

## CHAPTER II

### GENERAL DESCRIPTION OF COMPANY

#### 2.1. HISTORY OF COMPANY ELEMENT HOTEL BY WESTIN UBUD

Element by westin Ubud opened in March 2018 with 152 rooms, each equipped with Signature Heavenly beds, bathrooms that can serve as guests' own private, personal spa, and balconies that have a view of the beautiful nature of Bali. This close-to-nature feel is further enhanced with the management's conscious efforts of keeping the resort eco-friendly and smoke-free. Andong teras, Indulge in exquisite Asian delicacies, served with Asian flair. The authentic Indonesian food served here is truly unique, complemented by eco friendly and nature vibes live The restaurant is open for breakfast, lunch and dinner with a casual open dining atmosphere. Guest can enjoy the pool ambience whilst dining. Open from 6.30 am to 10.30 pm.



*Picture 1. Element hotel by Westin ubud*



*Picture 2. Element hotel Swimming Pool*



*Picture 3. Andong teras Venue bar*



*Picture 4. Andong teras pool*



*Picture 5. Andong teras cake*



*Picture 6. Andong teras ice cream*



*Picture 7. Andong teras Food*

## **2.2 VISION, MISION ELEMENT HOTEL BY WESTIN UBUD**

### **2.2.1 VISION**

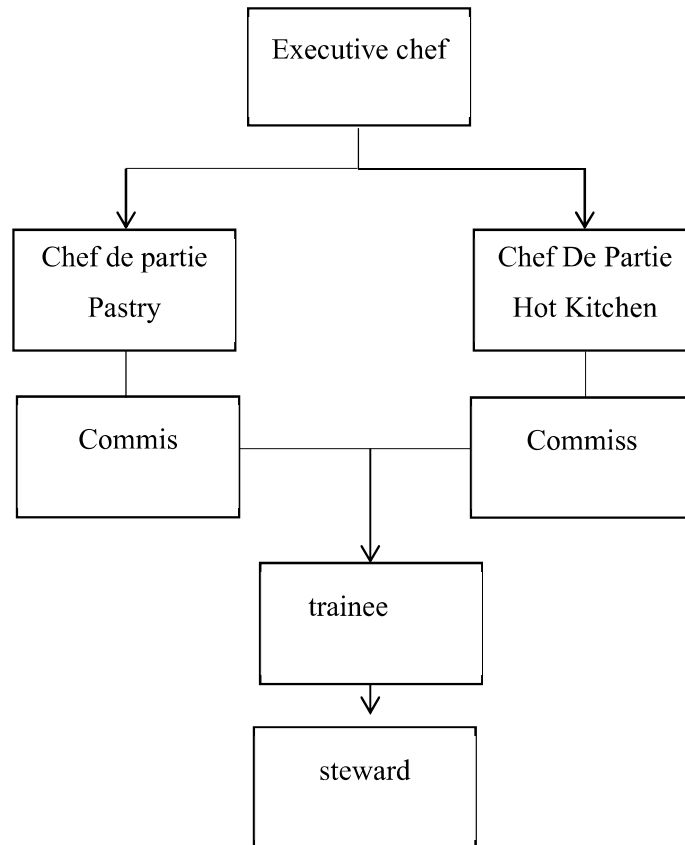
To be the world Favorite Travel Company

### **2.2.2 MISION**

To enhance the lives of our customers by creating and enabling unsurpassed vacation and leisure experience

## 2.3 ORGANIZATIONAL STRUCTURE AND MAIN TASK

### 2.3.1 ORGANIZATIONAL STRUCTURE ELEMENT HOTEL



Picture 8. Kitchen Structure Element hotel(Andong teras)

### 2.3.2 TASK ELEMENT BY WESTIN UBUD

- a. Executive chef
  - Hiring and training all kitchen staff
  - Planning and directing food preparation and culinary activities
  - Oversee daily operational of all department
  - Modifying menus or create new ones that meet quality standards
- b. 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 the hygiene
- Make sure all the food made by the standard of the kitchen

c. Commis

- Do their task every day
- Check the supplies every morning
- Make sure that the ingredients all available
- Assist the other staff task

d. 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.

e. 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**

Vincent Nigita used to work in valrhona and after he quit he start to open his own brand in canggu, its a Dessert bar/shop called Atelier by Vincent nigita but shortly after vincent nigita decided to have a collaboration with Kanvaz Hotel serving so many choices of Individual Cakes and various Bakery snacks such as Pain au Chocolat, Plain Croissant, Kouin Aman, Cronut, Brioche praline etc.

