

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 History of SKOOL



Figure 2.1 SKOOL Kitchen Logo

SKOOL Kitchen is a fine dining restaurant that was founded and is the result of a collaboration of Tai Buddha and Adam McAsey who are two well-known figures in the hospitality industry in Bali. SKOOL Kitchen provides an ‘*Open Flame Kitchen on the Wave*’s concept in which each dish is processed through the main grill method, starting from the opening menu to closing and an atmosphere where visitors can enjoy views of the ocean off the Indian Ocean. This restaurant adopts the principle of "PRIMITIVE COOKING/MODERN DINING" which makes it a destination restaurant for culinary lovers and local and international tourists.

SKOOL Kitchen first started operating on May, 2022 and managed to become one of the Best Restaurants in Bali to Book Right Now version of Qantas less than two months after its operation. SKOOL Kitchen is leads by Vallian Gunawan as a executive chef. Chef Val delivers an honest modern menu with an burning edge, every dish is touched by flames powered by natural wood and charcoal embers. Not only that, he also used high quality ingredients to serve to customers

2.2 Establishment

SKOOL Kitchen located at Jl. Pura Dalem, Canggu, North Kuta, Badung, Bali. The restaurant is located on the 2nd floor which can be accessed through

the main door of The Lawn Beach Club. SKOOL is a restaurant that has an open kitchen and open bar concept with a capacity of up to 150 people. This restaurant only serves dinner which starts operating from 17.00 until late every Monday-Sunday.

The dining area consists of 7 tables in the seaside area which is directly facing the view of the Indian Ocean, 6 tables in the main dining area and a row of seats each in front of the open kitchen area and open bar. The supporting facilities owned by SKOOL include:

- a. Lounge Area equipped with DJ Set Area and Album showcase
- b. Wine Showrooms
- c. Seaside view bar counter.
- d. Parking Area (Parking Area)



