

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 Background of Arouna



Figure 2.1 Arouna

Arouna is located in Kerobokan, Badung, Bali. Before being named 'Arouna', Arouna cafe was formerly called Chef Cakes, in its long journey, Chef Cakes has enthusiasts and runs B2B (Business to Business). The cafe used to be not that big. They only sell pastry and don't sell bread, Viennoiserie and don't have a hot kitchen yet. But over time, they were able to build their business with the name AROUNA as it is today, Arouna will open in mid-April 2022, and for now Arouna will be opening new branches in several places in Bali. Now, Arouna already has a hot kitchen, bread and viennoiserie with an expanded menu as well. The owner of Arouna is chef Arouna Ilboudo, he is a chef consultant, patissier and chef de cuisine.

2.2 Menu Of Arouna

The type of food provided at Arouna is typical of France, for the hot kitchen they have a breakfast menu, pasta, pizza, sandwiches, quiche, salads and for the cold kitchen they produce the Pastry, Bread and Viennoiserie sections. For the pastry menu, the best sellers are gianduja and parist-brest. And for them they also have mini bar and have a best-seller, hot cappuccino. At Arouna, all food is halal, so it is safe for consumption for Muslims.

2.2.1 Hot Kitchen Menu

For the menu in the hot kitchen, Arouna has a variety of menus. For the hot kitchen itself, they also have a breakfast menu, namely Le Parisien American Breakfast, Poached Egg Salmon, French Toast and Hamer n Cheese Croissant, one of their best selling breakfast menus, namely the American Breakfast. Even though food menus such as baguettes and others are taken from the bread division, the American breakfast menu is one of the most popular breakfast menus at Arouna



Figure 2.2 Pasta A la Arabiatta

Homemade fresh flat pasta serves with spicy sauce made from tomatoes cooked with chilly.



Figure 2.3 Pasta Chicken Pesto

Pasta Chicken Pesto consists of pasta, pesto (garlic, olive oil, basil, parsley, almonds) in a blender until smooth. Mixed into pasta and served with panseared chicken, parmesan cheese, and other condiments..



Figure 2.4 Pasta A la Provencale
Homemade fresh flat pasta serves with sauteed vegetables and herbs de provence.



Figure 2.5 Pasta Carbonara.
Made with flat pasta, cooking cream, milk, egg yolk and seasoning. Garnished with parmesan cheese.



Figure 2.6 Ravioli Cheese
Square pillow shaped pasta stuffed with cheese and serves with cream sauce.



Figure 2.7 Margarita Pizza

Flattened bread dough spread with a thick tomatoes sauce and mozzarella cheese toppings.



Figure 2.8 Ham And Cheese Pizza

Flattened bread dough spread with a thick tomatoes sauce, beef ham and mozzarella cheese toppings.



Figure 2.9 Veggie Pizza

Flattened bread dough spread with a thick tomatoes sauce, mushroom, capicium and mozzarella cheese toppings.



Figure 2.10 Veggie Calzone

Folded bread dough spread with a thick tomatoes sauce, mushroom, capcicum, and mozzarella chese toppings.



Figure 2.11 Beef Calzone

Folded dough filled with a thick tomatoes, minced beef and mozzarella cheese toppings.



Figure 2.12 Beef Burger

Made from a burger bun and filled with beef patty, red cheese, pickles, sliced tomatoes, caramelized onions and shallots. Then served with chili sauce and french fries.



Figure 2.13 Chicken Burger

Made from a burger bun and filled with deep fried chicken, red cheese, red onion, tomato slices and pickles.



Figure 2.14 Cheese Panini

Fresh homemade bread filled with tomato, cheddar and mozzarella cheese and toasted.



Figure 2.15 Bolognese Panini

Fresh bread fill with flavored homemade bolognese, mozzarella and toasted.



Figure 2.16 Chicken Panini

Fresh panini bread filled with flavored chicken curry, mozzarella and toasted



Figure 2.17 Croque Monsieur

A sandwich consisting of emmental cheese, beef ham, and buttered bread



Figure 2.18 Quiche Loraine

Savory open flan and pastry crust filled with emmental cheese and beef bacon.



