

CHAPTER II

GENERAL DESCRIPTION OF COMPANY

2.1 History of Mier Dessert and Patisserie

Mier Dessert and Patisserie opened on March 6th, 2021. The owner of Mier Dessert and Patisserie is Mrs. Stefany Francoise, as for manager of this place is Chef Joko Sudiro who also serves as Head Chef. Mier Dessert and Patisserie built for introducing to society that dessert is very enjoyable for everyone who want tontaking light meal and snack with signature taste. Costumer can enjoy many main course that serve in the Mier Dessert and Patisserie menu. Mier also serve dessert that can enjoy after eating main course . Mier Dessert and Pattiserie concept is european classic that rarely to find in Malang city.

2.2 Description



Figure 2.1 Mier Dessert & Patisserie Malang
(source : Mier Dessert and Patisserie Malang, 2023)

2.2.1 Logo of Mier Dessert & Patisserie



Figure 2.2 Mier Logo

(source : Mier Dessert and Patisserie Malang, 2023)

2.2.2 Location of Mier Dessert & Patisserie



Figure 2.3 Mier Location

(source : Mier Dessert and Patisserie Malang, 2023)

Address :

Mier Dessert & Patisserie, Ruko Centra Niaga Ijen Ruko Ijen Nirwana
H2 No. 14-16 Masuk dari, Jl. I.R. Rais, Bareng, Klojen, Kota Malang,
65116.

No. Telp./Fax : (+62) 81252557000

Email : mier_patisserie@gmail.com

2.2.3 Features of Mier Dessert & Patisserie

Mier Dessert and Patisserie restaurant ambience is european style dining experience. Like the name that was suggest, this place offers food menu that mostly dessert and pastry, such as croissant, cake, mousse, dessert, sandwich, pizza and etc. The drink menu that offers in this place is such as coffe, tea, mocktail, and etc. Dining ambience in this place is type of european cafe through their cafe decoration and the menu that served.

Mier Dessert and Pattiserie decoration mostly filled with sage green colour, white and woody colour that we can see om the wall. The furniture that use in this place mostly woody chair with marble chair. The decoration in this place streghthen to european style for make great dining experience.

The indoor area has leave decoration that displayed on the walls that make more comfortable for hangout in this place. Many decoration thay was aesthetic for take a photo in this place that rarely to find in Malang.

2.2.4 Vision of Mier Dessert and Patisserie

Mier Dessert and Patisserie have opportunities to develop new area in others cities that strategies and pioner for local bussines espically for dessert and patisserie around Indonesia.

2.2.5 Mision of Mier Dessert and Patisserie

Mier Dessert and Patisserie making new innovation from the place and food menu that can introduce to the public that dessert and pastry can be enjoyed as snack or dessert for breakfast, lunch and, dinner with aesthetic European classic design for taking photo and prioritize the product quality.

2.2.6 Mier Dessert and Patisserie Facility



Figure 2.6 View Mier Dessert & Patisserie

(source : Mier Dessert and Patisserie Malang, 2023)



Figure 2.5 Mier Dessert & Patisserie Outdoor Area

(source : Mier Dessert and Patisserie Malang, 2023)



Figure 2.4 Mier Dessert & Patisserie Indoor Area

(source : Mier Dessert and Patisserie Malang, 2023)



Figure 2.9 Mier Dessert & Patisserie Showcase Area
(source : Mier Dessert and Patisserie Malang, 2023)



Figure 2.8 Mier Dessert & Patisserie semi outdoorr area
(source : Mier Dessert and Patisserie Malang, 2023)



Figure 2.7 Mier Dessert & Patisserie Kitchen Area
(source : Mier Dessert and Patisserie Malang, 2023)

2.3 Hygiene, Sanitation and Food Safety Standard

2.3.1 General Hygiene and Sanitation

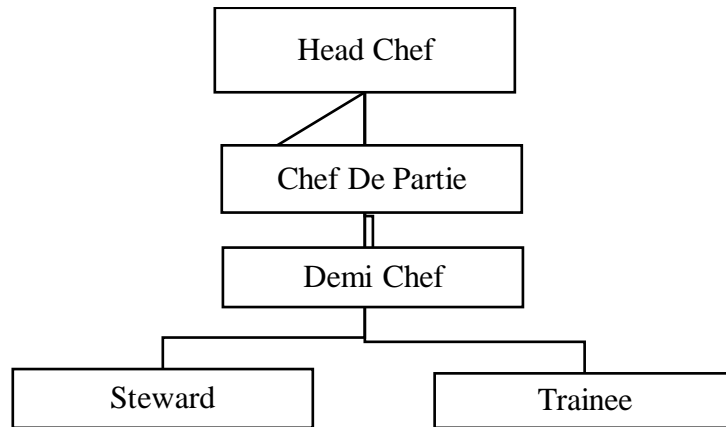
Hygiene and Sanitation standards of Mier Dessert and Patisserie is daily cleaning activity . The utensil and cutting board rinse in hot water manually, wash the table after close order .General cleaning of the freezer, chiller and shelves once a month. Checking expiration date of ingredients. The purpose of hygiene and sanitation was for prevent foodborne illness and another disease that cause of interaction of food that consume. Restaurant and another food & beverages business hygiene and sanitation should be qualify by the government rules.

2.3.2 Food Safety Standard

1. Wash Hand before touch food ingredients and making product.
2. Well food storage by following the food storage temperature standardization.
3. Implementation of FIFO principles.
4. Proper food handling.
5. Properly stored utensil and equipments with clean and well maintain.
6. Clean kitchen area that debris and pest free.
7. Pest control work in a good way.

2.4 Organizational Structure and Job Task

Table 2 1 Organizational structure and job Description



Position	Job Description
Executive Head Chef	<ol style="list-style-type: none"> 1. Menu development, planning and food costing responsible. 2. Control and supervise kitchen workflow with the staff each job task. 3. Manage food production. 4. Manage all kitchen requirement.
Chef De Partie	<ol style="list-style-type: none"> 1. Plan food production and the work of pastry and kitchen everyday . 2. Maintain the kitchen standart with hygiene, sanitation and food safety principles.
Demi Chef	<ol style="list-style-type: none"> 1. Take the charge of chef de partie job. 2. Making food product following product list by CDP instruction.

Steward	<ol style="list-style-type: none">1. Responsible for cleaning kitchen and pastry area.2. Washing kitchen and pastry utensil and equipment.
Trainee	<ol style="list-style-type: none">1. Follow the instruction from the chef without any mistake.2. Responsible for help food production.