

## **CHAPTER II**

### **ESTABLISHMENT BACKGROUND**

#### **2.1 LACI HISTORY**

LACI Restaurant first opened in December 2019 only for a few months due to the Covid outbreak. At that time, the LACI concept was towards all day dining with the nuances of Australian Western cuisine. After conducting market research in Canggu and finding not too many restaurants with the Modern Indonesian concept, this concept is considered to be able to attract many international and domestic guests. In August 2022 LACI re-opened with the concept.

The following is the background of the name LACI: We believe that food is more than just food—it is an experience that can create lasting memories.

Just like the treasures found in a drawer ("LACI" in Bahasa), we aim to bring you the delightful and exciting taste of modern Indonesian cuisine. Our dishes are crafted with passion and creativity, using locally sourced ingredients and innovative techniques.

We invite you to join us, where every bite is an opportunity to create cherished memories with your loved ones.

LACI hopes to become one of the main destinations for people visiting or living in Canggu. May guests leave LACI with fond memories.

#### **2.2 RESTAURANT ESTABLISHMENT**

LACI Restaurant serves food with a Modern Indonesian concept that combines imported food ingredients but uses Indonesian sauces and techniques. The concept of this restaurant is casual dining, indoor and outdoor restaurants. which has a maximum capacity of 90 customers. the restaurant is open from 11.00 to 23.00. the restaurant is at Munduk Catu St, Canggu, Badung, Bali, Indonesia. This is a photo of the room at LACI

1. Dinning room



**Figure 2. 1** Dining Room

Dining room is the biggest room for customers which have maximum 34 pax of customer and have around 4 baby seating.

2. Bar



**Figure 2. 2** Bar

The bar produce beverages and have limited seats (8 seat) , customer who seat in the bar can watch the bartender making beverages.

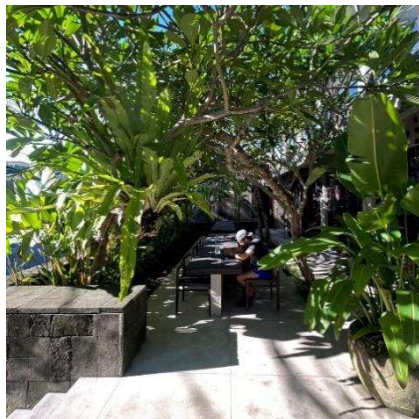
### 3. Cabana Seating



**Figure 2. 3** Cabana Seating

Cabana seating located at outdoor and available 3 cabana seating which have limited seat (maximum 12 pax). who pick this seat will had experience eating and surrounded by pool.

### 4. Outdoor Area



**Figure 2. 4** Outdoor Area

Outdoor area have maximum number of pax (16 pax). Outdoor area are surrounded by tree and customer will had garden vibes.

