

CHAPTER II

GENERAL DESCRIPTION OF COMPANY

2.1. HISTORY OF COMPANY CATURRA ESPRESSO

A specialty coffee shop or a cafe in the heart of Surabaya. Amazing espresso, cappuccino, latte and other varieties of coffee beverage. Providing the best experience for coffee lover. Home of Surabaya's first La Marzocco Linea PB 3 group in a coffee shop and Mazzer grinders. Caturra Espresso pay meticulous details into brewing our coffee to make sure that every cup is served at its best. Caturra Espresso want to share about passion for coffee. In addition to our passion for coffee, Caturra Espresso also have a big appetite for delicious food. Using fresh and natural ingredients. Caturra Espresso make everything from scratch to make sure that our customers get the most out of the ingredients. Caturra Espresso provide one of the best Western foods out there.

Founded by an American graduate and an Australian graduate, Caturra Espresso brings Western Cafe atmosphere to Surabaya. One of our ideals is that our customers would be able to forget that they are still in Surabaya, so that they can really relax and unwind. We are bringing not only the atmosphere, but also the taste of the food and beverage.



Figure 1. Caturra espresso café



Figure 2. Caturra Espresso Bar station

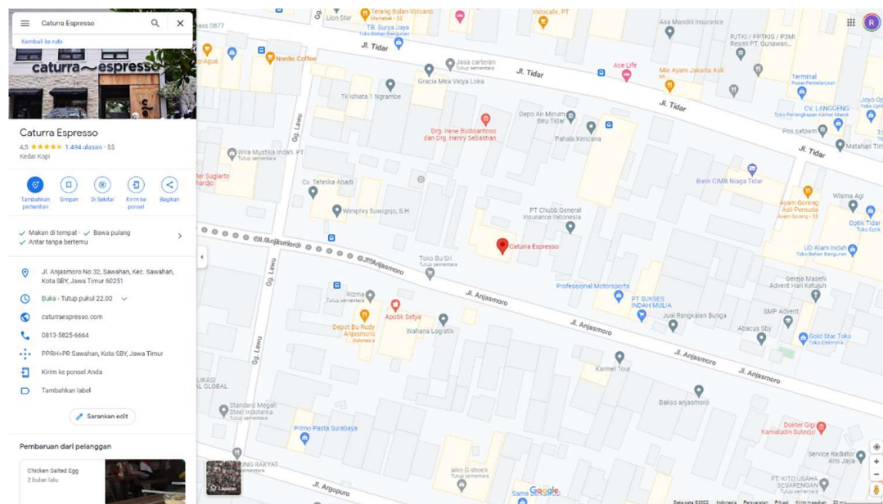


Figure 3 . Caturra Espresso map location



Figure 4 Caturra espresso food

2.2 VISION, MISION CATURRA ESPRESSO

2.2.1 VISION

Give a positive impact for around through the products we provide around Surabaya.

2.2.2 MISION

Develop good quality in terms of resources, products, and services. and we provide new and fresh experiences to consumers.

2.3 ORGANIZATIONAL STRUCTURE AND MAIN TASK

2.3.1 ORGANIZATIONAL STRUCTURE CATURRA ESPRESSO

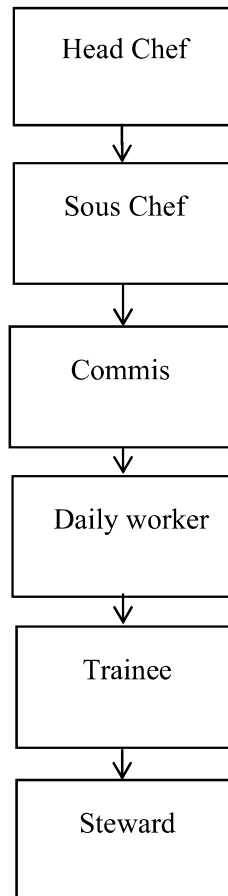


Figure 5. Organizational Structure Caturra Espresso

2.3.2 JOB DESCRIPTION CATURRA ESPRESSO

a. Head Chef

- Hiring and training all kitchen staff
- Make a new recipe
- Make sure all the department hygiene and safety
- Oversee daily operational of all department

b. 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

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.