Figure 2.19 Cheesy Quiche
Savory open flan and pastry crust filled with blue cheese, emmental cheese



Figure 2.20 Vegetable Quiche
Savory open flan and pastry crust filled with marinated and grill vegetables and emmental cheese.



Figure 2.22 Chicken Curry Quiche
Savory open flan and pastry crust filled with marinated chicken curry and emmental cheese.



Figure 2.23 Greek Salad

A salad of lettuce and raw vegetables such as cucumbers, tomatoes and onions garnished with olive oil, feta and dressed with olive oil and vinegars



Figure 2.24 Caesar Salad

A salad of romaine lettuce tossed with caesar dressing, a coddled pouch egg, garlic, and grated parmesan cheese topped with croutons.



Figure 2.25 Le Parisien

Fresh squeezed orange juice, Hot drink selection (long black/cappucino/tea), Croissant, chocolatine, baguette serve with butter, orange marmalade & strawberry jam



Figure 2.26 American Breakfast

Fresh squeezed orange juice, Hot drink selection (long black/cappuccino/tea), Beef bacon, Egg of your choice (omelets/scramble egg/fried egg/pouch egg) serve with stir fried mushroom & tomato



Figure 2.27 Cafe Viennoiserie

Hot drink selection (espresso/long black/cappuccino/tea) and choices of viennoiserie (2 choices of mini viennoiserie)



Figure 2.28 French Toasts

Brioche soak in coconut milk then pan fried, Selection of hot drink cappuccino/long black/cappuccino/tea), Water (natural still water/sparkling water)



Figure 2.29 Poached Egg with Smoked Salmon

2 poached eggs on a large toasted english muffin served with smoked salmon avocado chunk topped with holondaise sauce.



Figure 2.30 Ham and Cheese Croissant

Butter croissant filled with asparagus, lettuce, beef ham and fried egg.

2.2.2 Pastry Menu



Figure 2.31 Pastry Menu



Figure 2.32 Pastry Menu



Figure 2.33 Pastry Menu



Figure 2.34 Pastry Menu



Figure 2.35 Pastry Menu

Cold kitchen pastry has quite a lot of various pastry menus, including:

Gianduja

Gianduja is a pastry that contains praline milk chocolate, milk and dark mousse, and chocolate cake. Then covered with milk chocolate mixed with hazelnuts. Gianduja is one of the best-sellers in Arouna.

Macaroons

Macaroon is a pastry product at Arouna. Macaroon has 4 variants produced by Arouna, namely chocolate, raspberry, passion fruit and vanilla flavors.

Raspberry Cheesecake,

Is one of the popular menu as well. The filling for the cheesecake is crumbs (poppits) which are mixed with butter, sugar, almonds, hazelnuts, for the cheese itself it is mixed with yogurt, whipped sugar and a little gelatin. Then after printing, put raspberries in the middle as the filling.

Flan Pattisier

Pastry in the form of a tart with a fairly high shape and not like tart in general. This tart is filled with cream which is almost similar to pastry cream, then filled in the tart and baked together with the cream.

Chocolate Eclairs

Chocolate eclair filled with chocolate cremeux inside, topped with chocolate glaze and affixed with chocolate mark.

Eclair Coffee

Coffee eclair filled with coffee cream and decorated with milk mousse, and sprinkled with grated chocolate cookies.

Raspberry Passion Fruit Eclair

Raspberry passion fruit eclair is an eclair that uses raspberry mousse and passion fruit as its filling and added raspberries in the middle.

Paris-Brest

Made from a choux dough base filled with caramel mousse, caramel paste, hazelnut pralines, and decorated with hazelnuts.

Vanilla Raspberry Tart

Vanilla dough filled with almond cream and frozen raspberries and in the oven at the same time. Then use vanilla mousse as garnish and raspberry jelly.

Apple Tart

Basic vanilla dough filled with almond cream and apple slices and put into the tart and then in the oven at the same time

Lemon Tarts

Basic vanilla dough that has been baked and filled with lemon cream consisting of whole eggs, sugar, lemon juice, butter. Then garnished with meringue and torched.

