

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 History of Restaurant

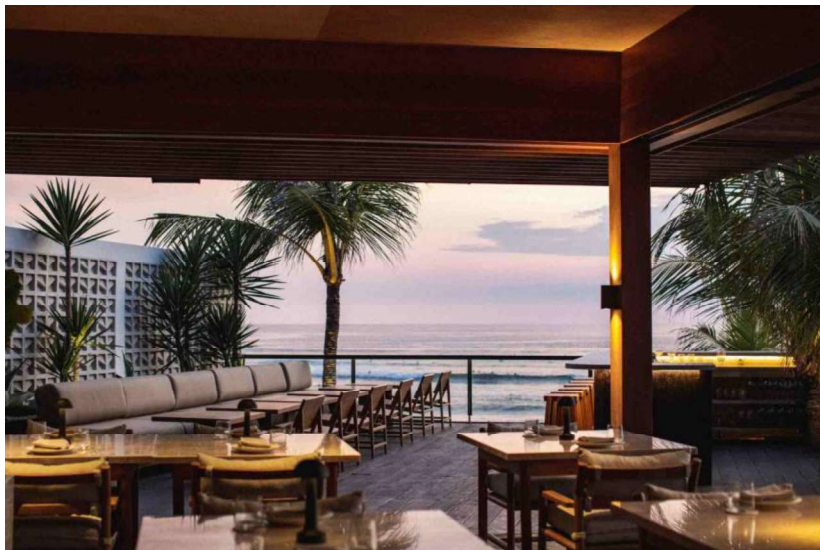


Figure 2.1 SKOOL Interiors

SKOOL is the first collaborative work between two of Bali’s biggest hospitality favorites: Tai Buddha (The Lawn, Times Beach Warung, Single Fin Bali) and Adam McAsey (Bikini Restaurant Bali, Sister Fields, Bossman) which combines the concepts of 'Primitive Cooking' and 'Modern Dining' with indoor and outdoor settings facing the sea. SKOOL is officially opened in April 2022

Embracing the principle of “Primitive Cooking – Modern Dining”, SKOOL is an open-flame kitchen on the waves, with a destination restaurant for guests wishing to immerse themselves in a culinary-forward experience in an incomparable setting. Grilling is the heart and soul of the restaurant, and it shines through in every dish. SKOOL Kitchen Bali is being one of the Best Restaurants in Bali to Book Right Now version of Qantas, less than two months after opening.

The restaurant embraces a primitive cooking style, enhanced by flames and fueled by natural wood and charcoal embers. The food menu itself displays

a modern taste with a distinctive fire grilling method resulting from a combination of essential ingredients, skills and fire executed on point by Chef Val.

Gaining extensive experience in various Michelin-starred restaurants both classic and contemporary fine dining in Southeast Asia and with a Diploma in Restaurant and Culinary Operations from Republic Polytechnic Singapore, Chef Val brings these skills to SKOOL Kitchen as Executive Chef. Chef Val culinary skills are reflected in the primitive cooking and modern dining principles that are evident in every SKOOL dish. Chef Val delivers an honest modern menu with a burning edge with every dish being graced by flames, powered by natural wood and charcoal embers. Chef Val has previously held Michellin-Starred restaurants, Relais & Chateaux Saint Pierre and three Michellin-starrred Odette Restaurant, Hong Kong's Season Restaurant and Viceroy Resorts in Bali.

2.2 Restaurant Establishment

2.2.1 Logo



Figure 2.2 SKOOL Kitchen Logo

2.2.2 Location and Opening Hours

SKOOL Kitchen Bali

Address : Jl. Pura Dalem, Canggu, Kec. Kuta Utara, Kabupaten Badung, Bali 80361

Phone : +62 (0) 811-3800-4952

Website : <https://www.skoolkitchen.co>

Instagram : [@skoolkitchen](https://www.instagram.com/skoolkitchen)

Opening Hour : Monday – Sunday (5.00 p.m – 12.00 a.m)
(Close order at 10.30 a.m)

2.2.3 Features of SKOOL Kitchen

SKOOL Kitchen offers many features for the guest to explore. SKOOL offers plenty of space and different seating options for guest to choose whether to sit in indoor at dining room, chill out at the bar terrace or watch the kitchen action from the chef’s table and bar area. These are the explanation of the seating options :

1. Dining Room

SKOOL dining room is so relaxed intimate space ideal for guests to enjoy the company of each other. It have large spacious tables, decorated beautifully with rattan and plush chairs.

