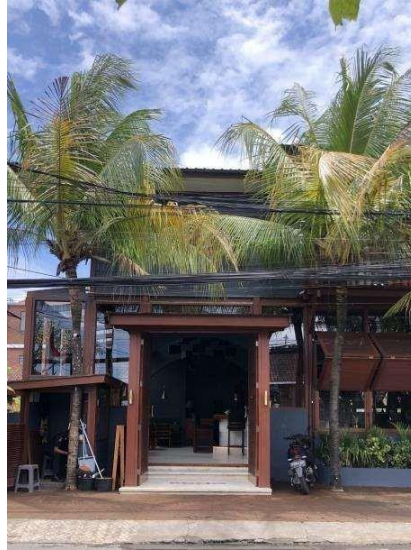


CHAPTER 2

GENERAL DESCRIPTION OF KONG BALI



Picture 1. KONG Bali

KONG is a new Restaurant located in Canggu Bali. KONG is quite difficult to locate because it is on a road that is not too wide and is always jammed.

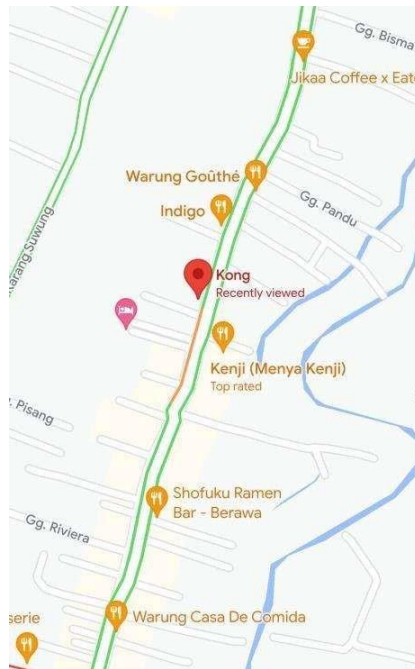
2.1. HISTORY OF KONG Bali

KONG Opened 1st September in 2021, Bringing international elegance into the bustle of Canggu; KONG promises a touch of European metropolitan class – offering contemporary bistro-chic styled dishes with personable and refined service.

Serving a generous à la carte menu, fine wines and classic cocktails, and a wide selection of bar snacks and delicatessens - the eclectic menu has been carefully put together by Chef Kim Jonsson. The kitchen uses only the freshest produce and ingredients available, sourced with sustainability in mind.

KONG is housed in a new colonial-style building on Jl.Pantai Berawa – complete with wooden shutters and inner archways, evocating Singapore of the 1920s. This motif extends into the lush interiors where wood surfaces complement dark blue walls and brightened by the polish white floors. The dark corners and velvet touches give KONG a cost yet elegant ambience; it is both relaxed and refined, inviting but exclusive. Complete with valet and hostess.

Location of KONG Restaurant Bali:



Picture 2. KONG maps

Information about location :

1. Address : Jl. Pantai Berawa No. 14B,
Canggu, Kec. Kuta Utara, Kabupaten
Badung, Bali 80361
2. Phone : 085216688869
3. Website : <https://kongbali.com>

2.2. FEATURES IN KONG



Picture 3. KONG Bar

KONG bar which is open from 11.00 until 24.00 with last order at 23.30. The bar is divided into 2 shifts, 11.00- 17.00 then 17.00- 24.00. The bar capacity is 12 people. Every drink purchased at the bar will always be given a free potato chips. The bar always busy on Thursday, Friday and Saturday. KONG bar can be found upon entering the restaurant. We can see the open bar, so we can see how the drinks are made.



Picture 4. KONG in door Dining area

Housed in a new colonial style building complete with wooden shutters and interior arches Dark corners and velvet sofas give Kong an elegant feel giving it a relaxed and refined yet exclusive feel. Make eating more relaxed and relaxed,

the best plan for a special dinner with family and friends or a romantic dinner for couples The in door dining area has a customer capacity of about 50 peoples.



