

CHAPTER 2

ESTABLISHMENT BACKGROUND

2.1 History of Restaurant

BLANCO par Mandif Founded in 2015 by award-winning chef Mandif Warokka, BLANCO par Mandif debuted Indonesian gastronomy in Bali having authentic Indonesian recipes on a new different level. The chef, himself, pocketing several recognitions as The Best Chef in Bali (2011) and Best Restaurateur (2014). Over the years, the restaurant has kept its commitment to excellent attention to detail with valuable philosophy tucked in every plate. Fresh local produce, luxury ingredients, culinary parlor tricks, and innovative selections have been ensured by the team to offer an array of its signatures. All of the menus; Degustation called Adiboga, Pescatarian called Tirtaloka and Vegetarian called Giriloka, stimulate one's mind by the unique ingredients in the original recipe that are married with modern cooking and exquisite display. For example, was born in Manado, Sulawesi, chef Mandif combining kimchi using longbeans and he give a hint of Roa as one of the pickle and aperitif dish. As well as the Aged Wagyu with *maranggi sauce* (traditional satay sauce from West Java) is presented in a total opulence demonstration with a hint of Indonesia's traditional cuisine.

Pairing the diversity of Indonesian flavours alongside Chef Mandif is Chef Dika, talented chef who envisions a high jump in his future. To supervise everything is under control in any aspect, Resva Conita (Operational Manager) manages to be the message barrier of all divisions in the house. To be her right hand is Ahimsa Ghibran, assisting her in creating the balance of the service and products. Together, they aim to put Indonesian Heritage Cuisine on the

international culinary map with Balinese warm hospitality delivering their core value: nurturing nature and culture.

Until now, BLANCO par Mandif modified its restaurant which is initiall was only able to accept up to 20 pax. This restaurant also open only by reservation for dinner start at 6PM and only group reservation with minimum pax, this restaurant can also open for lunch.

BLANCO par Mandif also has its own meaning, BLANCO itself has a meaning is “white” in spanish, and this restaurant is located in Antonio Blanco Museum complex. He was a famous painter from Spain and he marry a balinese woman, he also introduce Ubud to the tourist. His paintings are still popular and appreciated by painting lovers, and now this museum is continued by his son named Mario Blanco that partnering with chef Mandif to open this restaurant thats why called “par” which means “partner” and “Mandif” which is the name of the Chef Mandif Warokka.

2.2 Vision, Mission, and Company Objectives

2.2.1 Vission of BLANCO par Mandif

Become a fine dining restaurant that gives an unforgettable experince for customers and with many displays of indonesian food and drinks with international class.

2.2.2 Mission of BLANCO par Mandif

By shaping our human resources with in depth knowledge and positive attitude in preserving Indonesian flavor to deliver unique product and service to our guest. At the same time giving back to each and every individual for their trust and investment.

2.2.3 Company Objectives

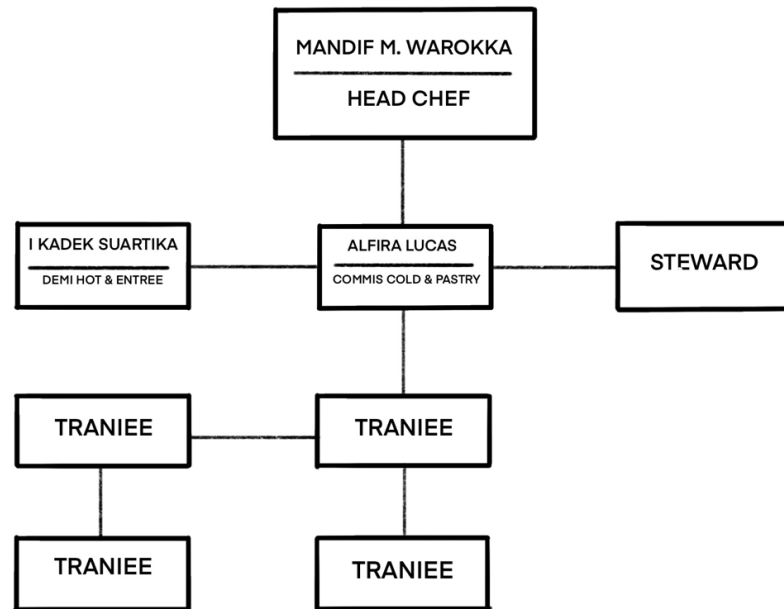
Customer satisfaction is always guaranteed by BLANCO par Mandif. Every customer who visits this restaurant for a meal does not leave feeling completely fulfilled, but they are happy with the services and gain new experiences including the food in the process.

2.3 Organizational Structure and Main Task

Due to the pandemic situation, many staffs were laid off until now. So the organizational kitchen structure has changed a lot, there is no sous chef, and chef de partie anymore. There are only 1 demi chef handle in hot and entree section, 1 commis handle in cold and pastry section, and Chef Mandif as a owner and head chef at Blanco par Mandif.

Kitchen Brigade

BLANCO Par MANDIF



1. Head Chef
 - Responsible for all sections, and make sure the quality of the food.
 - Developing new menu
 - Responsible to supervise all the kitchen staff
2. Demi Chef Hot & Entree
 - Responsible for the Hot and Entree section
 - Controlling the product process
 - Supervise all trainees
 - Training of Commis and trainee, setting up a detailed training program
3. Commis Cold & Pastry
 - Responsible for the Cold and Pastry section
 - Supervise all trainees who in charge at cold and pastry section

- Plates meal items under the chef de partie's supervision
4. Steward
- Responsible for cleaning equipments and tools that used in the kitchen
5. Trainee
- Responsible for helping each demi and commis according to the section schedule that has been shared
 - Do all preparation and checking stock

2.4 Hygiene and Sanitation

Everyday all the kitchen staffs and trainees are required to wear black t-shirt when preparation and change into Blanco's chef jacket when service hours, black trousers and use safety shoes with socks when working in the kitchen. Before preparation started all staffs and trainees are required to washed their hands with soap and water and dried with rolled tissue to dry them completely and for womens should tie their hair. Nails should be clipped, clean and free from nail polish because they can cause bacteria, chip, and contamination into food. Jewelery should not be worn by anyone to avoid cross contamination to the food.

For the ingredients we used fresh ingredients everyday especially for vegetables, and for protein we kept it maximum for 3 days in freezer and vacuummed. For preparation we put all condiments that we already prepared into tray and covered with plastic wrap. After preparation time and service hours, all staffs and trainees should clean their working station with soap and wiped it. We also should clean and mop the floor before go home.