

CHAPTER II ESTABLISHMENT BACKGROUND

2.1 HISTORY OF BRAUD ARTISAN BAKERY



Figure 2.1 Bali Island Maps

Bali is one of the Island in Indonesia which is known as Pulau Dewata. Bali is located between the Island of Java and Lombok. The provinces in Bali consist of Nusa Penida, Nusa Lembongan, Nusa Ceningan and Serangan Island. Bali Province is located in between $8^{\circ}3'38'' - 8^{\circ}50'56''$ South Latitude and $14^{\circ}25'53'' - 115^{\circ}42'39''$ East Longitude. Bali is very beautiful Island which has a long coastline of around 633,35 KM.

Apart of being known as the Pulau Dewata, Bali is also known as the Pulau Seribu Pura because almost every corner of the region has a temples, both large temples that are used for joint ceremonies and small temples (Sanggha) in every house. Strong religious rituals influence almost every element and movement of Balinese people's lives. This makes Bali not only has beautiful scenery but also unique, exotic and well-maintained culture. Bali is an International tourist that is often better known than Indonesia.

Bali's economy is largely supported by the tourism sector. Denpasar is the center of government and economy to this day. Several economic activities and new areas have been and are being develop to support the tourism sector, such as the creative economy, maritime tourism and ecotourism in Ubud, Nusa Dua, Seminyak, Jimbaran and several other places.

BRAUD Artisan Bakery started in October 2014, as a small business or micro bakery that produces exceptional quality and authentic artisanal sourdough loaves in Bali. Moving as a 100% wholesale company, BRAUD Artisan Bakery caters to more than 200 establishment across Bali, from hotels and restaurants to villas and cafés, by delivering freshly baked artisanal sourdough loaves and pastries on a daily basis.

2.2 KITCHEN HIERARCHY

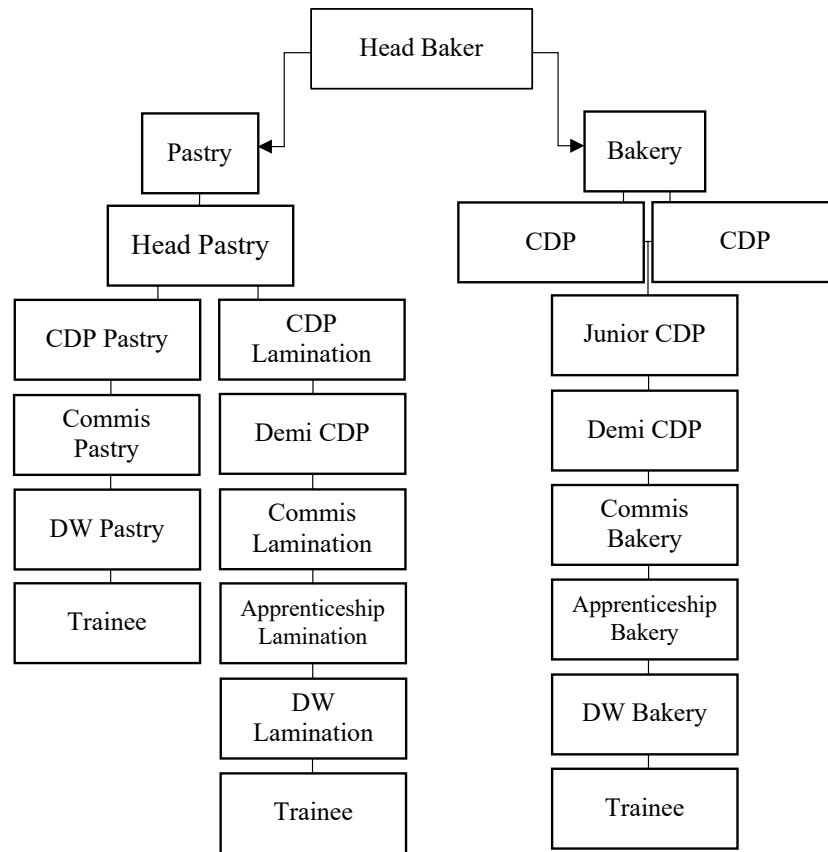


Figure 2.2 Kitchen Hierarchy

Below is listed the main task of each position available in the diagram

1. Head Baker
 - a. Manages all day-to-day operations of the pastry and bakery section of the kitchen.
 - b. Ensure excellent quality in all products.
 - c. Coordinates activities of workers engaged in food preparation.
 - d. Controlling pastry, lamination, and bakery product.
 - e. Responsible to supervise junior chefs or commis.
 - f. Ensure that production, preparation and presentation of product are of the highest quality at all time.
 - g. Arrange the schedule.

