

## **CHAPTER II**

### **ESTABLISHMENT BACKGROUND**

#### **2.1 History**

BLANCO par Mandif is officially opened in June 2015 using the chef table system that enough for 8 people made it more intimate and focus. Until the end of 2017 BLANCO par Mandif modified its restaurant which initially was only able to accept up to 8 pax, to be loaded for 20 pax. Not only that, they also open a restaurant for lunch based on reservation only and for dinner they receive guests walk in and by reservation. BLANCO par Mandif provides 3 kind of set menu that called adiboga, tirtaloka for pescatarian and giriloka for vegetarian.

## **Adiboga**

### **COURSES**

Chef Degustation menu of 7 course with Optional Beverage Pairing.

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#### **PICKLE**

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#### **APERITIF**

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#### **BLUE SWIMMER CRAB**

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*Granny Smith Apple, Sesame, Cream, Radish*

White Monkey, Sauvignon, 2020, Marlborough, New Zealand

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#### **TOMATO CONSOMMÉ**

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*Clams, Enoki, Black Garlic, Rice Skin*

Tanqueray, Peach Schnapps, Tomato, Salt, Maranggi

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#### **AGED SAWARA**

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*Smoked Bone Broth, Leek, Oba Oil*

Tokubetsu Junmai

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#### **DRY AGED SMOKED DUCK**

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*Tamarind & Beetroot Sauce, Pineapple, Maize*

El Jimador Bianco, Star Anise, Beetroot, Raspberry, Strawberry

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#### **LAMB RACK**

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*Arcis, Carrot, Aubergine Puree, Truffle Miso Sauce*

Bulleit Bourbon, Antica Formula, Fernet Branca, Pandan

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#### **AGED WAGYU**

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*Portobello, Mashed Potato, Caramelized Green Chili, Semur Sauce*

Mitolo G.A.M, Shiraz, 2016, McLaren Vale, Australia

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#### **GETUG 5.0**

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*Ice Cream, Palm Sugar, Kenari*

Bushmills, Jackfruit, Banana, Cream, Cinnamon

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#### **MIGNARDISES**

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**Figure 2. 1** Adiboga menu

## **Tirtaloka**

### **COURSES**

Pescatarian Tasting Menu of 7 course with Optional Beverage Pairing.

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#### **PICKLE**

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#### **APERITIF**

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#### **BLUE SWIMMER CRAB**

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*Granny Smith Apple, Sesame, Cream, Radish*

White Monkey, Sauvignon, 2020, Marlborough, New Zealand

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#### **TOMATO CONSOMMÉ**

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*Clams, Enoki, Black Garlic, Rice Skin*

Tanqueray, Peach Schnapps, Tomato, Salt, Maranggi

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#### **SEARED SAWARA**

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*Smoked Bone Broth, Leek, Oba Oil*

Tokubetsu Junmai

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#### **GRILLED TUNA BELLY**

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*Long Bean, Mushroom, Bonito Butter Sauce, Sambal Matah*

Plantation Rum, Pineapple, Ginger Torch, Angostura Bitter

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#### **SMOKED OCTOPUS**

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*Roasted Onion, Baby Potato, Taliwang Sauce, Sambal Dabu-dabu*

El Jimador Reposado, Cucumber, Cilantro

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#### **JIMBARAN BAY ROCK LOBSTER**

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*Green Peas Puree, Kalio Curry, Burnt Leek*

Ashbrook Estate, Semillon 2018, Margareth River, Australia

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#### **GETUG 5.0**

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*Ice Cream, Palm Sugar, Kenari*

Bushmills, Jackfruit, Banana, Cream, Cinnamon

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#### **MIGNARDISES**

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**Figure 2. 2** Tirtaloka menu

## **Giriloka**

### **COURSES**

Vegetarian Tasting Menu of 7 course with Optional Beverage Pairing.

