

CHAPTER II

GENERAL DESCRIPTION OF COMPANY

2.1. History of Renaissance Bali Uluwatu

The history of the establishment of the Renaissance Hotel began with the establishment of a restaurant that founded by a young man named Vernon Stouffer. In 1942, Stouffer's restaurant grew and became a chain. In 1950, Vernon Stouffer opened his first business in the hotel business by buying the Lauderdale Florida Ancapari Inn and in the early 1980s Stouffer already had 19 hotels in the Midwest, United States. The years 1981 to 1996 were years of development because in those years Stouffer's hotel added unique things to the hotel's appearance and way of serving guests. On the other hand, when Stouffer's hotels grew, Hotel Ramada developed a brand called Renaissance by Ramada. In 1993, Renaissance by Ramada was acquired by New World Development and shortly thereafter New World Development acquired Hotel Stouffer to become Brand Renaissance. Renaissance expanded to 74 hotels in 24 countries. In 1997, the Renaissance brand was acquired by Marriott International. From 1997 to 2008 was the period when the Renaissance brand built the foundation under the management of Marriott International. Until finally in 2012, Renaissance issued a moral value for the first time, namely "Live Life to Discover" and in 2017, Renaissance brand changed its moral - value to "It's Business Unusual". So that the Renaissance Hotel has spread in various countries. In 2018, to be exact on March 6th, Marriott International held a soft opening event for Renaissance Bali Uluwatu Resort & Spa, and

continued with the grand opening on June 6, 2018. Renaissance Bali Uluwatu Resort & Spa is under the ownership of PT. Alam Bali International and managed by Marriott International.

2.1.1 Clay Craft



Picture 1. Renaissance Bali Uluwatu Resort & Spa

Clay Craft is one of the restaurants from the Renaissance that provides food for breakfast for the guests who stay there. Clay Craft also provides food for a la carte for people who want to order food outside of breakfast hours. so Clay Craft is one of the main restaurants in Renaissance Bali Uluwatu



Picture 2. Renaissance Swimming Pool



Picture 3. Clay Craft

Restaurant for breakfast and ala carte from Renaissance Bali Uluwatu



Picture 4. Lobby Renaissance Bali Uluwatu

Lobby of Renaissance Bali Uluwatu with wood panel



Picture 5. R bar Renaissance

Bar to watch the sunset from Renaissance Bali Uluwatu with beach view



Picture 6. Spa Room

Room for guests if you want a spa from Renaissance Bali Uluwatu



Picture 7. Double Ikat Restaurant

Indonesian Restaurant from Renaissance Bali Uluwatu



Picture 8. Renaissance Room

Rooms from Renaissance Bali Uluwatu

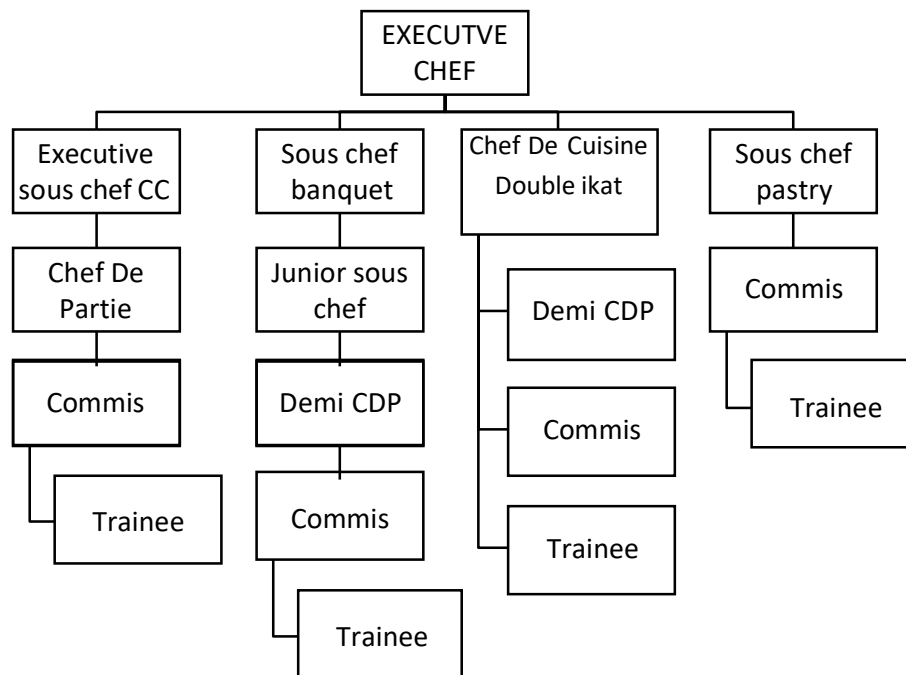
2.2 VISION, MISION RENAISSANCE BALI ULUWATU

“To Be The World’s Best Travel Company”

Renaissance is a 5-star hotel under the Marriott group, which must be a hotel that has complete facilities and a hotel that people will continue to look for, everyone who will stay at the hotel for business trips or vacation trips around the world because Renaissance has branches almost in the whole world

2.3 ORGANIZATIONAL STRUCTURE AND MAIN TASK

2.3.1 ORGANIZATIONAL STRUCTURE RENAISSANCE



Picture 9. Kitchen Struture Renainssance Bali Uluwatu

2.3.2 TASK RENAISSANCE BALI ULUWATU

a. Executive Chef

1. Supervise the operation of the kitchen, such as Double ikat, Clay Craft, Roosterfish and Banquet event
2. so that all restaurants and beach clubs in the renaissance can get good guest voices from guests
3. Make standard recipe and its food cost.
4. Make collaboration event with another restaurant
5. Planning the layout or layout of the kitchen.

b. Junior executive sous chef

1. Replace the position of Executive Chef if he is absent or on holiday (day off).
2. Supervise all the restaurant
3. Checking the completeness of storing ingredients

c. Chef de Cuisine / Chef de partie

1. Has the task of supervising the smooth running of operations in one of the sections under his responsibility.
2. Organize and divide tasks and work among subordinates, and participate directly in processing food.

e. Commis

1. Each Chef de Partie / Chef de Cuisine is assisted by the Commis in processing the food and making the food

f. Steward

1. 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.