

CHAPTER II

GENERAL DESCRIPTION OF COMPANY

2.1. HISTORY OF COMPANY BALI MANDIRA BEACH RESORT & SPA

Bali Mandira Cottages is the initial name of this Hotel which it was built in 1980 and started operating around 1982 equipped with Balinese architecture in each cottage. Address at Jalan Padma Number 2, Banjar Legian Kelod, Legian Village, Kuta District, Badung Regency, Bali Province. Situated in front of the famous Legian Beach. Bali Mandira Beach Resort & Spa is set amongst 5 acres of beautifully landscaped tropical gardens and looks out to stunning views across the Indian Ocean. The resort is located within walking distance to all that Seminyak and Legian area are famous for, excellent shopping, traditional art markets and restaurants. Bali Mandira offers 2 swimming pools with ocean view and world class dining and spa facilities to cater to your every need. Mandira service standards ensure attention to detail a welcoming and friendly atmosphere.

2.1.1 Celagi Restaurant

Serving food with delicious Asian themed dishes, served with Asian flavors and can enjoy the sea breeze because of its open space. Authentic Indonesian food served here has its own unique taste, and is complemented by live music performances at night. The restaurant is open for breakfast, lunch, and dinner with a relaxed open dining atmosphere and is also open to the public so not only hotel visitors can enjoy. You can enjoy the pool and sea atmosphere while dining.

2.1.2 Azul Beach Club

Azul Beach Club is a family with Bali Mandira, Azul Beach Club is a beach club located right in front of Legian beach. Azul Beach Club has Bali's First Tiki Bar which offers its own signature cocktails. These Tiki cocktails are served in specially crafted glasses designed to complement every sipping experience. Made for the Island of the Gods with selected and premium local ingredients, Azul has added its own twist and twist to every drink menu. Nothing is out of the ordinary when mixologist Florin Dinu Razvan adds a Balinese infusion to the world-famous Tiki Cocktail.

Azul Beach Club consists of Tiki Bar which has a beachside tree house theme which features an infinity pool, Tiki Bar, and Jacuzzi, not to mention exotic cocktails and fresh food. Enjoy dinner with an open view overlooking the sea and sea breeze. and on weekends they usually have live music and dj events too.



Picture 1. Bali Mandira Beach Resort



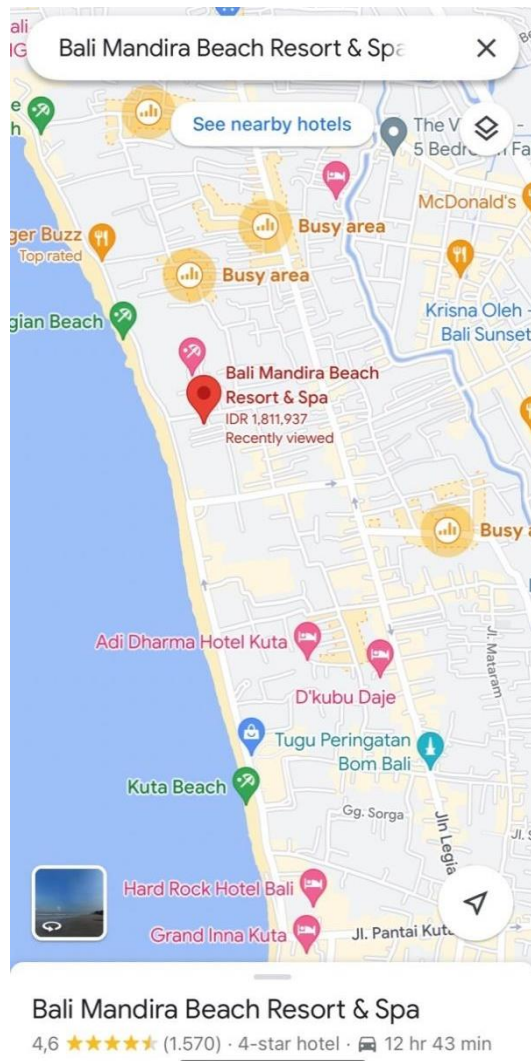
Picture 2. Bali Mandira Swimming Pool



Picture 3. Azul Beach Club Venue



Picture 4. Azul Tiki Bar



Picture 5. Bali Mandira Address



Picture 6. Bali Mandira Breakfast



Picture 7. Azul Food



Picture 8. Azul Food



Picture 9. Azul Food

2.2 VISION, MISION BALI MANDIRA BEACH RESORT & SPA

2.2.1 VISION

Here are the visions of Bali Mandira Beach resort and spa.