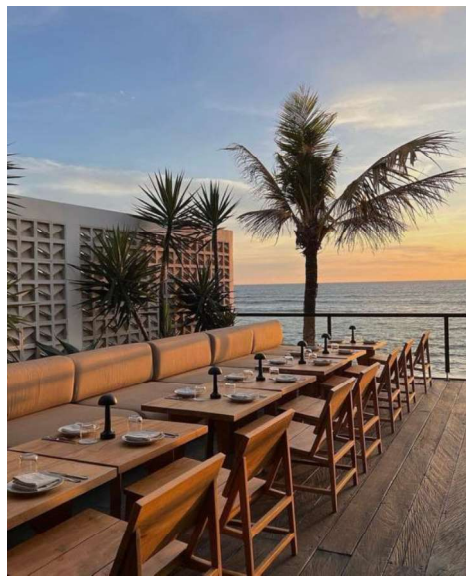




Figure 2.3 Dining Room

2. Bar Terrace

From this seating, you can enjoy the breathtaking sunset view while listening to the wave crash that creates an awe-inspiring backdrop for a memorable dining experience. An on the right side there is a bar and you can watching the bartenders craft your drinks while enjoy the sunset.



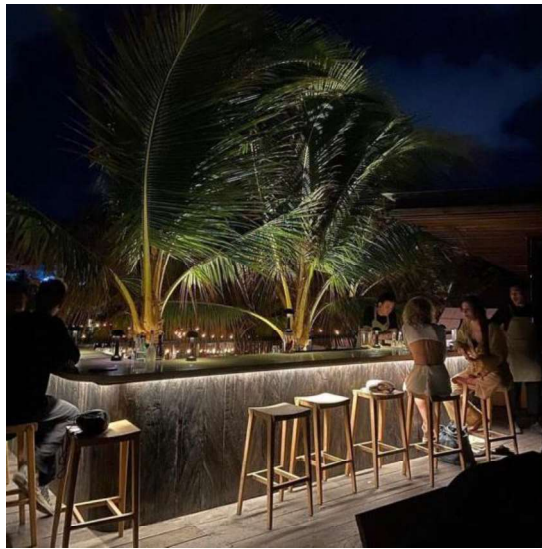


Figure 2.4 Bar Terrace

3. Chef Table and Bar Table

Chef table is an interactive and exciting space where 10 wooden chairs run along one impressive counter. Slightly elevated, guests directly face the open kitchen, as if they were front-row spectators attending a performance. Action takes over while dishes are crafted before their eyes and chefs interact and serve the guests directly.

And also for the bar table has 7 wooden high chairs along an impressive counter. This is the perfect space to begin an anticipated meal or finish off the night by watching the bartenders craft your drinks while listening to SKOOL tunes.



