

CHAPTER II

ESTABLISHMENT BACKGROUND



Figure 2. 1 Blanco par Mandif Logo

Blanco par Mandif is the ultimate venture of Chef Mandif Warokka. Blanco par Mandif officially opened in June 2015. At first, Blanco par Mandif using chef table system. In the of 2017, Blanco par Mandif modified the restaurant where was only able to served 8 pax and now they can served 20 pax. Blanco par Mandif also open the restaurant at lunch by reservation only and for dinner they receive reservation and walk in guest.

The name of Blanco par Mandif has its own meaning. The name of “BLANCO” which means the restaurant located inside the area of Antonio Blanco Museum. The word “par” means partner and the word “Mandif” is the name of the owner which is the name of Chef Mandif Warokka.

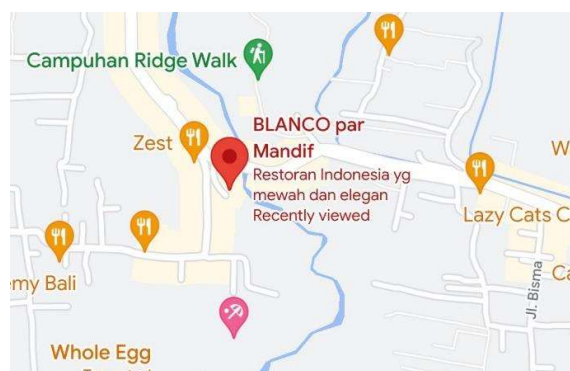


Figure 2. 2 Blanco par Mandif Maps Location

Blanco par Mandif proudly presents a different approach Indonesian heritage cuisine: degustation style. Nestled within the Blanco Renaissance Museum complex, its offer natural views of Tjampuhan River. From the bountiful harvest of Jimbaran Bay to the lush greenery of Kintamani Hills, Blanco par Mandif spares no effort in bringing you the best of the seasons. Truly, from nature to table.

To supervise everything is under control in any aspect. Resva Conita as the operational manager manages to be the message barrier of all divisions in the house. To be her right hand is Ahimsa Ghibran Parada, assisting her in creating the balance of the service and products. Together, they aim to put Indonesian Heritage cuisine on the international culinary map with Balinese warm hospitality delivering their core value nurturing nature and culture.

2.1 Vision, Mission, and Company Objectives

2.1.1 Vision of Blanco par Mandif

Become a fine dining restaurant that gives unforgettable experience for customers and with many displays of Indonesian food and drinks with international class.

2.1.2 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.

2.1.3 Company Objectives

Customer satisfaction is always guaranteed by Blanco par Mandif. Every customer who visits this restaurant for a meal does not leave feeling completely fulfilled, but they are happy with the services and gain new experiences including the food in the process.

2.2 Organizational Structure and Main Task

The organizational structure at Blanco par Mandif has changed a lot because many Blanco Par Mandif's staff were laid off due to pandemic situation, there is no sous chef and chef de partie anymore. There is only 2 commis, each commis handle 2 sections.

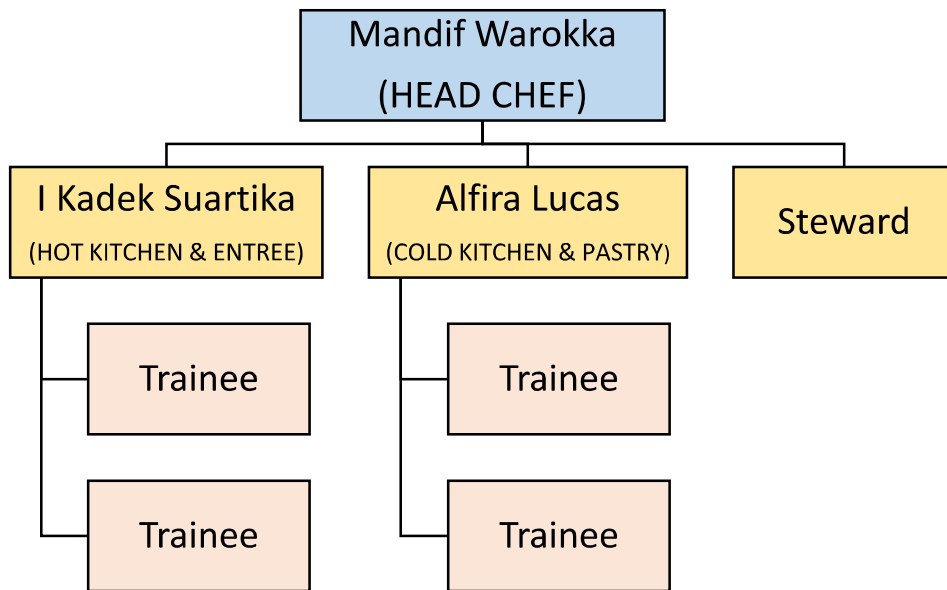


Figure 2. 3 Blanco par Mandif Kitchen Brigade

1. Head Chef:
 - Responsible for all sections
 - Invent new menu
 - Make sure the quality and consistency of the food
2. Commis Hot & Entrée
 - Responsible for the hot and entrée section
3. Commis Cold & Pastry
 - Responsible for the cold and pastry section
4. Steward
 - Responsible for cleaning the equipments used in the kitchen

5. Trainee

- Responsible for helping each commis according to the schedule that has been shared

2.3 Hygiene and Sanitation

Everyday all the staff and trainees should wear safety shoes, black t-shirt and black trousers when working in the kitchen. Nails should be trimmed, and they are not allowed to use nail polish. Hair should be tied, and we are not allowed to wear any jewelries. Before we start the preparation, all staffs and trainees must clean their hands with soap. All the surfaces of the tables must be cleaned before and after used, we sprayed it with chemical liquid to make sure the hygiene. All staff and trainees also routinely doing a general cleaning to clean the entire kitchen such as cleaning the refrigerator, kitchen exhaust, and brushing all the stoves and floor.

We use fresh ingredients every day. For the preparation, we put it in a tray and cover it with plastic wrap. If there is any waste when preparing the ingredients such as waste from vegetables; carrots, celery, and seafood, we usually keep it in our freezer or chiller so we can use it later for making stocks. After we finish preparing and closing, all the staff and trainees must clean their sections, sweep, and mop the floor. Blanco par Mandif has steward to clean every kitchen equipment that we used