1. To confirm our place as Bali's leading 4-star Independent Beach Resort, known trendsetters in Restaurant and Bar experiences.
2. To prove that our Hotel is a leading 4-star Independent Beach Resort, with one of the best Restaurant and Bar experiences, COMPSET leaders in REVPAR and social media Reputation.

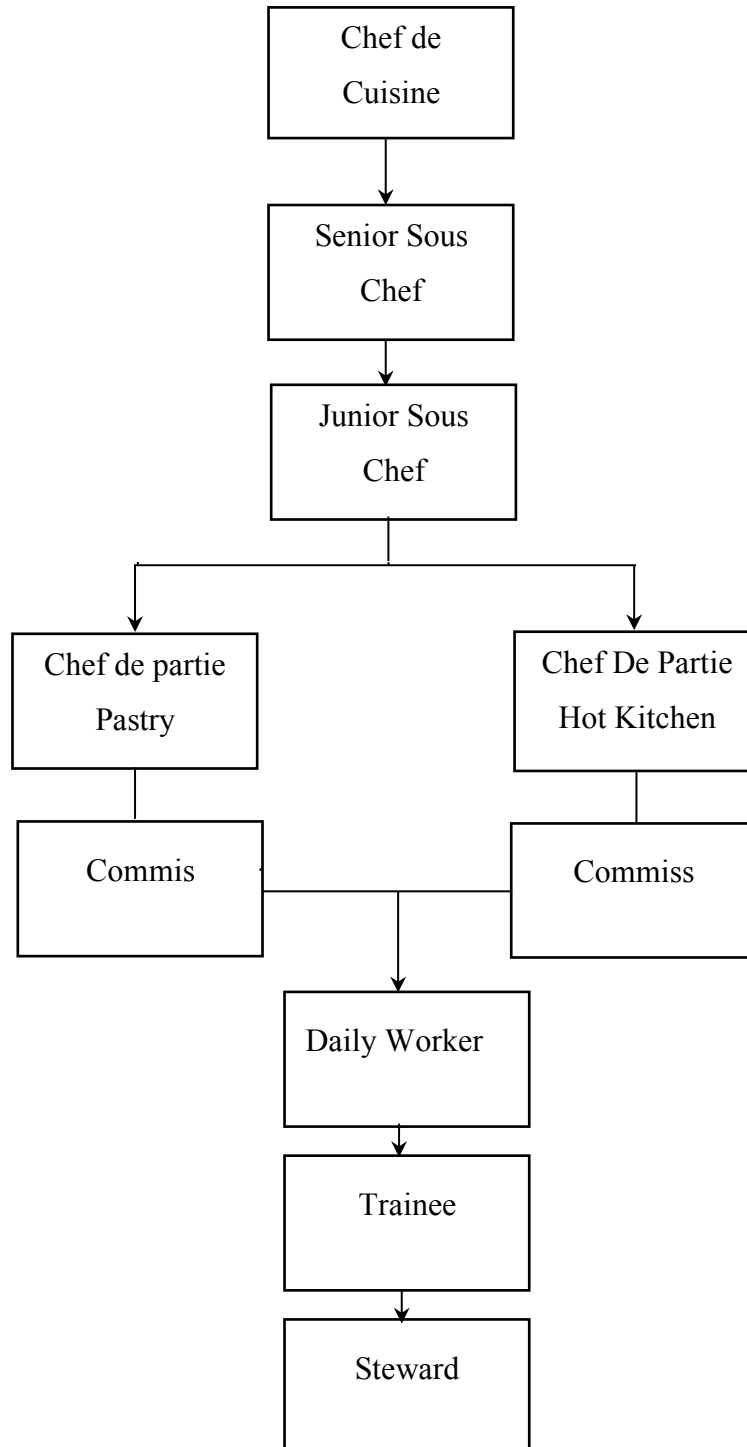
2.2.2 MISION

Beside the vision, Bali Mandira has mission to realize the vision

1. To create extraordinary experiences, true to our promise, combined with our authentic Balinese hospitality.
2. Creating unforgettable connection to our guest, maximizing the potential of our resort and becoming the company of choice for many visitors.

