

## CHAPTER II

### ESTABLISHMENT BACKGROUND

#### 2.1 History of Kong Restaurant Bali

KONG is housed in a new colonial-style building on JL. Pantai Berawa complete with wooden shutters and inner archways, evocating Singapore of the 1920s. Opening its door on 1st September 2021, KONG brought an international elegance to the bustle of Canggu – offering contemporary bistro chic-styled dishes with a personable and refined service.

The eclectic menu serves a generous a la carte menu, fine wines & classic cocktails, and a wide variety of bar snacks & delicatessens. The kitchen uses only the freshest produce and ingredients available, sourced with sustainability in mind.



**Figure 2.1** Kong Restaurant

## 2.2 Location of Kong Restaurant Bali



**Figure 2.2** Location Kong Restaurant

Information about location:

1. Address: Jl. Pantai Berawa No. 14B, Canggu, Kec. Kuta Utara, Kabupaten Badung, Bali 80361
2. Phone: 085216688869
3. Website: <https://kongbali.com>

## 2.3 Establishment Description of Kong Restaurant

### 2.3.1 European-style

Kong is a contemporary bistro with fine European-style dishes, stylish décor and excellent service. And with an extensive list of new world wines, handcrafted classic cocktails, a snack bar and deli it offers a great dining experience.

### 2.3.2 Fine Dining Restaurant

Fine dining restaurants offer customers a more upscale dining experience. This luxurious concept is not only seen from the interior, but also from the cutlery used, customer service, to the types of dishes served. Apart from being luxurious, you will probably see a very neat impression from the appearance of the waiters or waitresses and fine dining restaurant staff. Usually, they will wear formal uniforms to welcome guests who come.

### 2.3.3 Seating Capacity

#### 1) Indoor Area



**Figure 2.3** KONG Indoor Dining Area

The KONG restaurant's ambiance with this motif extends into the lush interior where wooden surfaces complement the deep blue walls, which are brightened by polished white floors. Dark corners and velvet lining give KONG a comfortable yet elegant vibe. This indoor room has a customer capacity of around 50 people.

## 2) Outdoor Area



**Figure 2.4** KONG Outdoor Area

Kong also provides outdoor area facilities. The area that is usually chosen for smoking is facing the bar, and there is a DJ table, which will play DJ music from 19.00 pm to 00.00 am every day. The outdoor dining area has a customer capacity of about 16 people.

### **2.3.4 KONG restaurant opening hours**

KONG restaurant is open from Monday to Sunday, from 11.00 pm - 00.00 am. Lunch time starts from 11.00 pm - 17.00 pm. Dinner time 17.00 pm - 00.00

### 2.3.5 Restaurant Facilities

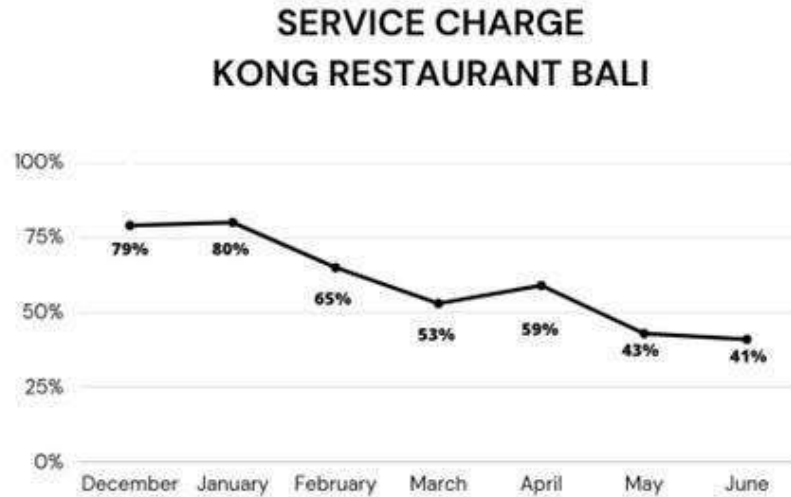
#### 1) KONG Bar



**Figure 2.5** KONG Bar

KONG bar can be found upon entering the restaurant. We can see the open bar, so we can see how the drinks are made. KONG bar which is open from 11.00 until 24.00 with last order at 23.30. The bar capacity is 15 people. Every drink purchased at the bar will always be given a free potato chips. At the bar if you buy a cocktail for 150k, you will get 2 free canapés, and it will be different every week.

