

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1. Establishment of Internship Placement

November 1st 2013 is the date when Namaaz Dining was firstly found by Chef Andrian Ishak. Namaaz Dining is well-known to be a restaurant which serves Indonesian dishes. However, they are not ordinary Indonesian dishes, the Chef determines to implement molecular gastronomy aspect on them. Therefore, Namaaz Dining is as well prominent to be the first molecular gastronomy restaurant in Indonesia.

Chef Andrian Ishak treasures much about molecular gastronomy to then applying it to his recipes. He has done countless experiments on molecular gastronomy and developed exceptional Indonesian dishes through them. As he was a former musician and artist, he attempted to express them into his recipes, as well. Moreover, Chef Andrian Ishak loves to travel, which most of his travelling time, he tried many foods and visited several notorious restaurants, where he got inspired for his recipes from.

Through his passion and excitement on molecular gastronomy, Chef Andrian Ishak is constantly learning and exploring novel cooking techniques, while accordingly promoting molecular gastronomy in Indonesia through Indonesian dishes. He is looking forward to creating distinguished look of Indonesian dishes and ways to savour them. Those who are interested to enjoy the Chef's creations can reserve a seat to dine in at 42 Gunawarman street, Kebayoran Baru district, South Jakarta, where Namaaz Dining is currently located at.

2.2. Dining Establishment

Namaaz Dining is the leading fine-dining restaurant in Indonesia, which serves Indonesian dishes with a touch of molecular gastronomy features. Most of the dishes have been through several trials and errors by Chef Andrian Ishak and his team before they are being served to the guests. Since molecular gastronomy is employed to the recipes, the food served to the guest may have

exclusive appearance and particular ways to eat, as well. Therefore, the waiter will come to the guests and give concise information about the foods and specific instruction about how to savour them.

Namaaz Dining serves only for dine-in dinner time every Tuesday to Saturday. It starts to serve the guests from around 7 to 10 p.m. There are 30 guests at maximum of which Namaaz Dining can serve every dinner hour. However, the number of guests may be varied every day. In January to March 2023, the average number of guests were around 24 to 30. While in April 2023, the number of guests dropped to only around 10 to 20, which was due to month of fasting and Eid Al Fitr holidays. In May to July 2023, the number of guests were rising back around 24 to 30. Nonetheless, there was days where the number of guests reached to 35 people, in which it was due to a special event held in Namaaz Dining.

Namaaz Dining always has a new theme every year. The current theme brought by Namaaz Dining is Namaaz X, which is to celebrate 10 years of Namaaz Dining since it was first established. The menu consists of 17 Indonesian dishes that will be served in an exact order, which starts from appetizer, main course, and dessert. Those 17 dishes in Namaaz X theme are a compilation of most favourite dishes from the previous themes; such as Video Game, Cinema, Supermarket, Street Food, and Childhood.

Not only that the 17 dishes are a compilation of most favourite dishes from the previous themes, but they are selected by Chef Andrian Ishak of which he desires his guests to experience different ambience of fine dining. He personally prefers to designate the experience of dining at Namaaz Dining as fun dining. Thus, the enjoyable dishes and their lively ways to dine.