Chocolate Tarts

Chocolate tart uses basic chocolate dough which is baked in the oven and filled with chocolate ganache (cream, chocolate

corveture, honey) and poured into the chocolate tart and then given cocoa beans as a garnish.

Chocolate Caramel Tart

The basic chocolate caramel tart uses basic cooked chocolate dough and is assembled using chocolate sponge cake, caramel, chocolate mini bon-bons and chocolate mousse which are molded into dome shapes and sprinkled with chocolate glaze.

Chocolate Lava

The Chocolate Lava menu is made by the pastry chef, but this menu is used in the kitchen, the pastry only makes it and when there is an order, the kitchen division will bake it. Chocolate lava is also made to order for hotels. This chocolate lava is not for pastry display, but is still a pastry product.

Chocolate Cake

Basic Chocolate cake with a chocolate ganache filling, covered with chocolate and white chocolate mix nut

Marble Cake

Chocolate base and vanilla cake base, the ratio of egg yolks to chocolate cake and vanilla is 1:2, so that the vanilla cake dominates.

Financier

Financier is made from almond flour, egg whites, flour, powdered sugar and melted butter. The use of butter must be until brown, with the aim that the flavor and aroma of the financier come out.

Madelaine

Madelaine uses ingredients such as milk, sugar, flour, melted butter, eggs, baking powder, lemon zest and a little cinnamon powder. All mixed and then printed using a shell shape mold.

Chocolate Cookies

The ingredients for chocolate cookies are brown sugar, white sugar, eggs, butter, flour, baking powder, cocoa powder, choco chips. All mixed and put in a round mold, in the oven and garnished with chocolate ganache and chocochips.

Peanut Butter Cookies

The ingredients are almost similar to chocolate cookies, but peanut butter cookies use peanut butter and peanut powder. In the oven and garnished with a mixture of peanut butter and caramel and topped with peanuts.

2.2.3 Viennoiserie And Bread Menu



Figure 2.36 Budget



Figure 2.37 Croissant



Figure 2.38 Viennoiserie And Bread Menu



Figure 2.39 Viennoiserie And Bread Menu

Except for pastry and hot kitchen, bread and viennoiserie at Arouna are made into one and no different sections, and all pastry products use a stock system. Some bread and viennoiserie products also use a stock system, such as toast, sourdough and raw croissants. For products selling section bread and viennoiserie, croissants and baguettes are products with quite high sales.

Viennoiserie also has quite a large variety of products, including:

Croissants

Croissants are one of the best-seller viennoiserie. Plain croissants are usually used in the kitchen to make ham and cheese croissants and la parisien.

Pain Au Chocolate

Pain au chocolate is a product that is filled with a chocolate bar in the middle.

Almond Croissants & Mini Almond Croissants

Croissant filled with almond cream and covered with almonds. Once in the oven, garnish with icing sugar.

Pain Suisse

Pain suisse is also a popular one at Arouna, pain suisse is filled with pastry cream and choco chips.

Apple Danish

Apple danish is filled with apple pieces soaked in a solution of sugar, water and vanilla bean, and cooked until the apples wilt, then the dough is in the shape of a box and filled with almond cream and apples and then covered with a net-shaped dough.

Danish Raisin

Using basic viennoiserie dough, roll the danish roll with a sheeter machine and cover with pastry cream then put cinnamon powder and raisins, roll until everything is covered and leave it in the freezer until it sets until it can be cut immediately.

Danish Vanilla

Danish vanilla is round and molded using a ring before being in the oven. Danish vanilla using pastry cream in the middle. After it is in the oven, add brown sugar in the middle and torch it until it caramelizes and covers it with clear glaze on the sides.

Raspberry Croissants

Raspberry croissant has white and pink colors which are measured and shaped like a plate, in the middle is given raspberry jam and covered with a little clear glaze on top.

Danish Passion Fruit

Danish Passion Fruit has two layers, the bottom is the base, and the top is hollowed out using a ring cutter and given a passion fruit almond print in the middle of the hole. After being in the oven, decorated with passion fruit clear glaze and almond slice.

Ham n Chesse Croissant

Ham n cheese croissant uses pieces of red cheese and emental cheese and pieces of ham. And formed rectangular and printed to resemble a net.