2. Head Pastry
 - a. Developing new pastry products.
 - b. Ensuring that all ingredients are of high quality and are stored properly to prevent spoilage.
 - c. Ensure quality of the product.
 - d. Manage teamwork.
 - e. Maintain hygiene.
 - f. Ensure that production, preparation and presentation of product are of the highest quality at all time.

3. Chef de Partie Pastry
 - a. Controlling the product process.
 - b. Manage teamwork.
 - c. Make café orders and wholesale orders.
 - d. Ensuring the team have high standards of food hygiene and follow the rules of health and safety.

4. Chef de Partie Lamination
 - a. Arrange the schedule.
 - b. Manage the teamwork.
 - c. Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
 - d. Ensuring the team have high standards of food hygiene and follow the rules of health and safety.

5. Chef de Partie Bakery
 - a. Controlling the quality of bakery ingredients.
 - b. Make the product.
 - c. Controlling the bakery product.
 - d. Controlling the storage of bakery product.
 - e. Ensuring the team have high standards of food hygiene and follow the rules of health and safety.

6. Demi CDP Lamination
 - a. Make the product.
 - b. Controlling the lamination product.
 - c. Controlling the quality of lamination ingredients.

7. Commis
 - a. Make the product.
 - b. Work within budgeted guidelines.
 - c. Controlling the quality of lamination product.
 - d. Help supervise DW, apprentice, and trainee.

8. Appretince
 - a. Help other staff to prepare.
 - b. Assist other staff to complete the tasks.
 - c. Make the product.
 - d. Controlling the lamination product.

9. Daily Worker (DW)
 - a. Help other staff to prepare.
 - b. Make the product.
 - c. Assist other staff to complete the tasks.

10. Trainee
 - a. Get involved in preparation tasks.
 - b. Assist other positions in the factory or kitchen.

2.3 PERSONAL HYGIENE and SANITATION

2.3.1 Personal Hygiene and Grooming

The standard of good personal hygiene during operational hours must be maintained by all staff in the industry because the appearance of staff reflects the standards of the house in the eyes of the customer.

Personal hygiene and standard grooming before entering the factory :

1. Wash hands before starting.
2. Keep fingernails clean and short.
3. Hair must be tied and hair cap or hairnet must always be used during all shift.
4. Wear apron.
5. Use safety shoes or sneakers.
6. Wear black or white T-Shirt and long pants.

2.3.2 Sanitation SOP

In BRAUD hold general cleaning every 2 weeks, either in the pastry or in the bakery.

1. Washing the trolley that are used daily.
2. Washing and drying the banneton.
3. Cleaning the boards.
4. Wash the shelves used to place the product.
5. Cleaning the freezer box.
6. Clean the area used for work.
7. Clean the table used to prepare the ingredients for mixing.
8. Clean the standing freezer.
9. Clean the sheeter.
10. Clean the walking chiller. Such as : tidy things up, cleaning the shelves, sweeping floor, etc.

2.4 LOGO

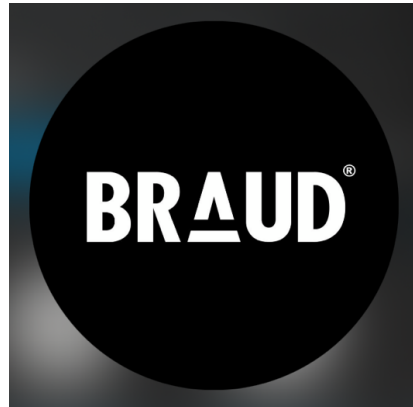


Figure 2.3 BRAUD Logo

2.5 LOCATION OF BRAUD ARTISAN BAKERY

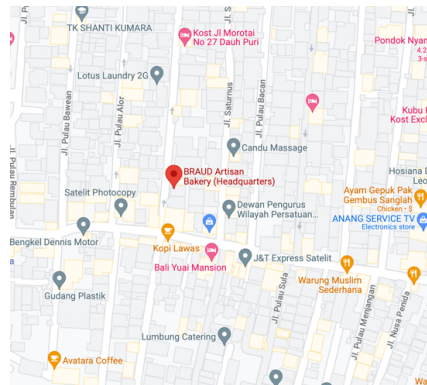


Figure 2.4 BRAUD Artisan Bakery Maps

Information about location :

1. Address : Jl. Pulau Morotai No.45, Dauh Puri Klod, Kec. Denpasar Barat, Kota Denpasar, Bali 80114
2. Phone : 0822-3781-0111
3. Website : braudartisanbakery.com
4. Operational Hours : 09.00-17.00