

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 HISTORY OF MIL'S KITCHEN



Figure 2. 1 Mil's Kitchen Yogyakarta

At the very beginning on July 25 2020 Mil's Kitchen was only opened their restaurant at home, The restaurant is used to be simple home concept, by utilizing the rooms in the house and then given a table and chairs. Therefore, the table is limited to only 5 tables with approximately 4-5 seats. accepted customers only through reservations and can only accommodate approximately 28 people.

At December 2020 Mil's kitchen was moved to a small place near the street in Palagan St. That was the lowest time for Chef mili and all the team but they don't give up at all. Meantime they also did personal branding by collaborating with famous chefs like Chef Renata Moeloek, also collaborating with big hotels like the Raffles hotel, Vasa hotel and still much more. they also open fine dining for formal events such as weddings and birthdays.

Finally at March 2021 they moved to a much bigger place and now people come almost every day, their persistence brought them the success they dreamed of. They even open a new Mil's Kitchen Restaurant at Canggu,Bali.

2.2 GENERAL DESCRIPTION

Mil's kitchen is a casual dining restaurant that highlights Indonesian cuisine served in a more modern, elegant and fusion style with other countries cuisines. Beyond food, they believe that dining is an experience that engages all the senses. Mil's kitchen is a space in which one can truly save the moment with a harmonious atmosphere and feel that every element comes together. guests can choose from the always changing 'a la Carte' menu or be taken on a fine dining journey with the tasting menu. Every meal is an opportunity to create a meaningful connection with others.

Guided by the experienced hand of Duo Chef, Chef Mili Hendarto and Chef Daniel Edward. The heart and soul of Mil's Kitchen. Chef Mil's is more than just a culinary artist, he is a storyteller, and his passion for Indonesian cuisine is a reflection of his love for food and people. While Chef Daniel brings a unique perspective to the team with his culinary expertise and creativity. Chef Daniel creates dishes that are both comfortable and exciting, taking diners on a culinary journey with every bite.

2.3 KITCHEN HIERARCHY AND KITCHEN BRIGADE

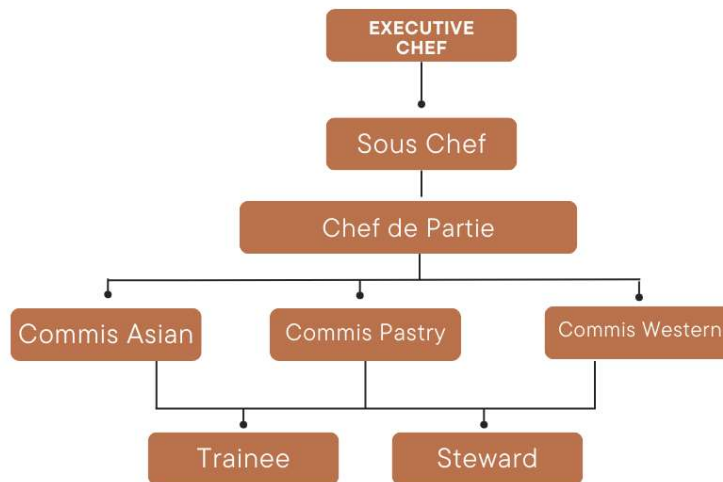


Table 1. Kitchen Hierarchy and Kitchen Brigade

No.	Position	Main Task
1.	Executive Chef	<ul style="list-style-type: none"> Ensuring freshness and quality of dishes. Examining equipment cleanliness. Selecting plate presentations. Reviewing staffing levels to meet service, operational, and financial objectives. Monitoring staffs' performance standards. Obtaining feedback on food and service quality. Developing new menu.
2.	Sous Chef	<ul style="list-style-type: none"> Help developing new menu.

		<ul style="list-style-type: none"> • Assisting planning on dish design. Ensuring kitchen activities done in timely manner. • Monitoring inventory. • Creating schedules for staffs and trainees. • Calling out orders.
3.	Chef de Partie	<ul style="list-style-type: none"> • To ensure that the production is prepared on time • To ensure that the products is enough for the week • To ensure that the teamwork is going well • To ensure all the dishes are made perfectly • To ensure the working station is clean
4.	Commis	<ul style="list-style-type: none"> • Attend briefing weekly to improve • Prepare products needed for the week • Doing mise en place • Setting section every day • Has to work with clean section every day
5.	Trainee	<ul style="list-style-type: none"> • To ensure to know the products and not make mistakes • Be a team player • Following the hygiene and sanitation protocol

		<ul style="list-style-type: none"> • Making products according to the standards • Assist others when needed
6.	Steward	<ul style="list-style-type: none"> • Scraping food from dirty dishes, pots, pans, plates, flatware, and glasses, washing dirty dishes, and putting them away. • Assisting with sweeping, mopping, and polishing the restaurant, bar, kitchen, and equipment. • Keeping menus clean and presenting them to customers. • Stocking wait staff serving stations with napkins, utensils, trays, and condiments, and assisting the wait staff with all aspects of service.