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#### **PICKLE**

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#### **APERITIF**

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#### **PAPINYO**

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*Kyuri, Granny Smith Apple, Romaine, Lime*

White Monkey, Sauvignon Blanc, 2020, Marlborough, NZ

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#### **BLANCO ASINAN**

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*Seasonal Fruit and Vegetables, Cashew Nut Sauce*

El Jimador Reposado, Ginger, Lemongrass, Passion Fruit

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#### **TOMATO SAYUR ASAM**

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*Chayote, Cherry & Beef Tomato, Grilled Tofu*

Tanqueray, Peach Schnapps, Tomato, Lemon, Maranggi

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#### **BEDUGUL FARM RED BEET**

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*Roasted Jicama, Pineapple, Maize, Tamarind Extract*

El Jimador Bianco, Star Anise, Beetroot, Raspberry, Strawberry

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#### **GRILLED AUBERGINE**

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*Mushroom Pureé, Burnt Leek, Green Peas, Carrot, Sambal Balado*

White Monkey, Pinot Noir, 2020, Central Otago, New Zealand

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#### **SMOKED AUBERGINE – MUSHROOM MELANGER**

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*Arcis, Radish, Caramelized Green Chili, Maranggi Sauce*

Mitolo G.A.M, Shiraz 2016, McLaren Vale, Australia

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#### **GETUG 5.0**

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*Ice Cream, Palm Sugar, Kenari*

Bushmills, Jackfruit, Banana, Cream, Cinnamon

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#### **MIGNARDISES**

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**Figure 2. 3** Giriloka menu

The name BLANCO par Mandif also has its own meaning. "Blanco" means this restaurant is located in the area of Antonio Blanco Museum. Next is the word "Par" which means "partner" or in Indonesian means "pasangan" and the word "Mandif" which is the name of the Chef Mandif Warokka.

BLANCO par Mandif is the ultimate venture of Chef Mandif Warokka. BLANCO par Mandif specifically serve Indonesian course but in different approach Indonesian Heritage Cuisine: degustation style. All the concept and flavour are the next level of Indonesian cuisine. Located within the Blanco Renaissance Museum complex, offering natural views of the Tjampuhan River. Ingredients that Blanco use are from the bountiful harvest of Jimbaran Bay to the lush greenery of Kintamani Hills. BLANCO has that Indonesian Heritage Cuisine on the international culinary map with Balinese warm hospitality delivering their core value: nurturing nature and culture.

The inspiration for every meal made by Chef Mandif is his own mother. Other than his mother, he loves Japanese so much that make him create few Japanese hint of flavor mix with Indonesian food.

## **2.2 Vission, Mission and Company Objectives**

### **2.2.1 Vission of BLANCO par Mandif**

Become a fine dining restaurant that gives an unforgettable experience 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 flavour to deliver unique product and service to our clients. At the same time giving back to each and every individual for their trust and investment.

### 2.2.3 Company Objectives

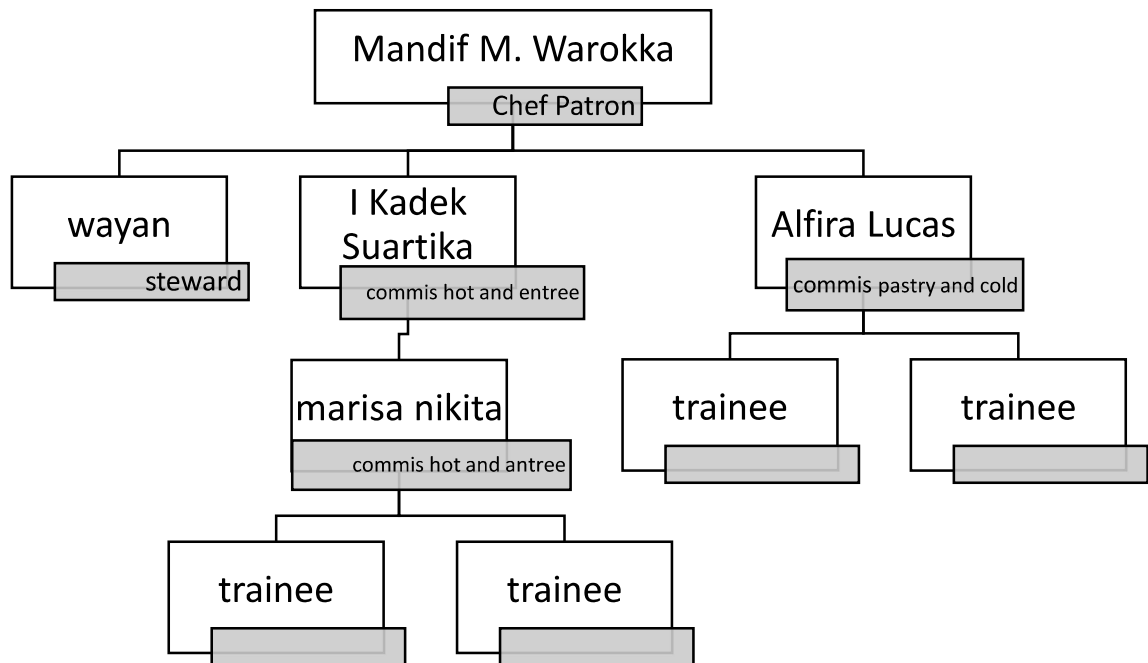
BLANCO par Mandif always ensures for customer satisfaction. Every customer who come to eat at this restaurant do not go home feeling full but they are satisfied with the services and get new experiences, including the food served.