2.3. Kitchen Brigade and Job Description

2.3.1. Kitchen Brigade

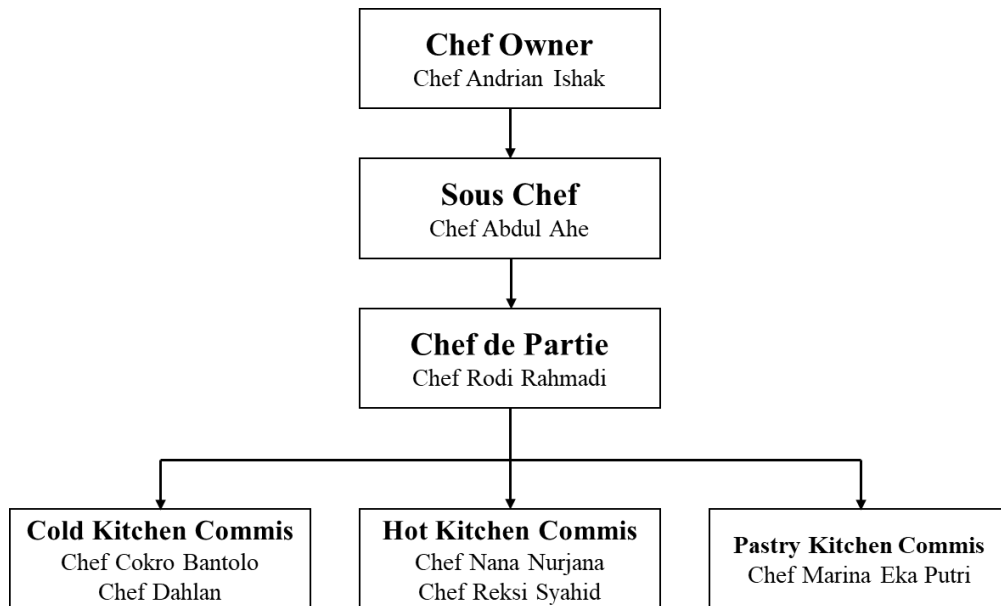


Figure 2.1. Kitchen Brigade of Namaaz Dining

2.3.2. Job Description

a. Chef Owner

Chef Owner is responsible for managing the entire Namaaz Dining as a restaurant and culinary business; supervising all staffs (kitchen, service, steward, purchasing, and admin); generating ideas of either new experiments or developing menus; maintaining the standard of dishes, hygiene, and sanitation; and training the interns.

b. Sous Chef

Supervising Chef de Partie and the Commis, conducting new experiments and developing menus by the order of Chef Owner, maintaining the standard in the kitchen, making sure all kitchen staffs practise personal hygiene and sanitation, overseeing the interns, reporting to Chef Owner.

c. Chef de Partie

Preparing the basic stocks and sauces, managing the ingredients used for making the stocks and sauces, supervising the

Commis, practising personal hygiene and sanitation, reporting to Sous Chef or Chef Owner.

d. Commis

Preparing dishes according to the given station, managing ingredients for dishes at the given station; supervising and delegating tasks to the interns at the given station; practising personal hygiene and sanitation; reporting to Chef de Partie, Sous Chef, or Chef Owner.

2.4. Personal Hygiene and Sanitation

Namaaz Dining as a restaurant has one main job which is to produce and serve hygienic food and beverages. Therefore, personal hygiene and sanitation is essential to the restaurant operation. All these is considered in order to maintain the customers' health. Otherwise, the restaurant operation will be negatively impacted (Artana, 2019). Thus, the practice of personal hygiene and sanitation.

2.4.1. Personal Hygiene and Personal Grooming

Prior to starting to work in the kitchen, all kitchen staffs have to follow several regulations related to personal hygiene. All kitchen staffs are required to wear standardized uniform, which are chef's hat, black short-sleeved chef uniform, and dark colour trousers. The footwear is also mandatory, of which all kitchen staffs must wear safety shoes with slip resistant sole. Those are done in the changing room, which is a separated room from food preparation and storage area. Personal belongings are needed to be kept in the changing room, as well.

After the uniform is completed, all kitchen staffs have to wash their hands with soap before entering the kitchen and starting to handle the food ingredients. Hand gloves are also required whenever the staffs are handling foods, primarily for freshly-eaten and cooked foods. This is to prevent the contamination of bacteria from staffs' hands to the food they are handling. Open cuts and wounds have to be covered by a bandage and hand gloves are worn over the bandaged hand or finger.

Next, the kitchen staffs have to be aware for their personal grooming, such as body appearance and accessories they are wearing. Facial hair is allowed in the kitchen as long as it is well trimmed and treated that the person remains looking neat and clean. Similarly for the face make-up, face make-up is allowed as long as it is light and not peeling off of the face. Excessive and large-sized jewellery are not allowed to be in the kitchen. Otherwise, small-sized and simple accessories; for examples unchanged earrings, closed round ring, small watches; are allowed as long as they do not interrupt during working.

For eating and smoking, both of them are disallowed in the kitchen during food preparation hours. Staffs who are about to eat something have to be away from food preparation area. Unless the kitchen is not being used to prepare foods, then they are allowed to eat in the kitchen. As for smoking, there is no single room in the restaurant where any staffs are allowed to smoke at. Smoking is only permitted outside of the restaurant.

Furthermore, since several kitchen staffs are not only working in the kitchen area, but also in service area during dinner hour, those staffs are demanded to pay more attention on their personal hygiene. Complete chef uniform and chef apron are mandatory for staffs who are working in service area. Hand gloves are, as well, necessary since they are likely to touch dinner wares, eating utensils, and/or cooked food, that it hinders both the undesired hand mark and food contamination. If only hand gloves are unavailable, the kitchen staffs need to utilise tools; such as tongs or tweezers to take, move, and put the cooked food on a plate.

2.4.2. Sanitation

Sanitation of working station is essential. Every kitchen staff is responsible to their own working station. Kitchen staffs have to make sure that their working station is clean before and after the shift hour. If there are things on the station, they need to remove them and keep them in an appropriate place before starting to work. Also, when the kitchen

staffs are about to leave their station in a long time, such as for lunch and coffee break, they have to tidy up everything that is on their working station before leaving.