Figure 2.5 Chef Table and Bar Table Counter

2.2.4 The Menu

<h1>SKOOL</h1>	
<p>DINNER OPEN FLAME KITCHEN WHERE EVERY DISH IS TOUCHED BY FIRE</p>	
<p>SMALLS</p>	
Yakitori chicken skin, smoked creme fraiche	45/ea
Grilled Flores oyster, lardo, szechuan vinaigrette	45/ea
Murotsu bay oyster, yuzu, charred jalapeño	75/ea
Fireplace pumpkin, hazelnut, coconut yoghurt	80
Ash-baked beetroot, straciatella, hibiscus	90
Hay-smoked amberjack tartare, seaweed, rice crackers	130
Iberico pork jowl, grilled kale, sauerkraut	160
Grilled wagyu sweetbread, honey, spring onion	190
Woodfired bone marrow on toast, capers, onion jam	210
Foie gras terrine, smoked grapes, linden honey	240
<p>MAINS</p>	
Half organic chicken, courgette & fennel, chicken glaze	200
Crispy pork belly, wholegrain mustard	260
Argentinian red prawns, smoked paprika butter	440
Seasonal wild fish fillet, glazed white beans, kaffir lime	300
Darling Downs, wagyu ribeye MB4/5	860
Miyazaki, A5 wagyu striploin	1600
Carrara 640, wagyu porterhouse MB6/7	305/100g
Pinnacle, wagyu porterhouse MB9+	385/100g
Miyazaki, A5 wagyu ribcap	495/100g
Grilled baby gem lettuce, buttermilk, cured egg yolk	60
Charred cauliflower, furikake, cultured cream	80
Slow-roasted eggplant, currant relish, cashew	80
Charred greens, lemon zest, olive oil	80
Gratin potatoes, Grana Padano, charred onions	130
<p>TREATS</p>	
Charred strawberries, smoked yoghurt, toasted meringue	90
72% Araguani chocolate, grilled banana, peanut toffee	90
Sticky date pudding, smoked milk ice cream, butterscotch	90
Charred pear crumble, whiskey ice cream, custard	130
FEED ME	795 p/p
<p>All prices are subject to 10% government tax & 7% service charge. Prices are in thousands of rupiah.</p>	

Figure 2.6 Food Menu

SKOOL

DRINKS

OPEN FLAME KITCHEN WHERE EVERY DISH IS TOUCHED BY FIRE

COCKTAILS

SKOOL MARTINI Gin, white vermouth, dry vermouth, pineapple	130
CAMPARI SOUR Gin, Campari, whites, lemon, honey	120
GIN SOUR Gin, white vermouth, green apple, lemon	135
CHOCOLATE MARTINI Grey Goose, cacao white	150
WATERMELON MOJITO White rum, basil, watermelon, mint	140
BURNT LEMON DAIQUIRI Dark rum, burnt lemon, agave	130
THE SOUR White rum, lemon, orgeat, Lambrusco	130
MARGARITA SOUR Tequila, Yuzu, lemon, whites	140
BERRY MARGARITA Tequila, berries, lemon, chocolate	145
BOULEVARDIER Monkey Shoulder, Branca Menta, Aperol, lemon, orange marmalade	150

MOCKTAILS

GINGER BASIL FIZZ Green tea, ginger, basil, fizz	75
CUCUMBER MINT Coconut, cucumber, mint	75

BEERS

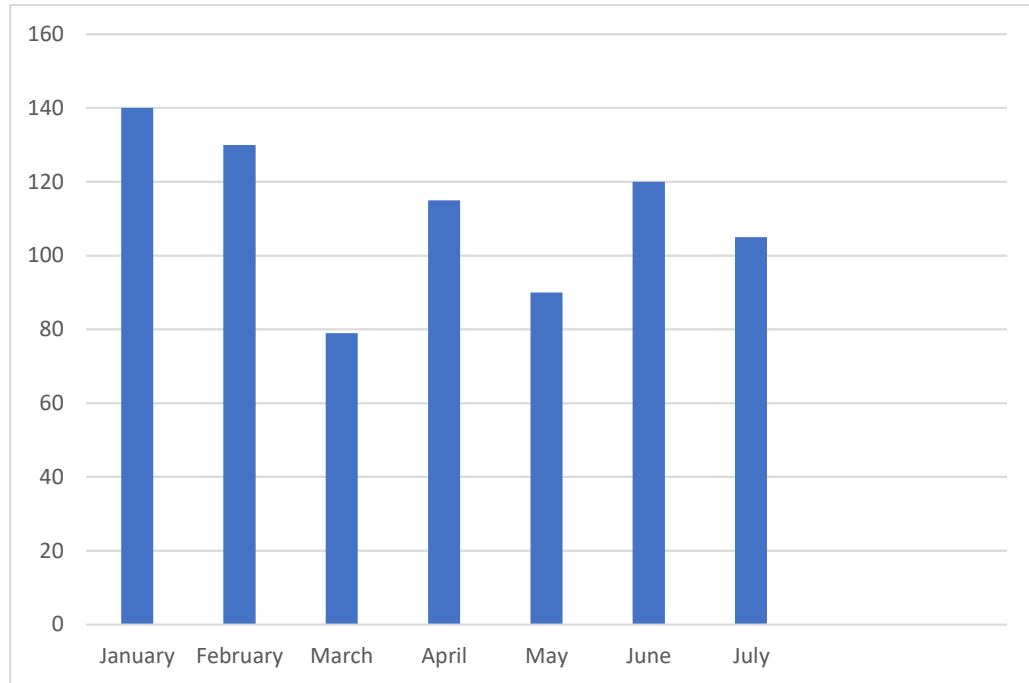
Heineken Lager	75
Kura Kura Lager	75
Kura Kura Island Ale	85
Corona Pale Lager	95
Black Butte Porter	155