In June 2021 Kanvaz Patisserie by Vincent Nigita is officially open and was led by Chef Vincent himself and his colleague, Lionel Di Mayo, located on Jl. Petitenget No.188, Kerobokan Kelod.

## **2.5 VISION, MISSION KANVAZ PATISSERIE BY VINCENT NIGITA**

### **2.5.1 VISION**

Kanvaz Patisserie Vincent Nigita has a vision to introduce fine pastry with French culture to Bali foodies.

### **2.5.2 MISSION**

Kanvaz Patisserie Vincent Nigita has a mission to always be perfect in their product quality. They also will create new and develop more their menus.



*Picture 9. Kanvaz Patisserie Shop*

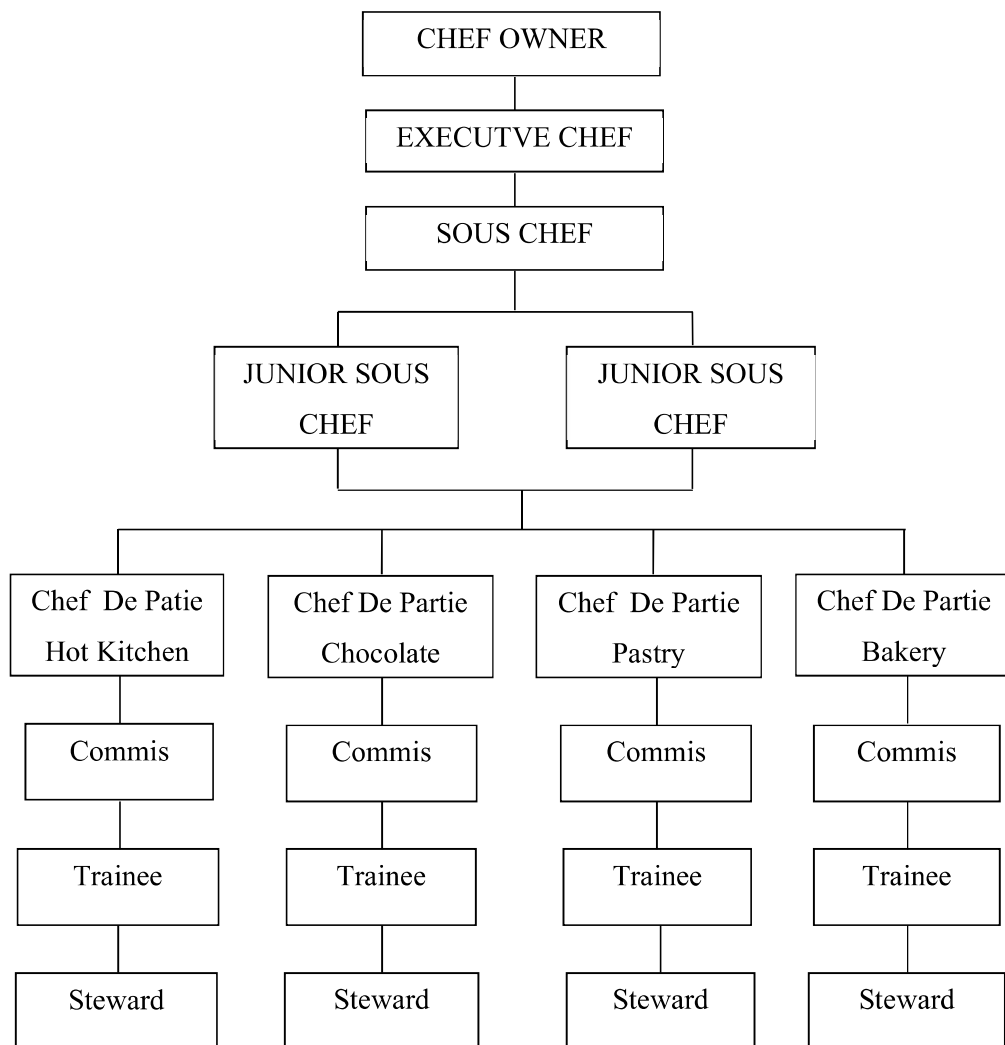


*Picture 10. Tearoom Venue*



*Picture 11. Kanvaz viennoiseri*

## 2.6 ORGANIZATIONAL STRUCTURE KANVAZ PATISSERIE



Picture 12. Kitchen Struture Kanvaz Patisserie By Vincent Nigita (Bakery)



## **2.7 TASK KANVAZ PATISSERIE BY VINCENT NIGITA (TEAROOM)**

### **a. 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.

### **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**

- 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