

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 Folie Restaurant Overview



Figure 2.1. Folie Restaurant

Folie is a French restaurant located in Canggu, Bali. Folie was founded by a French native Stephane Simond who was fascinated by Asian flavours. As he proclaimed, Folie is a love child between two grand food cultures, not West nor East, but an attempt to discover something in between. Chef Stephane's style of cooking is deeply influenced by his French haute cuisine experiences, and yet he is deeply enchanted by the fiery Asian flavour. The meaning of folie itself in French is a pleasure on the verge of madness.

Folie has a semi-fine-dining restaurant concept with a tropical, elegant, intimate ambiance created from green design colors and the presence of flowers and plants that add to the tropical impression and yellow lighting at night create a warm and romantic impression. The capacity of the Folie restaurant is 75 people divided into two areas, indoor with 45 people and outdoor with 30 people. Folie have four section departments in production such as, cold kitchen, hot kitchen, pastry kitchen, and bar.

Some of the highlights of the Folie menu include alba baked egg, an appetizer with egg in creamy mushroom champignons with parmesan cheese and French black truffle, the main course there is the favorite Folie beef tenderloin Wellington that beef tenderloin wrapped with mushrooms and chicken mousses with duck foie gras sauce, and for the dessert, there is Folie pavlova that red berries confit, strawberry sorbet, chantilly, and, pastry cream. Folie also provides menus for vegans and gluten-free.

This semi-fine dining restaurant is also famous for its Afternoon tea that is available every day with 2 selections there was every day afternoon tea or

exclusive afternoon tea, the difference is the variant of the items. Afternoon tea is also available request for vegan, vegetarian, or gluten-free.



Figure 2.2. Folie Outdoor Area



Figure 2.3. Folie Indoor Area

2.1.1 Logo

FOLIE

Figure 2.4. Logo Folie

2.1.2 Location

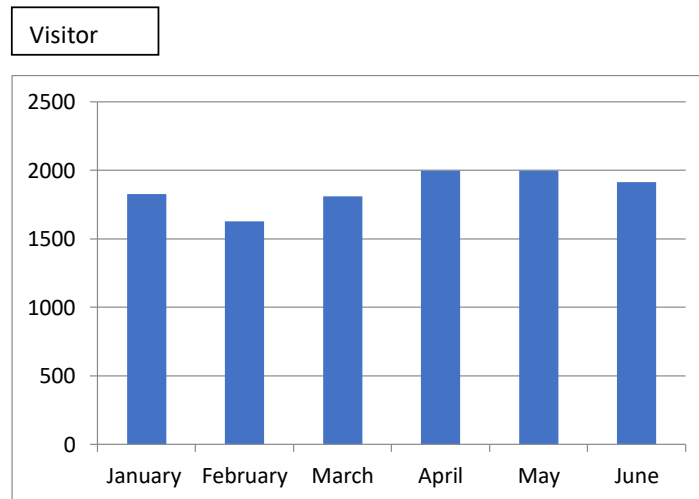


Figure 2.5. Maps Folie

Folie restaurant is located at Subak Sari Street Numb.30A, Canggu, Kuta Utara, Badung, Bali. They open every day from 12PM – 22PM.