All prices are subject to 10% government tax & 7% service charge. Prices are in thousands of rupiah.

Figure 2.7 Drink Menu

2.3 Average Occupancy

Table 2.1 Restaurant Occupancy Rate

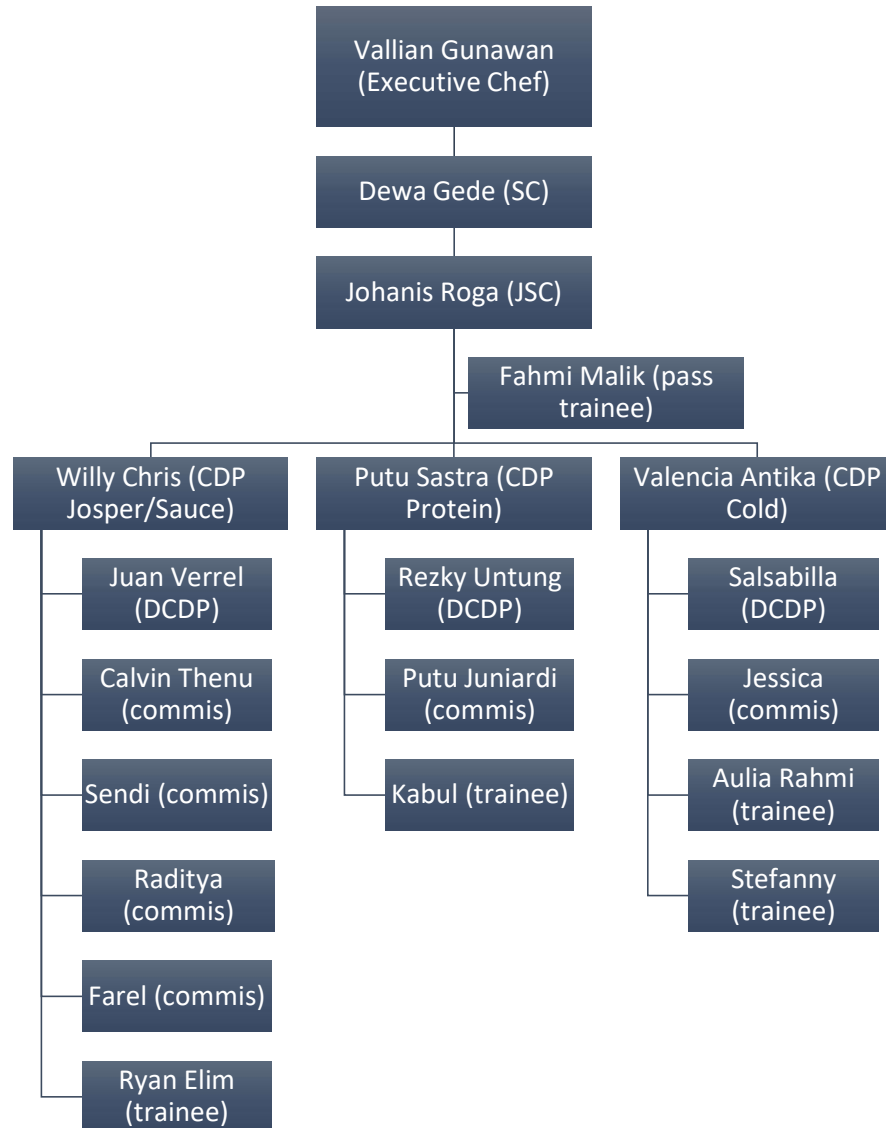


The occupancy rate of SKOOL per day can be seen in the bar chart above that counted from January 2023 up to July 2023. From that we can accumulate the guest rate at SKOOL is up to 75 – 140 guests per day.

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 Ramadan, it returns to over 80%. So, while my internship, the average occupancy rate was roughly 80%.

2.4 Kitchen Bridge and Job Description

Table 2.2 Kitchen Bridge



These are the main tasks of kitchen department team:

1. Executive Chef :

- Ensuring that all food meets the highest quality standards and is served on time.
- Planning the menu and designing the plating presentation for each dish.
- Creating new recipes to regularly update the menu.

- Keeping track of new trends in the industry.
- Incorporating feedback from restaurant staff and patrons to make improvements or resolve issues.
- Enforcing best practices for safety and sanitation in the kitchen.
- Interacts with guests to obtain feedback on product quality and service levels.
- Ensure that weekly work schedules and annual leave planners are administered and filed correctly.
- Hiring and training all kitchen staff such as cooks and trainees to prepare and cook all the menu items.

2. Sous Chef

- Calling ticket clearly.
- Manage all activities in the kitchen, including food preparation and production, and management and training of kitchen staff.
- Assure kitchen personnel is trained in best cleanliness and sanitation practices.
- Manage the kitchen team in the Chef de Cuisine's absence. Organize and responsible for every function or events.
- Assure adherence to all standards of food quality, preparation, recipes and presentation in conjunction with the specifications.
- Performing administrative tasks, taking stock of food and equipment supplies, and doing purchase orders.
