Water containing fat will change color and smell bad, water will separate from oil/fat.

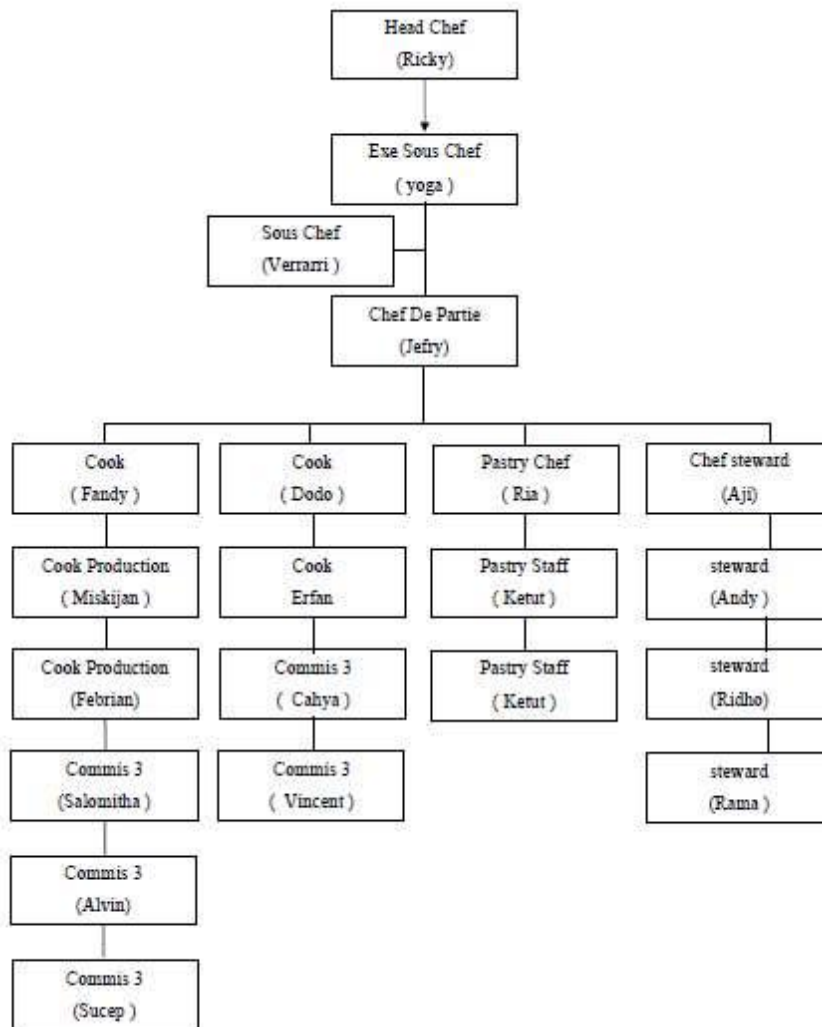
2.5 Company Objectives

The main purpose of establishing a restaurant is to make a profit and also provide satisfaction to its customers. In addition, there are also restaurant goals when viewed from several aspects such as the following:

- Finance. The restaurant is a place to maintain the ongoing financial cycle, both from the side of investors, consumers and the people who work in it.
- Trading. Restaurants play a role in the trade sector because they are included in providing food and drink services to customers/consumers.
- Practicality. The restaurant makes it easy for consumers to order and buy without being complicated because it can be quickly served to the serving table to be enjoyed.

The purpose of restaurant operations is to make a profit as stated in Vanco Christian's definition. Apart from having business purposes or making a profit, making guests satisfied is also the main goal of restaurant operations. In this business there is a kind of barter between buyers and sellers; in this case between products and services with money. This barter will not run smoothly if the officers who will handle the service are not carefully selected, educated and trained properly taught to communicate and carefully coordinated and prepared with sincerity.

2.6 Organizational Structure and Main Task



a. Pastry cook

- Consulting with the executive chef and other chefs to plan menus.
- Executing pastry orders for catered events and accommodating special requests.
- Demonstrating skill in baking pastries, desserts, cakes, cookies, sweets, and pies.

- Creating enticing confectionery decorations and delicious pastry fillings, as well as keeping abreast of new pastry baking techniques.
- Applying classic pastry baking techniques when preparing traditional pastries.

b. Chef Steward

A Chef Steward takes notes to register all requests for necessary cooking utensils such as fryers, spatulas, deep fat fryers and meat grinders. They have to check regularly the list of items requested by the chef or other co-chefs.

c. Steward

distribute the needs needed by chefs in the kitchen or restaurant. There are several stages that will be passed later, such as doing the sorting process to ensure the quality of the goods. This distribution process will generally be carried out after the steward finishes placing an order to the manufacturer in accordance with existing requests. This task will usually be carried out regularly every three months as long as all the equipment is still adequate in number and still good enough to be used.

d. Head Chef

- to create menus, play with food ingredients and create new taste sensations.

e. Executive sous chef

- He/she has the duty of analyzing level of quality of food prepared before such food gets to the clients. All food preparations are expected to be in line with restaurant's recipes.
- It is the duty of the sous chef to ensure other kitchen staff members adhere strictly to the recipe and food-preparation standards laid out by the executive chef.

- He executive sous chef is usually required by many organizations to act along with Assistant Food Manger to get various tasks accomplished, like re-enforcement, regulation training, equipment control, and inventory.
- f. Sous chef
- Supervise treatment, use of food commodities available in the kitchen to facilitate the work of the kitchen team itself.
 - Checking the completeness, accuracy of the mise in place and the arrangement of food presentation according to the standard of the food itself.
 - Researching restaurant orders requested by guests brought by F&B service to F&B product and function orders and forwarding them to the chef de partie.
 - Perform menu totally or total food sold according to menu items so that it can provide an overview of preferred preparation.
- g. Chef De Partie
- Conduct daily briefings to other assistants or chefs.
 - Responsible for kitchen staff.
 - Supervise and minimize waste raw materials.
 - Responsible for all activities in the kitchen.
 - Conduct regular supervision of kitchen activities.
 - Responsible for the availability of raw materials, including shopping to the market for kitchen needs.
 - Cook
 - A cook is in charge of preparing dishes according to recipe standards
 - Responsible for maintaining kitchen cleanliness, inventory, food ingredients and kitchen equipment

- Prepare materials needed in accordance with predetermined standards
- Carry out daily, weekly and monthly inventory
- Helping to do stock taking in the kitchen area at the end of every month
- Make good and beautiful presentation and plating of food

h. Commis III

- Works in the designated station as set by Executive Chef and/or Sous Chef.
- Able to organize the assigned work area and efficiently put away orders.
- Able to prepare and sells food within recommended time frames to meet Guest expectations.
- Able to operate kitchen equipment like braising pan, baking ovens, stoves, grills, microwaves and fryers.
- Able to produce a quality product in a timely and efficient manner for the guests or staff

i. Pastry chef

- Manages all day-to-day operations of the pastry and bakery section of the kitchen.
- Prepare a wide variety of goods such as cakes, cookies, pies, bread etc. following traditional and modern recipes.
- Able to produce all baked goods including but not limited to artisan breads and rolls, muffins, laminated Danish, laminated croissants and doughnuts etc.
- Able to develop, designs, or creates new ideas and items for Pastry Kitchen.

- Create new and exciting desserts to renew hotels menus and engage the interest of customers.