2.4 PERSONAL HYGIENE AND SANITATION

2.4.1 Personal Hygiene SOP

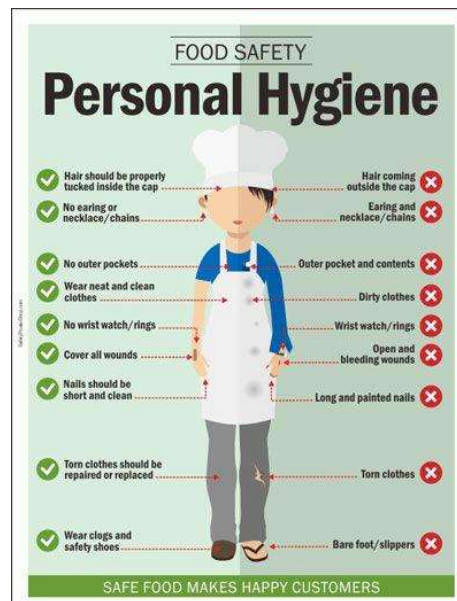


Figure 2. 2 Personal Hygiene

Neatness, cleanliness and maintaining hygiene of the space is expected in every hospitality establishment. Personal hygiene in restaurants and implementation of hygiene standards and procedures for your staff is the best way to gain the trust of customers. Each person working with food must maintain a high degree of cleanliness and a tidy external appearance. Personal hygiene in restaurants is extremely important in order to maintain food health standards.

There are so much things about Personal Hygiene that every employee has to know, such as

- 1) Nails must be trimmed and clean, without nail polish.
- 2) During work hours, it is not permitted to wear jewelry (rings, bracelets, necklaces, earrings), wrist watch, etc.
- 3) Rubber gloves must be worn during dish washing.

- 4) While working with easily perishable and high risk foods, disposable gloves must be worn.
- 5) Injuries (cuts, calluses, wounds) must be properly protected and covered by water resistant bandages and gloves.
- 6) Smoking should be forbidden in the kitchen and adjacent areas.
- 7) Staff must not consume food in the kitchen and adjacent areas.
- 8) While working with food, staff must wash their hands often.
- 9) Staff must wear hats, covering all the hair.
- 10) Hat must be put on before entering the kitchen so as not to transfer microorganisms on food by coming or fixing hair in the kitchen.
- 11) On food processing jobs and or dish washing jobs, protective aprons must be worn.

2.4.2 PERSONAL GROOMING STANDARDS

Skills, experience and qualifications are important, but so is our grooming. Our appearance is a statement of who we are. Our grooming should create a professional image at work and we have to be attentive to our appearance and posture. Grooming is the combination of style and discipline. It is to project an image of organization's culture and ethics to our esteemed customers which is our guests. It also enhances the personality of employee, character of an organization and value of the company.

Grooming standards starts with using a hat to prevent hair to fall off. Long and short hair is allowed but for long hair, it needs to be tied up. Clean and tidy uniform must be used at all times in the kitchen but it must not be used outside the kitchen to ensure hygiene and sanitation. Long trousers and kitchen shoes is a must.

2.4.3 SANITATION SOP

Every week Mil's Kitchen call for an insect exterminators to spray the kitchen and restaurant area to avoid insects such as cockroaches, caterpillars etc. Mil's Kitchen also called for rat exterminator and set mouse traps for some hard to reach corners. We do this so that the kitchen and restaurant areas are always clean and free from pests. Kitchen and dining areas have to be cleaned daily before their opening time and after closing hours.

Every Month Mil's Kitchen always do a General Cleaning for all the Kitchen area, Storage Area, Freezer Area, and all the Chiller Area. We wash our Rational Oven every night to keep them clean and maximize its work every day because it is always in a clean state when we want to use it the next day.



Figure 2. 3 Kitchen Area after Closing Hours



Figure 2. 4 Kitchen Area after Closing Hours



Figure 2. 5 Kitchen Area after Closing Hours



Figure 2. 6 Cleaning Rational Oven every night