2.3 ORGANIZATIONAL STRUCTURE AND MAIN TASK

2.3.1 ORGANIZATIONAL STRUCTURE BALI MANDIRA



Picture 10. Kitchen Structure Bali Mandira (Azul Beach Club)

2.3.2 JOB DESCRIPTION MANDIRA

1. Chef De Cuisine
 - Hiring and training all kitchen staff
 - Make a new recipe
 - Make sure all the department hygiene and safety
 - Oversee daily operational of all department
2. Senior Sous Chef & Junior Sous Chef
 - Supervise all the kitchen staff
 - Checking all the ingredients making sure it's fresh
 - Checking the food before come out from the kitchen
 - Do the purchase and budgeting
3. Chef De Partie
 - Make sure to do the prepare well
 - Make sure all the team doing their job
 - Checking the ingredients that are low stock and tell to the sous chef
 - Make sure all the food made by the standard of the kitchen
4. Commis
 - Check the supplies every morning
 - Make sure that the ingredients all available
 - Assist the other staff task
5. Steward
 - Cleaning and setting tables and placing seasonal decorations, candles, and table cloths.
 - Assisting in cleaning and opening or closing tasks.
 - Scraping food from dirty dishes, pots, pans, plates, flatware, and glasses, washing dirty dishes, and putting them away.
6. Trainee
 - Assist the staff task
 - Make sure to do the mise a place
 - Checking the freshest of ingredient.

2.4 HISTORY OF COMPANY KANVAZ PATISSERIE BY VINCENT NIGITA

Kanvaz Pâtisserie by Vincent Nigita is one of the most iconic spots to visit in Bali, showcasing Chef Vincent Nigita's creativity and eclectic desserts, pastries and confectionery. Born in Bordeaux, one of France's renowned wine and culinary destinations, Vincent studied at the country's prestigious pastry school. He continued to hone his craft by gaining experience through his combined work and travels around the world. His passion for art and pastry has led him to create enchanting desserts combining technique, passion, precision and taste.

After working alongside Michelin-starred chefs, including Eric Briffard, Christian Le Squer and Pierre Gagnaire, Vincent decided to travel around the world and set his heart on Bali as his second home. Seven years in and counting, the island has become his home away from home, where he has not only expanded his family but has also opened his first eponymous dessert and pastry boutique. Kanvaz Patisserie by Vincent Nigita is led by Chef Vincent himself and his colleague, Lionel Di Mayo, Located in the heart of Seminyak – Bali, Vincent Nigita took over the iconic tea bar of the Kanvaz hotel on Jl. Petitenget No.188, Kerobokan Kelod.

Entering the grounds of Kanvaz Resort Seminyak, it's difficult to miss the eye-catching shop showcasing all the delectable, sweet treats in a fashionable setting. Through Kanvaz Pâtisserie's elegant display, Vincent's expertise in producing a wide variety of traditional sweets is strikingly evident; variations of macarons, chocolate bonbons, candied fruits, chocolate tablets, biscuits, and jams with vibrant colours and tastes are presented attractively, begging to be devoured.

Vincent, who is fast becoming a favourite on the island, never lacks ideas and is promising new inventions in the near future. Everyone who travels to Bali should plan a stop at this dessert shop and afternoon tea venue. The shop

is the first place guests will see, there are two outlet the first one its Shop open from 8:00 am until 22:00 pm has 2 floor the first floor for display cake, chocolate, vienosseries etc, and on the second floor for dine in.

The second one Tea Room, Tea Room also same with shop open from 07:00 am until 18:00 pm but tea room joined with the Hotel restaurant as well but for the Patisserie alone has 123 table and not only selling cake, chocolate and vienosseries. Tea Room also has tea time set, sweet tea time that include 5 selection of fine pastry like Marble Cake, Hazelnut Chocolate Praline, Macaroon, Chocolate bonbon, Cookies, Madeline and sweet savory tea time that include 5 sweet pastry and 3 savory canapes like Choux with Beetroot Mouse, Sable Tart, Viennoise Italian Bread and not only that because Chef Vincent also has casual fine dining France dishes with 8 breakfast menu and 7 lunch such as Omelette, Avocado Croissant, Caesar salad for breakfast and Quiche, Croque Monsieur etc for lunch but especially for the tea time set we started to sell them only after 10 am until 6pm.

2.5 VISION, MISION KANVAZ PATISSERIE BY VINCENT NIGITA

2.5.1 VISION

Kanvaz Patisserie Vincent Nigita has a vision to introduce fine Pastry, Bakery and The food at tea room with high quality ingredients to all the visitors.