Kouign-aman

Arouna's signature aman kouign is made using leftover trimmed croissants dough and leftover molds from other products. Fill it in a cup that has been smeared with oil and weighed, then put it in the oven and sprinkled with powdered sugar.

Bread becomes a breakfast snack in the morning. In the hot kitchen, bread is used for breakfast snacks and other snacks that require bread, some bread products include:

Baguette

Baguettes are eaten for breakfast at Arouna. Made using flour, starter, yeast, salt and water. At arouna, baguettes are made at night, so that in the morning customers can immediately enjoy warm and freshly baked baguettes. after it is made, leave it in the cool room until it expands and can be baked in the oven. Baguettes at Arouna also run out almost every day.

Farmer's Bread

Farmer bread is made from flour, pain fort, starter, yeast, salt and water. Just like baguettes, farmer bread is also made at night and immediately displayed.

Multigrain Bread

The multigrain bread dough is taken from the farmer bread dough which is mixed with multigrain seeds and divided into 2 parts.

Sesame Bread

The sesame bread dough is taken from the baguette dough which is mixed with multigrain seeds, the sesame bread is decorated on top with sesame seeds before being baked. Multigrain bread and sesame bread are also made at night.

Sourdough

Sourdough is made from flour, starter, salt, honey, vinegar and water. Sourdough is made during the day when croissants are made. Sourdough is made to prepare during the day before being in the oven at night for display, sourdough can also be baked more if there is an order. Sourdough also made stock kitchen for breakfast.

Pain De Campagne

Made from flour, rye, starter, salt, yeast and water. Pain de campagne is made with sourdough during the day. After resting 2-3 times, weighing and dividing by 2, rested again and shaped and then put in the cool room, then transferred to the chiller for later in the oven at night together with the sourdough.

White Toast

Base white toast namely, flour, sugar, salt, yeast, butter, and water. White toast is made when the stock of white toast is running low or when an order comes in. White toast is stocked in the chiller, 1 loaf gets 10 pieces for 1 pack.

Brown Toasts

The basic recipe for brown toast is almost the same as white toast. However, a little added whole wheat.

Brioche Bun

Brioche is made from flour, eggs, sugar, salt, yeast, butter and milk. For the kitchen section, Brioche for french toast. The ingredients for the burger buns and the brioche are the same, after the burger buns are made they are printed using a ring and slightly flattened then proofed and in the oven at 180 degrees, the burger buns are also stocked in the kitchen.

Pizza Dough

For pizza dough, the hot kitchen section does not make it for their stock, but the bread section makes the raw materials and is molded by the hot kitchen section. The ingredients for pizza dough include flour, yeast, salt, sugar, olive oil and water, weigh according to weight, and wrap using plastic wrap, then store in the freezer.

English Muffin

English muffins are made from flour, yeast, salt, sugar, butter, fresh milk. English muffins are used for menus in the kitchen, English muffins are round in shape and printed using a ring cutter and covered on top using baking paper and stacked with a tray.

Panini

Panini is made from flour, salt, sugar, yeast, water. Because it uses a small amount of sugar, the panini tends to be white. Paninis are rectangular in shape. Before being in the oven, it is usually allowed to stand for a while until it expands slightly and then in the oven at a low temperature for 15 minutes or more.

Bread Pudding

Bread pudding uses a mixture of croissants and other Viennoiserie leftover products, added milk, eggs and sugar. Mixed and printed using a large ring that has been sprayed with oil spray and then put in the freezer or cool room until completely set.

2.3 Concept of Arouna & Operational Hours

The concept they use is a French cafe that has a chill feel and is not crowded. behind there is a relaxing place (gazebo). So customers can choose to sit indoors or outdoors, Arouna has a seating capacity that can be occupied by 2 people, 6 people to 10 people. They operate from 06.30 am - 10.00 pm.