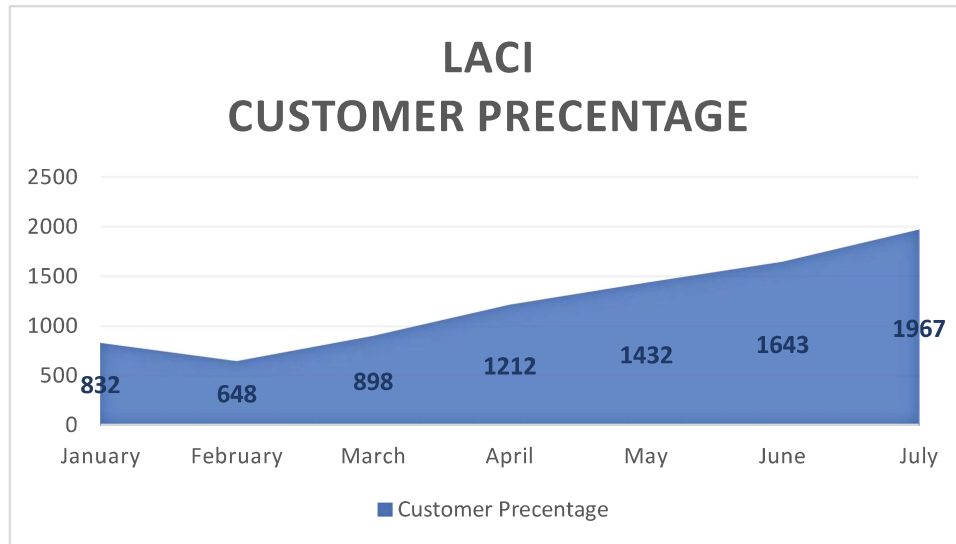
#### 5. Private Dining Room



**Figure 2. 5** Private Dining Room

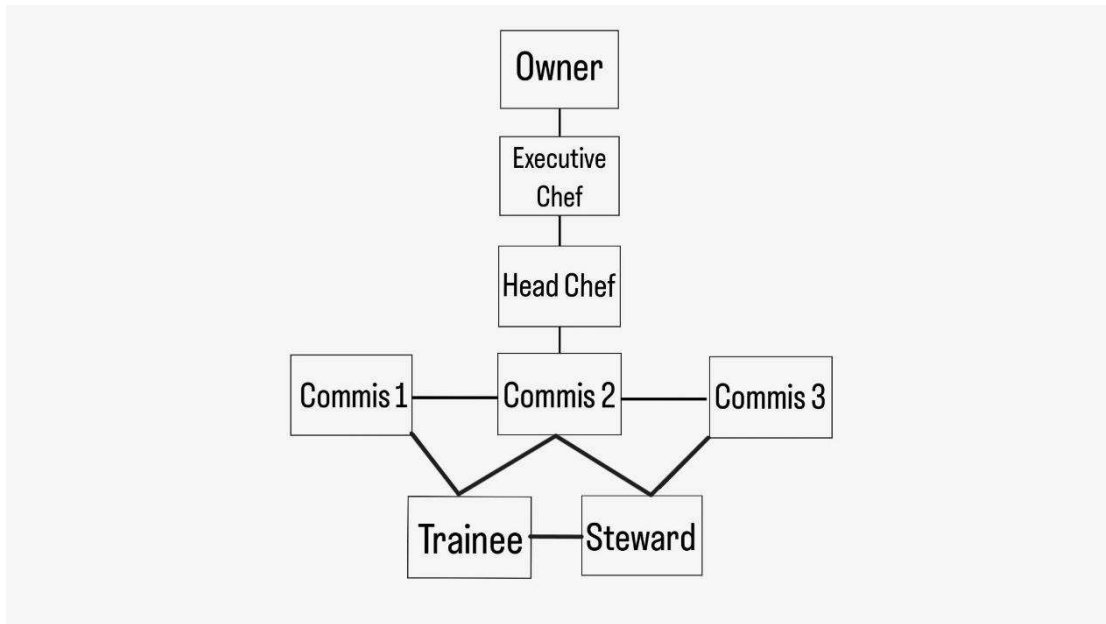
Private dining room only open when customer reserved the room and when the restaurant fully booked, the private dining room located at 2<sup>nd</sup> floor and have limited pax (20 pax).

### 2.3 AVERAGE IN PRECENTAGE



restaurants from January to March are not so crowded, because restaurants are also adapting and conducting research on this area, after that in April restaurants begin to experience a significant increase in the number of customers and there are even some customers who make reservations for birthdays and events other. March is the month with the lowest customer income during the internship period, while June and July are the months with the highest customer income during the internship period.

## 2.4 KITCHEN BRIGADE & JOB DESCRIPTION



**Figure 2. 6** Kitchen Brigadge

Executive Chef :

- Quality control at Laci restaurant every 1-2 month.
- Approving and developpt new menu.
- Raise kitchen and service standard.
- Creating event at special day.

Head Chef :

- Work schedule at 9am until 6pm or sometimes 12pm until 9pm.
- Developing new menu once a month.
- Manage and pushing the best Food cost for the restaurant.
- Looking for the best supplier on the market today.

- Manage teamwork.
- Controlling the work flow, make schedule for kitchen team.
- Maintain hygiene and sanitation of the kitchen and storage.
- Ensuring that all ingredients are high quality and stored properly at storage.

Commis 1 :

- Controlling food quality.
- Manage Team work.
- Manage Time management.
- Manage grill station.
- Manage stove station.
- Manage deep fry station.
- Manage butcher station.
- Controlling the product process.
- Maintain hygiene and sanitation.
- Report wasted to headchef.
- Making sales order product.
- Make report about the products and item that need to repurchased to head chef
- Plating product.
- Make par stock.

