

## **CHAPTER II**

### **GENERAL DESCRIPTION OF COMPANY**

#### **2.1 History of Company**

De Soematra 1910 is a five-star Restaurant with a five-star service rate. This place is originally a colonial building that dates back to 1910. It was once occupied by the Biro Arsitech AIA (Algemeen Ingenieurs en Architecten Bureau), a famous architectural and engineering firm during the Dutch period who produced many local landmarks. So now the restaurant is themed as the colonial building restaurant. Everything is so vintage and classic there.



*Picture 1 de Soematra's front view*

De Soematra 1910 is also well known as Fine Dining Restaurant. It serve the authentic Basic French Set Menu in daily basis and also Chinese Set Menu or Indonesian Set Menu upon request. They offer five elegantly furnished halls such as Indigo Room, Library Room, The Bar Room, The Dining Room, and Function Room with four lounges with piano as Foyer Room, and two lounges any of which may be booked separately for indoor or outdoor event. They usually open start 12.00 - 22.00 in daily basis but because of the pandemic, they are now open from 11:00 – 20:00.



*Picture 2 Foyer Room at de Soematra*



*Picture 3 Baccarat Room at de Soematra*



*Picture 4 de Soematra's backyard*

## **2.2 Vision, Mission and company Objectives**

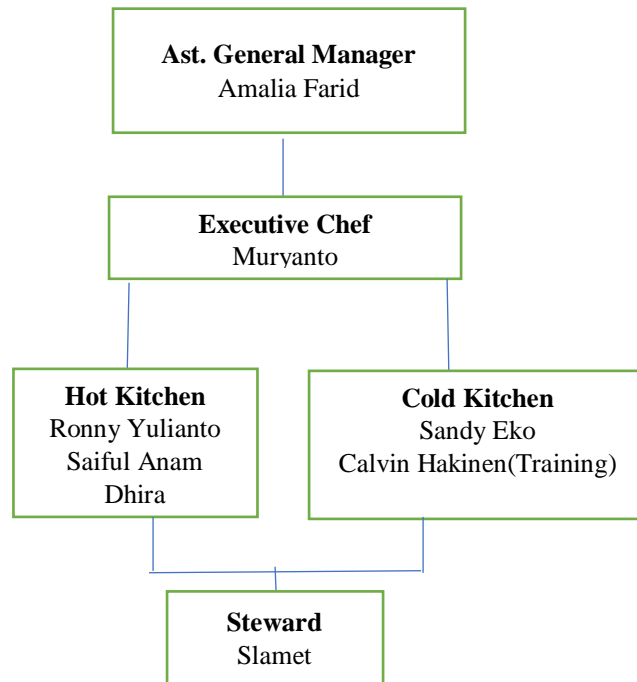
### **Vision**

To be the only Fine Dining themed Five-Star Restaurant in Surabaya with the best service, quality products, as well as luxurious place and atmosphere.

### **Mission**

1. Provide the best quality menu.
2. Provide courteous and friendly service to guests.
3. Prioritize customer satisfaction.
4. Provide a comfortable place and private atmosphere for customer.

## 2.3 Organizational Structure and Main Task



Picture 5. Kitchen Brigade Table

Job task:

1. General Manager:
  - Arrange event rundowns
  - Purchasing requested ingredients
  - Controlling the event flow
2. Executive Chef:
  - Creating new menu and plating design
  - Purchase and checking ingredients
  - Food cost control
3. Main Kitchen Chef
  - Making food products
  - Checking and keeping the freshness of ingredients
  - Preparing the condiments
4. Pastry Chef
  - Making cakes, desserts, and other sweets
  - Creating new recipe
  - Decorating cakes
5. Stewards
  - Clean the whole kitchen ( Floor, equipment, dishes etc )