- Managing the kitchen inventory and ensuring supplies are fresh and of high quality.
- Approving and "polishing" dishes before they reach the customer.
- As the right hand of executive chef.

3. Junior Sous Chef

- Calling ticket clearly.
- Directing the food preparation process and delegating tasks.

- Ensure consistent and smooth running of food production.
- Assisting the executive chef or sous chef to create menu items, recipes and develop dishes.
- Helped supervising all kitchen stations.
- Ensuring the kitchen meets all regulations including sanitary and food safety guidelines.
- Approving and “polishing” dishes before they reach the customer.
- Assure adherence to all standards of food quality, preparation, recipes and presentation in conjunction with the specifications.
- Performing administrative tasks, taking stock of food and equipment supplies, and doing purchase orders.

4. Chef de Partie

- Ensure that food products, presentation and plating are on the highest quality and are prepared to serve in a timely manner.
- Responsible for the supervision of all stewards and their activities within the kitchen department.
- Ensure that the overall kitchen department is motivated and that positive feedback on work performance is given.
- Identify strengths and weaknesses and provide timely feedback to the individual.
- Ensure that all food items are prepared as per standard recipe cards while maintaining portion control and minimizing waste.
- Monitor stocks.

5. Demi Chef

- Relays orders to the station cooks and ensures station’s each menu item is responsible for is prepared on time.
- Oversees all preparation, cooking and presentation for plates.
- May be required to assist with cooking, preparation and plating when station chefs are absent.
- Ensures that all health and food safety standards are practiced.

- Helps troubleshoot any kitchen issues that may arise.
- Make sure all components are ready to use.
- Monitoring stock.
- Making preparation list.