Commis 2 :

- Controlling food quality.
- Backup butcher station.
- Backup sauce station.
- Manage garnish preparation.
- Manage grill station.
- Manage stove station.
- Manage wok station.
- Making sales order product.
- Manage the kitchen Inventory.
- Maintain hygiene and sanitation.
- Report wasted to headchef.
- Preparation main product.
- Backup cool kitchen.
- Plating product.
- Make par stock.

Commis 3:

- Manage pastry station.
- Controlling food quality.



- Manage Cool kitchen.
- backup garnish preparation.
- Maintain hygiene and sanitation.
- Making sales order product.
- Controlling pastry product.
- Trial for new dessert menu.
- Manage vegetable station.
- Make report about the pastry products and item that need to repurchased to head chef.

Training :

- Manage sauce station.
- Backup butcher station.
- Backup vegetable station.
- Manage Deep fry station.
- Manage Grill station.
- Manage wok station.
- backup cool kitchen.
- Prepare main product.
- Maintain hygiene and sanitation.
- Controlling food quality.

- Controlling the product process.
- Making sales order product.
- Plating product.
- Make par stock.

## **2.5 LACI RESTAURANT HYGIENE PROCEDURE**

### **2.5.1. LACI RESTAURANT HYGINE**

- All staffs must join general cleaning every 2 weeks.
- Table must wipe with
- Cleaning trolleys, trays, boards, chillers, freezers, thermomix, tables, standing freezer, hood, and grill every 2 weeks.

### **2.5.2. PERSONAL GROOMING**

- All staffs must wear black T-shirt, black long pants, socks, and safety shoes.
- All staffs must be short nails, neat hair, etc.
- All staffs must wear apron and cap.
- All staffs must wash their hands before entering the kitchen.

2.6 KITCHEN INSTALLATION

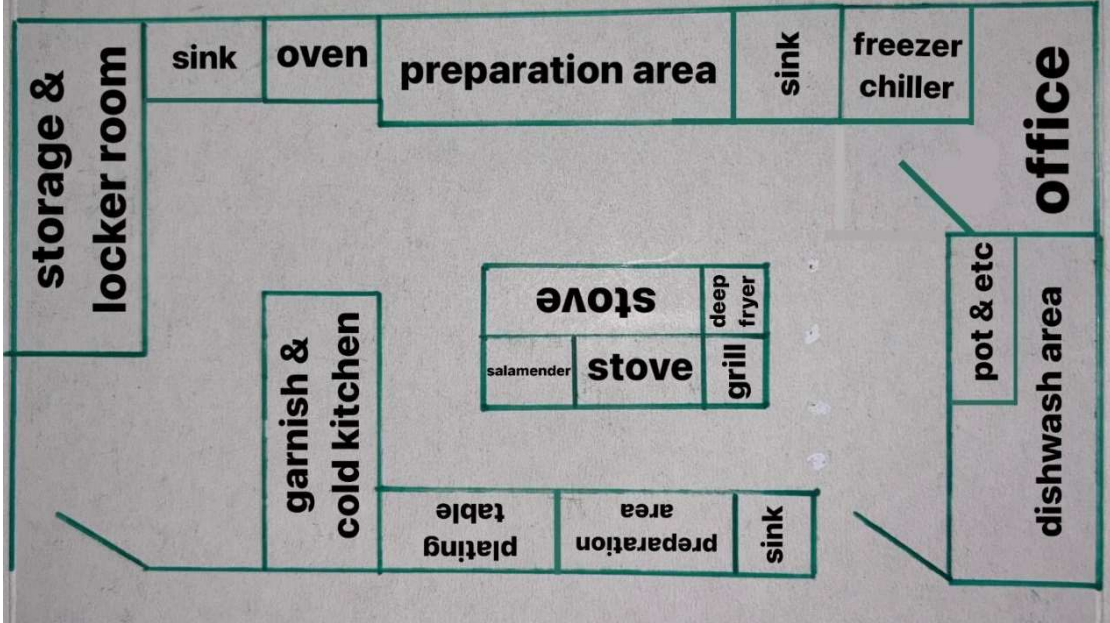


Figure 2. 7 Kitchen Installation