2.5.2 MISION

Kanvaz Patisserie Vincent Nigita has a mission to always maintain their quality. They also will create new and develop more their menus especially when National holiday came.



Picture 11. Kanvaz Patisserie Shop



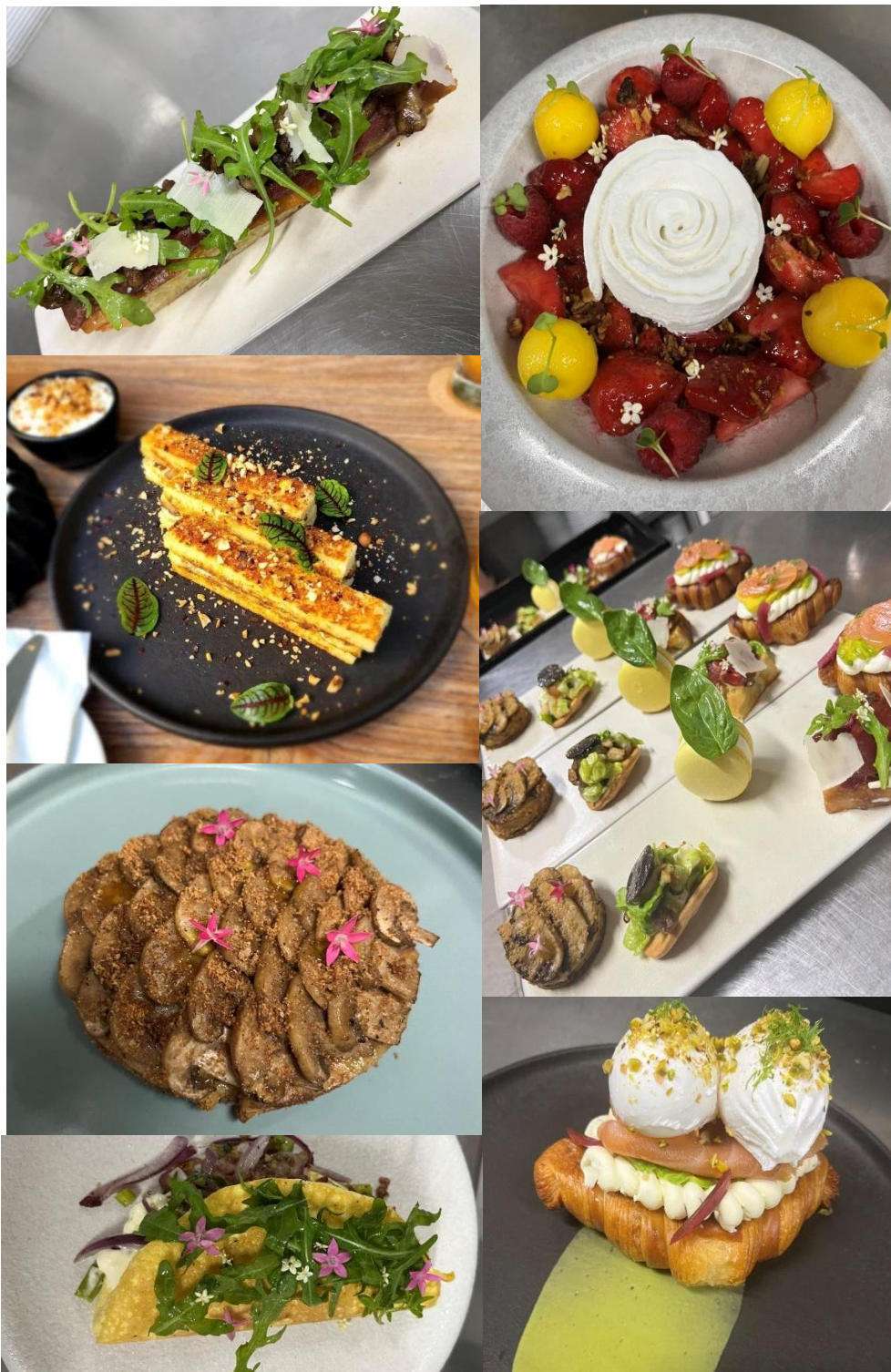
Picture 12. Tearoom Venue



Picture 13. Tearoom Venue

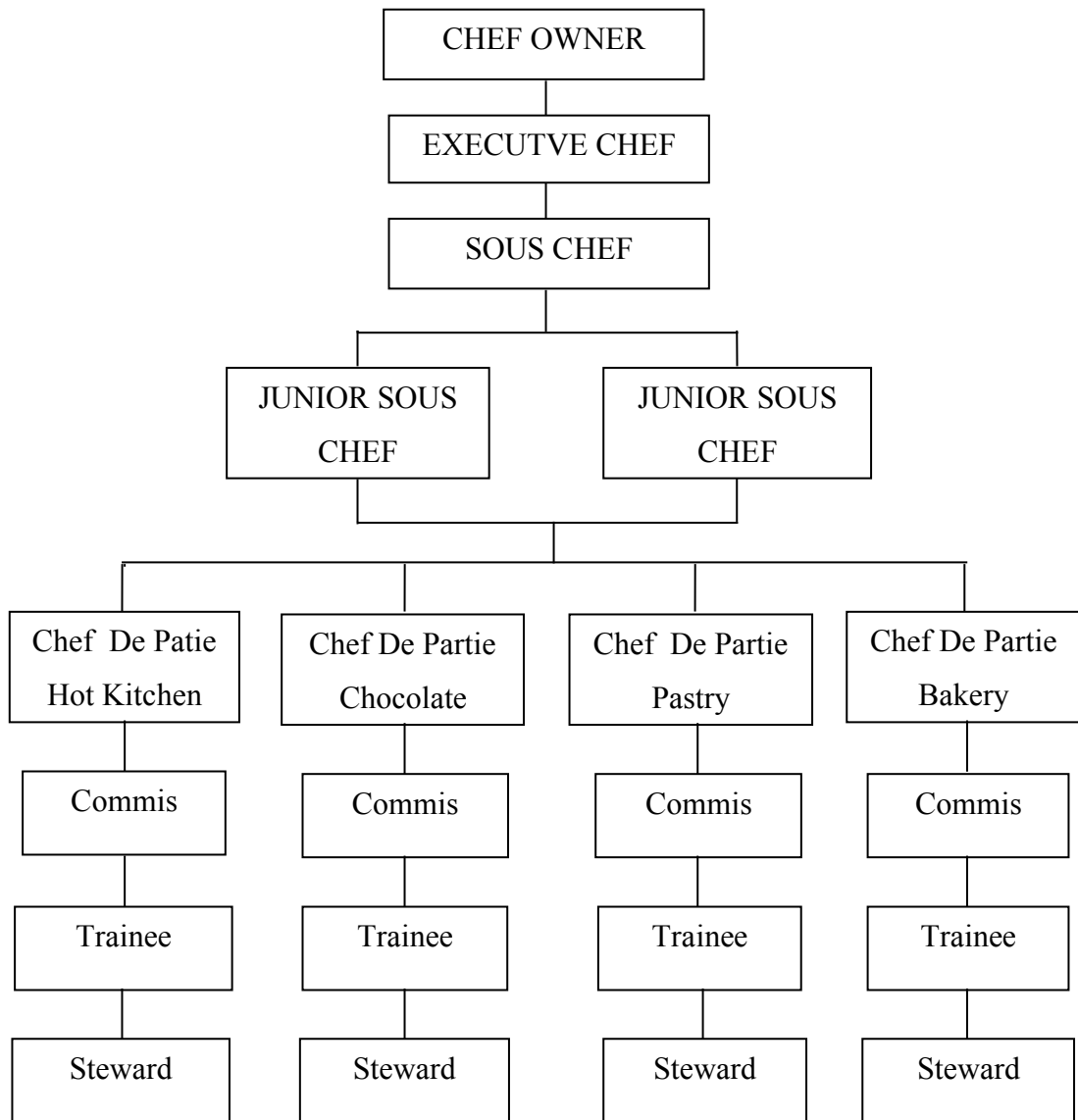


Picture 14. Tearoom Kitchen



Picture 15. Tearoom Food

2.6 ORGANIZATIONAL STRUCTURE KANVAZ PATISSERIE



Picture 16. Kitchen Structure Kanvaz Patisserie By Vincent Nigita (Tearoom)

2.6.1 JOB DESCRIPTION KANVAZ PATISSERIE (TEAROOM)

a. Executive Chef

- Define menu concepts and update dishes.
- Choosing the key ingredients for dishes on various menu types.
- Overseeing kitchen equipment purchases, repairs, and ordering.
- Make standard recipe and its food cost.
- Planning the layout or layout of the kitchen.

b. 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.

c. 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

d. 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.

e. 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.

f. 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.