Figure 2.2 Preparation Area



Figure 2.4 Jospier and Santa Maria Area



Figure 2.5 Lounge Area with DJ set



Figure 2.6 Cold Room



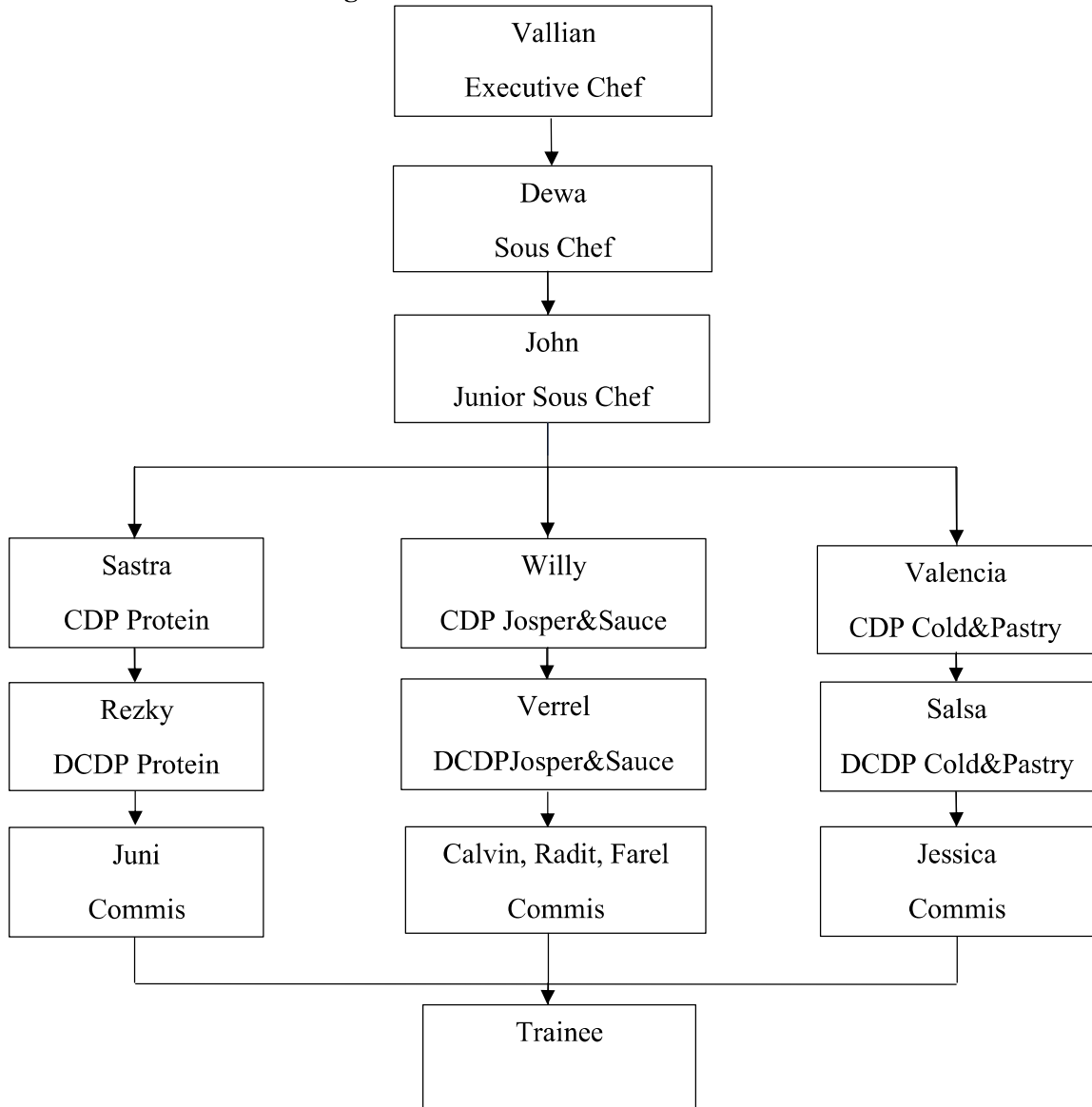
Figure 2.7 Dry Storage

2.3 Occupancy Rate

The occupancy rate at SKOOL Kitchen ranges from 70% to 100%. Because of the New Year event, it was about 90-100%. Then it drops to 70-80%, and when Ramadhan arrives, it rises to 90% again. After Ramadhan, it returns to over 80%. So, while my internship, the average occupancy rate was roughly 80%.

2.4 Kitchen Hierarchy

2.4.1 Kitchen Brigade



2.4.2 Job Description

a) Executive Chef

- Managing costs.
- Sourcing supplies.
- Looking after human resources.
- Recruitment.
- Creating menus.
- Ensuring kitchen health, safety and cleanliness.
- Service on dinner time

b) Sous Chef

- Ordering groceries and ingredients everyday
- Help executive chef to create new menu
- Service on dinner time
- Manage the purchase and storage of food
- Manage kitchen food ingredients
- Provide direction to staff in the kitchen
- Responsible if the executive chef is not present

c) Junior Sous Chef (John)

- Responsible if the executive chef and sous chef is not present
- Help the process of trial and error in creating a new menu
- Organize staff so that what is done is in accordance with kitchen standards
- Helping to train new staff.
- Health and safety, and food hygiene responsibilities.
- Service on dinner time

d) Chef De Partie

- Have responsibilities according to their respective sections
- Train commis chef and trainee to work according to SOP
- Asset with daily kitchen prep work and station set-up to service
- Check final dishes before they leave the kitchen

- Keep the kitchen in a clean and hygienically safe condition
 - Supporting the Head Chef and Sous Chef in service, preparation, menu development and food hygiene matters
- e) Demi Chef De Partie
- Assists Chef De Partie in kitchen activities
 - Preparation and cooking of food
 - Maintain SOP standards
 - Help CDP to train commis, and trainee
- f) Commis Chef
- Able to prepare and cook the dish as specified in the recipe
 - Assist the senior chefs with preparation work and service
 - Support the CDP and DCDP in the daily operation
 - Works in all areas of food preparation as and when directed
- g) Trainee
- Preparing, cooking and maintaining the kitchen while working under the direction of the senior Chefs.
 - Help prepare other stations if needed
 - Always maintain cleanliness in the kitchen, service and storage area
 - Willing to learn about preparation work in other sections

2.5 Hygiene & Sanitation

2.5.1 Personal Hygiene SOP

- Hair must be tied up and neat
- Short, clean and polish-free nails
- Take off the apron before using the restroom
- Socks must be black
- Wear safety shoes

2.5.2 Personal Grooming During Shift

- Wear a uniform and apron before enter the kitchen
- Always use hand gloves for raw and cooked material
- Wash hands before and after doing any work
- Wear safety shoes and black socks
- Different hand gloves to be used when handling raw and cooked food

2.5.3 Kitchen Hygiene & Sanitation

- Using different cutting board for diary product, vegetable, meat, and fish.
- Clean the chiller, dry store, walk-in chiller everyday before shift end.
- Always wash the table after using the table (especially for chicken, fish and beef).
- Knife must be wash by yourself.
- Provide a small trash can in every station.
- A new kitchen equipment and utensil must be clean first before it use.
- Clean preparation and service station before and after dinner service
- Wash paco jet after dinner service.
- Cleaning and tidying up the dehydrator.
- Always wash container, utensils, and chiller after dinner service.
- Clean grilling station after using it.

2.5.4 Handle & Receiving Ingredients

- Match the delivery to a purchase order.
- Log received items into your inventory.
- Allocate storage space for goods.

- Report to CDP or Sous Chef if there are that are damaged or lacking.
- Always weigh and calculate the ingredients according to the order.
- Always do First In First Out (FIFO) method store ingredient.
- Store the food properly such as wrapped and stored items at proper place.
- Labelling all ingredients properly (names, and date of storing).

2.5.5 How To Handle Food / Kitchen Waste

- Donate leftover food to waitress or stewards.
- Always do FIFO method store ingredients.
- Keep a close eye on portion control.
- Avoid over-preparation so that the ingredients don't spoil.
- Upselling menu with a lot of stock.