2.2 Occupancy rate

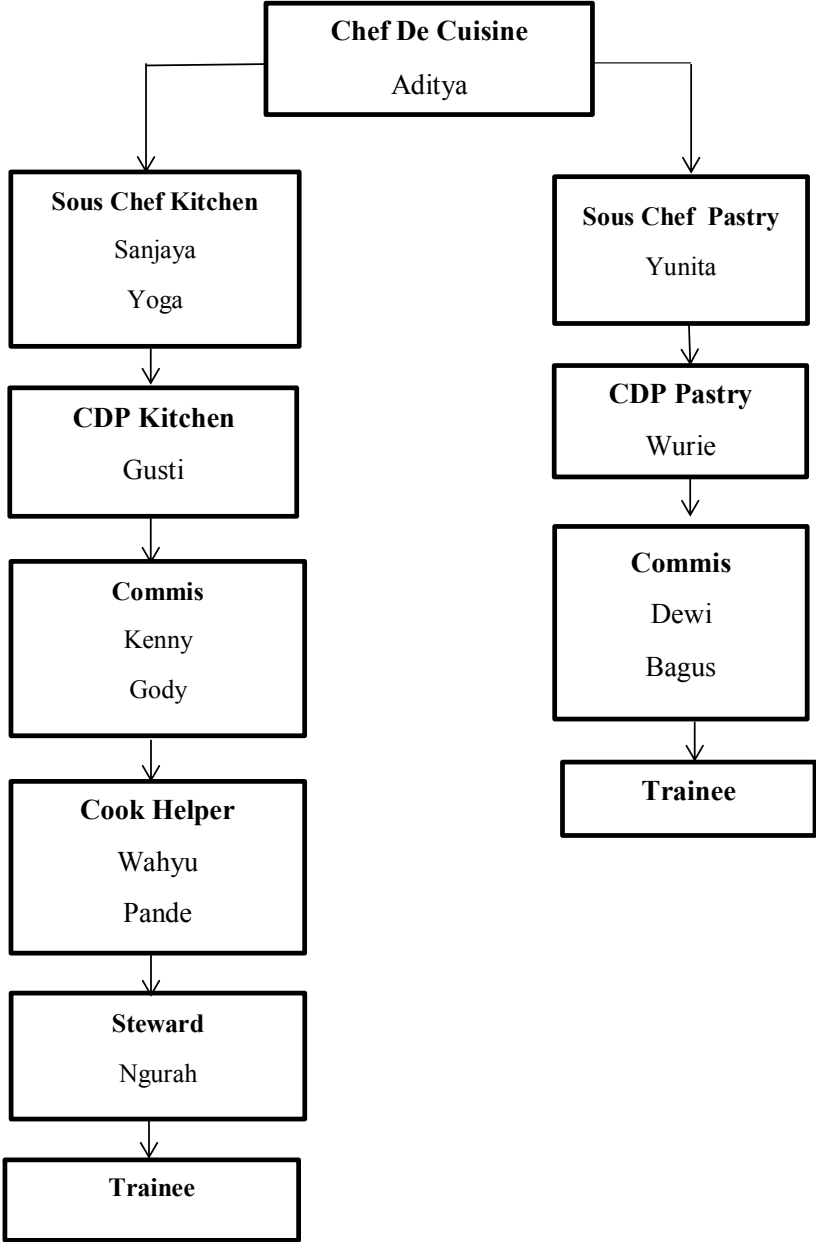
Table 2.1. Total of Guest



The conclusion from the table is the highest number of guests is in April and May and the lowest is in February. The calculation of the average total number of guests per day is 60 people, but the occupancy rate in the Folie cannot be seen from the number of guests but rather the number of sales.

2.3 Hot Kitchen & Pastry Kitchen Brigade and Job Description

Table 2.2 Kitchen Hierarchy



1. Head Chef

- Plan and direct food preparation.
- Estimate food requirements.
- Estimate food costs and ensuring all purchase come within budget.
- Supervise kitchen staff's activities.
- Ensure compliance with food handling and sanitation.
- Ensure proper grooming and hygiene standards for all kitchen staffs

2. Sous Chef

- Overseeing the preparation and cooking food in kitchen.
- Managing the kitchen staff to make sure food prepared quickly.
- Maintain order and discipline in the kitchen during working hours.
- Supervise kitchen staff s activities.

3. Chef De Partie

- Supervise and responsible for all kitchen staffs under each department
- Taking Inventory of restaurant supplies
- Check the availability and requisitioning stock of material
- Ensure the hygiene and standard operation in each department
- Accept and preparing order also give command to each team

4. Commis

- Help Chef de Partie in kitchen production and preparation
- Assist other chef in the kitchen
- Discarding all expired and spoiled food items stored in the stock storage
- Guide the cook helper and trainee
- Keep equipment , kitchen utensils, and cooking station are clean and organize

5. Cook Helper

- Preparing ingredients for the cook, which includes washing, peeling, cutting, slicing ingredients
- Assist kitchen staff to unload food supplies from supplier
- Storing ingredients and food items according to food safety standards
- Keep the station clean

6. Steward

- Responsible of all the sanitation, hygiene, and cleanliness of kitchen utensils, all kitchenware, kitchen area, kitchen appliances
- Assist in cleaning and opening or closing task
- Check and order the chemicals and washing accessories

7. Trainee

- Assist for helping commis according to the schedule
- Check and do mise place
- Check the freshest of ingredients
- Clean the work station before break time and closing

2.4 Hygiene and Sanitation

The most important hygiene and sanitation starts with our personal hygiene to prevent bacterial or disease contamination from us as individuals to customers. Personal hygiene sanitation is cleanliness from which leads to habits and personal habit from head to toe, as employees in the Folie we have to :

- a. Always wash hands before and after work
- b. Nails should be short, clean and not polished
- c. For male cooks, always clean shaved
- d. For male cook always wear a hat, and for female cook always wear a hair net for prevent hair falling
- e. Wear a proper chef jacket, apron, and safety shoes in kitchen area
- f. Not allowed to used chef jacket or apron outside the kitchen area to prevent cross contamination from outside
- g. Always change chef jacket and apron every day to maintain personal hygiene

Folie always prioritizes cleanliness in all departments to create a safe and comfortable work area so that the employees work in a calm and focused. Also, with good hygiene and sanitation, we can ensure that food is served with good quality standards for each customer. Here are the example for kitchen hygiene sanitation in Folie :

- a. Use a cutting board according to its colour and function to prevent cross-contamination
- b. Always clean the work station after using it
- c. Always wash and rinse each utensils after using it
- d. Sink must be clean and dry after each use
- e. Trash bins at each station must be disposed of regularly
- f. Chiller and freezer must be clean and at the right temperature
- g. Packing the product in a closed container before storing it
- h. Separate storage of raw food and cooked food
- i. Do general cleaning every 3 months

2.5 Standard Operational Procedure (SOP)

- 1) Receipt of groceries
 - Record the date of receipt of goods
 - Check the quality of goods received according to standards
 - Returning the product if it doesn't appropriate the standards to the supplier
- 2) Handling food
 - Always wash your hands before doing activities
 - Always wash fruits and vegetables before use
 - Store raw and cooked ingredients separately
 - Store in a clean place and always apply FIFO
 - Always wash and clean the bench station during the food handling process
- 3) Dry food storage
 - Check the product in good condition and expiry date of at least 6 months
 - Store some of the dry ingredients in a container and the rest in a vacuum seal
 - Food labels (name & date)
 - Ensure FIFO System
- 4) Dairy product storage
 - Check the product in a good condition
 - Keep the product in the dairy chiller as soon as possible
 - Ensure FIFO System
- 5) Receipt of orders
 - Receive orders based on co paper or order form
 - Process and issue food based on table numbers
 - Always double check orders
 - Process orders as soon as possible