Cooking tools are kept in specific places in the kitchen, therefore kitchen staffs need to take and put them back in their place, which is usually done by the stewards after washing them. Chopping boards are available in multiple colours to separate different intended use; for examples green for vegetable, yellow for chicken, blue for seafood, and brown for red meat.

In the evening, when the restaurant is about to open and ready to welcome the guests, kitchen staffs are expected to get their preparation finished and bring them to the service area. At this time, the kitchen staff are also required to wipe their working station and put unused ingredients back to their specific storing places and dirty cooking tools to dishwashing area to get washed by the stewards.

After the dinner-service hour, all kitchen staffs have to go back to the kitchen to do the cleaning before the restaurant closes. Every kitchen staff has to clean their working stations by using some detergent and wiping them. The stewards will wash the cooking tools and equipment and put them back to their places, sweep and mop the floor. Unless it is Saturday, the last operating day in the week, kitchen staffs do the general cleaning; which are thoroughly wiping all tools and equipment, scrubbing the working station with detergent, deep cleaning the refrigerators and freezers, and reorganizing the dry storing room. Meanwhile, the stewards will do the sweeping and mopping parts for every corner in the kitchen.

2.4.3. Handling and Receiving Ingredients

Ingredients are kept in separated storing room. Dry ingredients are stored in dry storing room, while fresh ingredients and cooked food are preserved in both refrigerator and freezer. There are 2 refrigerators and 3 freezers, which each of them has top and bottom section. Bottom

section of the refrigerator is to keep the raw and uncooked ingredients, while the top section is to keep the cooked food. This is to prevent food cross-contamination between raw and uncooked ingredients to cooked food. Also, every stuff kept in the refrigerator is placed in a closed container to minimize contamination from air-borne bacteria in the refrigerator.

The freezers are mainly to store and maintain the stocks and sauces. Stock and sauces are divided into several smaller pouches and placed in big containers. Each stock and sauces have their own containers that make them easy to store and find in the freezer. Dividing them into smaller pouches is in order to prevent them getting deteriorated in short time, since repeated freezing and thawing are increasing the probability of bacteria proliferation. One pouch of stock or sauces is usually for one to two days of use.

Regarding the storing and maintaining of ingredients stored either in refrigerators, freezers, or dry-store room; they are following FIFO (First In First Out) method. The goods that are either purchased or produced first are used first, while the recently purchased or produced goods are used later in order. In relation to that, kitchen staffs are responsible to recognize their stored ingredients while taking and using them.

Chef de Partie, who is in charge for making the stocks and sauces, makes them in limited volume that will approximately only last for 1 month at maximum to be kept in the freezer. Afterwards, the stocks and sauces are expected to be running out, which then he will remake them again. This limited volume of stocks and sauces is regarding to avoid them getting bad due to long period of storing, refrain from being a waste when the Chef Owner decides not to use them anymore, and save some places in the freezer for other goods.

Namaaz Dining receives ingredients daily. They are purchased from both fresh market and supermarket by the Purchasing department. Those ingredients will be delivered to Namaaz Dining earlier in the

morning, which is about at 9 to 10 a.m., and placed promptly in the kitchen. The Sous Chef checks the ingredients thoroughly, while the Chef de Partie and the Commis are double checking them that are in accordance with their given station. Later, checked ingredients are separated and stored in their proper storing places. The kitchen staffs need to make sure the ingredients that come are correct and in a good shape.

2.4.4. Handling Food Waste

Just as importantly, as Namaaz Dining serves 17 dishes every night, it is for sure that the food waste is in abundant. The food waste can come from unused and leftover ingredients, and over-produced foods. As for unused and leftover ingredients, if they remain in good condition, they will be stored and used for the next day. Especially for dry ingredients, as they are not susceptible to deterioration, they can be stored back. Otherwise, unused and leftover ingredients can be transformed into meal for the staffs. These unused and leftover ingredients include meat trimmings, over-purchased vegetables and fruits. However, if only the unused and leftover ingredients are inedible, such as rotten ingredients and stale foods, they will go straight to the dustbin.

Meanwhile, the over-produced foods can also be stored back or reheated and served as meals for the staffs. Over-produced foods which are possible to be stored back, and as long as they have not touched other ingredients or foods, can be put back into their storing places. Or else, if the over-produced foods have short shelf-life, they will either be staff meals or discarded to the dustbin.

Since Namaaz Dining uses much oil to produce its dishes, there is an oil waste to treat, then. The oil used in Namaaz Dining is frying oil that is intended to prepare the dishes for the guests or meals for the staffs. The frying oil can be used about 2 to 3 times, and have to be thrown out after that, since the colour will be changed and can affect

the food fried within. The rancid oil will further be collected into a plastic jug with the lid on, and throw the jug into the dustbin.