Picture 5. KONG out door Dining area

Kong also provides outdoor area facilities. The area that is usually chosen for smoking is facing the bar, and there is a DJ table, which will play DJ music from 20.00 to 23.00 every day. The out door dining area has a customer capacity of about 20 people.

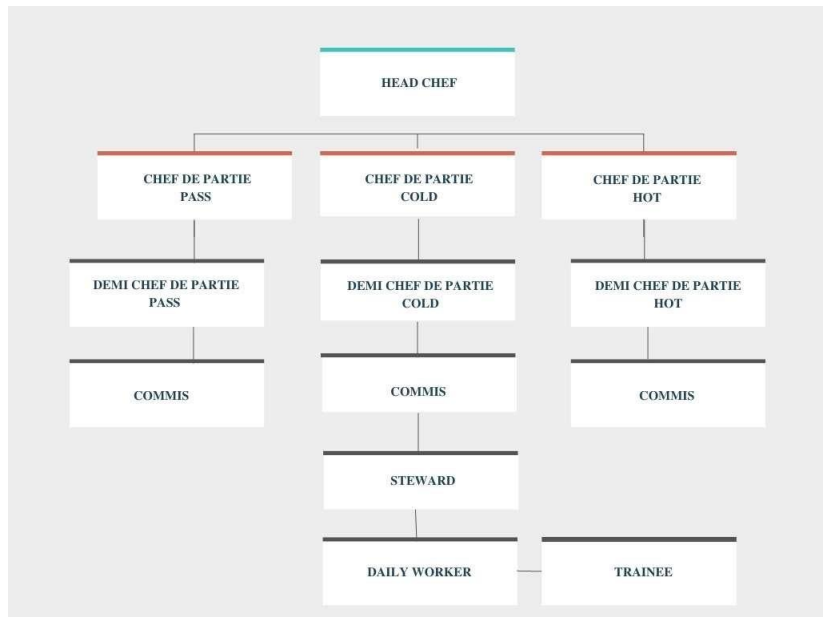


Picture 6. Parking area for customer

Due to the inadequate area, the car park for Kong's customers is approximately 300m from the dining area, but there's no need to worry that Kong itself provides reliable valet facilities to help customers who will park their cars. However, for customers who bring motorbikes, they can be parked directly in front of the Kong area KONG also provides a parking lot that can fit 20 motorbikes

2.2. ORGANIZATIONAL STRUCTURE AND MAIN TASK

2.3.1 Organizational Structure KONG



Picture 7. Kitchen Structure KONG

2.3.2 Main Task

- a. Chef De Partie
 - Hiring and training all kitchen staff
 - Make a new recipe
 - Make sure all the department hygiene and safety
 - Oversee daily operational of all department
 - Make sure to do the prepare well
 - Make sure all the team doing their job

- Checking the ingredients that are low stock
 - Make sure the hygiene
 - Make sure all the food made by the standard of the kitchen
- b. Commis
- Do their task every day
 - Check the supplies every morning
 - Make sure that the ingredients all available
 - Assist the other staff task
- c. 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.
- d. Trainee
- Assist the staff task
 - Make sure to do the mise an place
 - Checking the freshness of ingredients

2.4 HYGIENE AND SANITATION

Personal hygiene start with cleaning hands before entering the kitchen area. Wash your hand after activities. Use the hand gloves whenever in contact with seafood, meat.

For Saniation. After service time, each section is cleaned, namely starting to soap the station, wipe the station, wrap all containers, help the steward dispose of the garbage, sweep and mop the floor.

2.5 PERSONAL GROOMING



Picture 8. Grooming

For the working outfits, every worker should wear black t-shirt, shoes, cap and apron. Also clean tied hair for women.

2.6 HOW TO HANDLE AND RECEIVING COOKING INGREDIENTS

The supervisor handles the receipt of goods, then the training takes care of the goods using the FIFO (first in, first out) method. Every section always order based on daily need and stock in this section. All items are stored according to the types. If it is a dry items like flour, sugar, baking powder, etc it will saved in dry store. But if it is a dairy product like cooking cream, whip