6. Commis

- Setting up workstation with all needed ingredients and cooking equipment.
- Follow the instructions and recommendations from the immediate superiors to complete the daily tasks.
- Cooking order according to food health and safety standards.
- Handling multiple food orders at one time.
- Keeping the workstation and kitchen equipment clean, organized and sanitized.
- Assisting trainees in preparing food and helping other team members when needed.
- Make sure all components are ready to use.
- Accurately measuring all ingredients, preparing all ingredients, which includes seasoning, washing, peeling, chopping,
- Receiving deliveries and verifying that all ordered items have been delivered and are of good quality.
- Taking inventory of restaurant suppliers and notifying the supervisor of low or depleted supplies,
- Performing basic cleaning duties and ensuring that work stations are properly sanitized,
- Plating and presenting all items as Chef de Partie's instructions.

7. Steward

- Ensure the kitchen is clean, well maintained and organized at all times.
- Ensure floors are dry and clean at all times.
- Collects and removes trash from all areas in the kitchen.

- Ensure waste bin area is kept clean and tidy.
- Carry out general cleaning as directed to include sweeping, mopping up, washing up, emptying of rubbish bins and boxes ensuring placement in the correct containers.
- Responsible for cleaning all cooking utensils, pots, pans and other f&b related items for the kitchen.
- Transporting all cleaned utensils to all corresponding storage areas.

8. Trainees

- Set up station for service.
- Responsible for helping each commis according to the schedule that has been shared.
- Perform opening, closing, and side work duties as instructed.
- Assists with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas.
- Follows recipes, portion controls, and presentation specifications as set by the restaurant.
- Prepares all food items as directed in a sanitary and timely manner.
- Maintain cleanliness and organization of all storage areas.
- Helping any position in the Kitchen that is in need of help.
- Organizing and correctly storing food supplies.
- Restocks all items as needed throughout shift.

2.5 Hygiene and Sanitation

Hygiene and Sanitation Standard in SKOOL Kitchen is description below :

1. Personal Hygiene

- Nail should be short, clean, and free from nail polish.
- Wear black clean clothes, black long pants, and black high socks.
- Not wearing jewelry
- Wearing safety shoes
- Tie hair back

- Use clean apron everyday
- Wash hand regularly; after sneezing or coughing, before handling foods, after handling raw foods, and after using the bathroom.
- Use a clean utensils for tasting food.
- Wear disposable gloves over the top of the wound strip if we have wounds on our hands.
- Using hand gloves for handling ready food
- Using tweezers for plating

2. Kitchen Hygiene & Sanitation

- Make sure working station is clean before shift end.
- Use specific soap to wash all the cutlery's, plates, and all tools and equipments in the kitchen.
- Using different cutting board for dairy product, vegetable, meat, and fish.
- Cooking utensils and equipment such as cutting boards and knives must be thoroughly cleaned between dealing with foods and must using a different cutting board according to the standard.
- Use different soap for washing hands, washing ingredients, and washing the dishes.
- Clean the chiller, dry store, cold room everyday before shift end.
- Clean the freezer every one month when do inventory.
- Deep cleaning of the kitchen as a whole is usually done once a month to maintain cleanliness.
- Always wash the working 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.
- Sweeping and wet mopping floors and ensure the floor is dry and clean from dirt or oil to minimize accidents.

- Cleaning all surfaces, including countertops, handles and knobs, refrigerator handles, stove, ovens and other appliances.

3. Ingredients

- Make sure the ordered ingredients are as desired.
- Always scale the ingredients that comes.
- Make sure all the food that comes directly is put in its proper place.
- Report to sous chef or junior sous chef if the ingredients that do not comply with kitchen standards for returns.
- Gather all ingredients before processing under running water.
- Always do First In First Out (FIFO) method store ingredient.
- Fresh ingredients and finished products are separated in the chiller to prevent contamination.
- Store the food properly such as wrapped and stored items at proper place or identify which foods must be kept at room temperature, which must be refrigerated and which must be frozen.
- Make a material inventory every day .
- Labelling all ingredients properly (names, used by which sections, and date of storing)

Table 2.3 Color Coded Cutting Board Guide

White	Dairy Products
Blue	Raw Fish or Seafood
Green	Fruits and Vegetables
Yellow	Raw Poultry
Red	Raw Meat