

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 History of Piquant Jakarta



Picture 1. Piquant Jakarta

Piquant is a hidden fine dining restaurant in Jakarta, the restaurant was built in 2017. It is owned by a chef-owner couple, chef Craig who handles the restaurant while his wife focuses on the famed bakery Chicory patisserie beside the restaurant. Piquant has a capacity around 30 people. The restaurant offers an elegant and intimate dining experience where you can truly enjoy Modern European Haute Cuisine. They offer an a la carte, 5 Course Chef Tasting, 8 Course Chef Tasting and a Carefully Curated Wine Pairing is also available.

Opening Hour:

Tuesday – Sunday

Lunch 12 am – 2.30 pm

Dinner from 6 pm

In the first month, the writer was placed in a hot entry station. The author's job is to prepare ingredients, cook and plate the dish if there is an order in the hot section. The food that was processed at hot entree are:

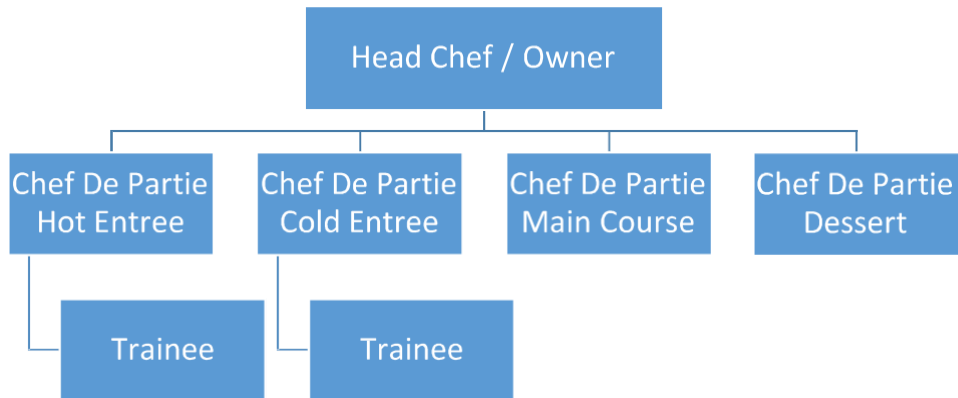
- 1) Watercress soup with Japanese sea scallop and dill.
- 2) Chicken soup with pouch chicken, chicken liver and morels mushroom.
- 3) Roasted tomato consomme with fedio and basil.
- 4) Onion thyme tart with chicken liver parfait wild aragula asparagus and mustardair.

In the second and third months, the author was placed in the hot entry and dessert section. In the dessert section, the author is assigned to prepare the ingredients in the dessert and help with plating if there is an order. The processed desserts are:

- 1) Pineapple Carpaccio with gin jelly and yogurt thyme sorbet.
- 2) Rice pudding, confit orange, cocoa pistachio crouquant, and araguani whippedganache.
- 3) Panna cotta with lychee and raspberry.

In the fourth, fifth and sixth months, the writer was still stationed at the same station and helped prepare for the garnishes of the main course. The Garnishes that was prepared are raisin chutney, potato emulsion, parsnip puree, cauliflower puree, roasted tomatoes, braised leek and charred aubergine.

2.2 Kitchen Hierarchy



Picture 2. Kitchen Hierarchy

1. Head Chef/Owner

- Develop new menu.
- Ensuring the guest satisfaction.
- Ensure quality of the food product.
- Controlling food preparation.
- Ensure the quality of ingredients.
- Ensure the process of product.
- Manage teamwork in kitchen.
- Maintain hygiene.
- Arrange the schedule.
- Controlling cost for equipment in the kitchen.
- Controlling the food cost and budget.

2. Chef De Partie hot entree

- Plan and execute menus.
- Managing Inventory and ingredients, and letting the head

chef know when they need or order more ingredients or supplies.

- Follow the direction of the head chef.
- Training the new employees.
- Monitoring portion and waste control.
- Handle seafood: Baramudi, coral trout, anchovies, scallop, mud crab, oyster and ama ebi.

3. Chef De Partie main course

- Plan and execute menus
- Managing Inventory and ingredients, and letting the head chef know when they need or order more ingredients or supplies.
- Follow the direction of the head chef.
- Monitoring portion and waste control.
- Handle all the meats: beef cheek, pork jaw, sirloin Mb 9, feather blade.

4. Chef De Partie cold entree

- Plan and execute menus.
- Managing inventory and ingredients and letting the head chef know when they need or order more ingredients or supplies.
- Controlling all the biscotti, ice cream and bread.
- Monitoring portion and waste control.

5. Chef De Partie dessert

- Handle, prepare and execute all the dessert.
- Monitoring the stock in dessert section.
- Follow the direction from the Head chef.

6. Trainee

- Follow the direction from the Chef de partie and the Head Chef.
- Help with the garnishes.
- Help preparation.
- Do the plating with the Head Chef.
- Help Chef de partie controlling the supplies.
- Execute the menus

2.3 Location of Piquant Restaurant Jakarta



Picture 3. Location of Piquant Restaurant Jakarta

Information about location:

1. Address : Jl. Sumenep No.9, RT.11/ RW.4, Menteng, Kec. Menteng, Kota Jakarta Pusat, DKI Jakarta 10310.
2. Phone & Fax : 0821-2555-2559
3. Site Address :
https://www.google.com/maps?q=piquant+restaurant+jakarta&rlz=1C1CHWL_enID942ID942&um=1&ie=UTF-8&sa=X&ved=2ahUKEwjnlN_L3sr5AhUBC7cAHaziA_IQ_AUoAnoECAIQBA

2.4 Features in Piquant Restaurant Jakarta

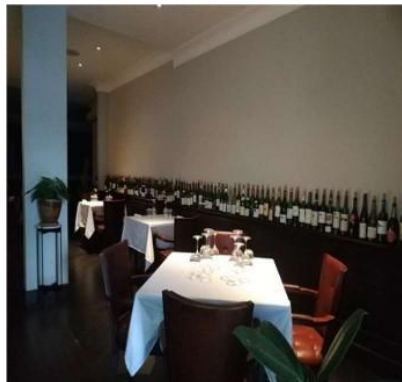
1. Piquant's Building



Picture 4. Front Building

Piquant's building from outside. Piquant's building from outside. The concept is an European building with a comfy and simple style.

2. Piquant's Seating Area



Picture 5. Piquant's Seating Area

Piquant has a capacity of about 30 seats, Piquant restaurant has elegant and romantic vibes.

3. Chicory's Seating Area



Picture 6. Chicory's Seating Area

This is Chicory café beside Piquant. It has around 20 seats capacity with a classic European vibes.

4. Chicory's Dessert Display



Picture 7. Chicory's Dessert Display

The foods from Chicory mostly are pastry, dessert, and coffee.

2.5 Personal Hygiene



Picture 8. Personal Hygiene

Every one week the workers would have a general cleaning that includes cleaning the walk in chiller, the freezer, the refrigerator and the oven. And after service the workers should clean their own station and the stove.

2.6 Personal Grooming

For the personal grooming in piquant the chefs must use a chef jacket, apron, hat and bring napkin. And the chefs must have short hair.

2.7 Product Material Acceptance

The one who accept the product was the employee's and the trainee's. and they also in charge to double check whether it's accordance the order and the note