### 2.3 Organization Structure and Main Task

COVID-19 has effected some of BLANCO par Mandif's staffs, they've laid off. The organizational structure has changed a lot, it's not a perfect kitchen hierarchy because there is only Chef Mandif and 1 CDP, 2 commis that handle 4 sections. Chef Mandif only come to BLANCO if there is special event. So most of the time, there are only 1 CDP and 2 commis that handle 4 sections.

### 2.4 Kitchen Hierarchy

#### 2.4.1 Kitchen Brigade





## **2.4.2 Job Description**

### a) Chef Patron

- Inventing and developing new menu
- Supervise the quality and flavor of the dish
- Responsible for overseeing all aspects of the restaurant, from menu creation

### b) Chef de Partie

- Time and people management skills.
- Ensure their section running well
- Training other chefs how to cook the dishes designed by the head or executive chef.
- Stock control and management and ensuring the kitchen is cleaned in line with schedules.

### c) Demi Chef

- Senior cooks and assistant of the Chef
- Preparing all the ingredient before service

### d) Commis chef

- Cooking and preparing elements of high quality dishes.
- Cook and helping other chef

### e) Trainee

- Preparing meal ingredients for the cook, which includes washing, peeling, cutting, and slicing ingredients.
- Helping other chefs

## **2.5 Personal Hygiene & Sanitation**

### **2.5.1 Personal Hygiene SOP**

Hygiene and sanitation plays an important role in the kitchen.

Every person inside the kitchen should pay more attention to hygiene and sanitation of themselves so the restaurant can serve high quality of food. Especially for BLANCO as one of the best fine dining in Ubud.



There are few ways to maintain personal hygiene and sanitation in the kitchen;

- No accessories such as necklaces, bracelets, and ring
- Maintain short, clean, and polish-free fingernails.
- Always wearing clean uniform
- For girls, always tie her hair in the kitchen
- Always using clean apron
- Always washing hands before and after touching each ingredients
- Using bandages on hands if there are any scars while preparing

### **2.5.2 Personal Grooming Before, During, and After Shifts**

#### 1. Before Shift

- Take a shower/bath daily.
- Brushing teeth.
- Washing hair frequently.
- Use deodorant.
- Keep fingernails clean and trimmed.

#### 2. During Shift

- Wear a clean uniform every day
- Using clean apron
- Different cutting board on raw, seafood, vegetable, bread and cooked food
- Wear only safety shoes.
- Always tie the hair or wearing hair covering

#### 3. After Shift

- Clean the station.
- Mop kitchen floor
- Wash hands.
- Put all the clothes, napkin and apron to the laundry

### **2.5.3 Sanitation SOP**

#### 1. How to Clean Work Stations and General Cleaning

- Wash and wipe the stove, exhaust and station after service
- Put every utensil that has been use to steward
- Cleaning the chiller and upside drawer
- Throw unused materials

#### 2. How to Handle & Receiving Ingredients

- Match the delivery to a purchase order.
- Check products are not damaged.
- Wash all the ingredients.
- Put in all ingredients to each container.
- Store in the fridge.

#### 3. Kitchen Waste

- Controlling portion sizes
- Cook all the leftover for staff meal