2.4 Kitchen Hierarchy

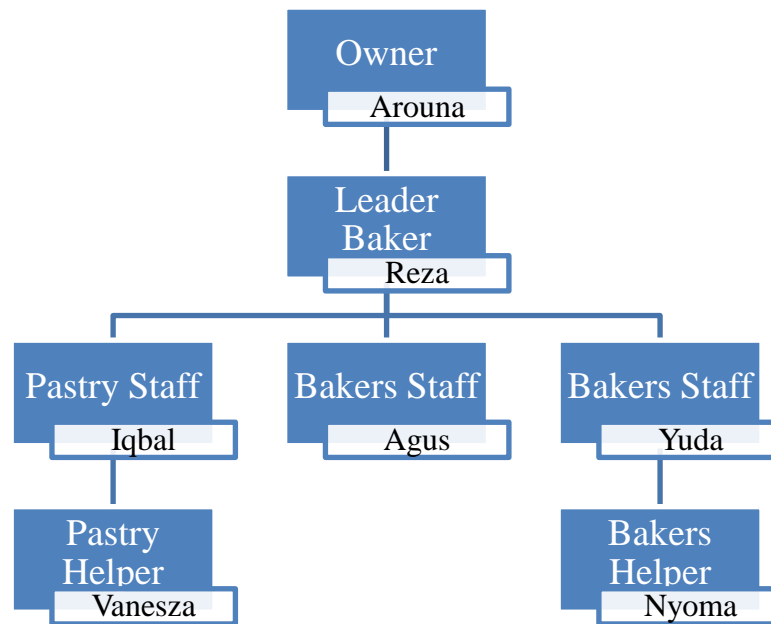


Figure 2.40 Kitchen Hierarchy

2.5 Job Description

2.5.1 Owner

1. Creating a new recipes
2. Ensure product quality
3. Serving food that looks beautiful and delicious

2.5.2 Leader

1. Distribution of work schedules for staff.
2. Involved directly in the manufacture of products.
3. Supervise production activities.
4. Make a request for goods or groceries (food request).
5. Responsible for creating discipline at work.
6. Responsible for the smooth running of work.

2.5.3 Staff

1. Executing instructions from CDP/CHEF.
2. Make products.
3. Disciplined and organized at work.

2.5.4 Helper

1. Following the instructions from CDP/CHEF.
2. Help make products.
3. Responsible for the task.
4. Help prepare tools and materials.

2.6 Sanitation Standard And Personal Grooming

2.6.1 Hygiene Standards In The Hot/Cold Kitchen

1. Nails should be kept short and clean.
2. Hair is always tied up (for women) and must be neat and not long (for men).
3. Always wear clean and tidy aprons and clothes.
4. Use a hairnet/hat head protector.
5. Wear clean and neat shoes.

2.6.2 Standard And Sanitation Of Arouna In Cold Kitchen

1. Cleaning the refrigerator/chiller area.
2. Wipe the table that has been used and clean it with soap/cleaning liquid after finishing the activity.
3. Sweep and mop the floor after finishing activities in the kitchen.
4. Clean and wipe the tools that have been used.

2.7 How To Handle And Receive Cold Kitchen Goods/Food Ingredients

- The chocolate used is stored in the cooling room. Also food products such as marble cake/chocolate cake are stored in the cooling room so they last longer (except for wet dough stored in the freezer)
- Fruits such as apples or bananas used for section pastry are stored in the cooling room to keep the fruit fresh.
- Apart from pastries, Viennoiserie also keeps quite a large amount of croissant dough in the freezer (this is made when there is an urgent order).
- Pastry also keeps stock of cookie dough that has been printed (this is made when there is an order).
- Raw materials such as chocolate, whipping cream, butter etc. are stored in the cooling room.
- Usually in Arouna, especially pastry and viennoiserie, they use a stock product system. They make quite a lot of product stock for the next day and store it in the freezer so it lasts longer.
- For stocks such as ganache, mousse, jam, pastry cream etc., put them in containers and store them in the chiller.
- Storage in storage for equipment and cooking materials.

2.8 Food Waste Handling

- In Cold Kitchen Arouna has leftovers such as sponge cake crumbs, poppits/crumbs, leftover macaroon or leftover trimmings on the edges of the croissant dough. Usually it is collected and can be used to create a new menu or for croissants, you can add the remaining trimmings and combine them with the croissant ingredients to be made.
- Croissant dough trimming is used as a kouign-Aman menu.
- Products that do not sell well on display such as croissants and other viennoiserie products will be set aside to be made into bread pudding.