## 2.4 Selling Percentage



**Figure 2.6** Percentage Service Chart

KONG restaurant has a capacity of around 66 people, where this restaurant has several types of places. KONG restaurant has several events including Christmas, New Year Event, Lunar New Year, Valentine, etc. This is a monthly service fee. So it can be concluded that the average service charge within a period of 6 months is 2,131%.

## 2.5 Kitchen Bridge

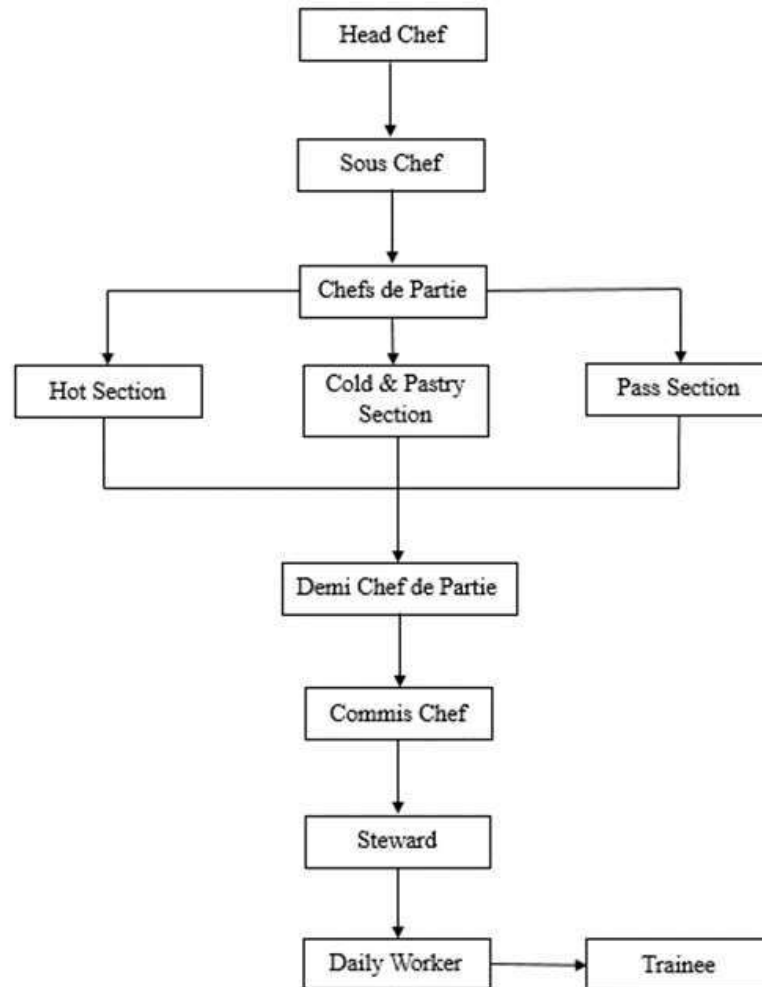


Figure 2.7 Kitchen Bridge

### 2.5.1 Job Description

1. Head Chef job description - Controlling and directing the food preparation process and any other relative activities. Constructing menus with new or existing culinary creations ensuring the variety and quality of the servings. Approving and “polishing” dishes before they reach the customer.

2. Sous Chef job description – a Sous Chef is a professional responsible for ensuring that nothing goes wrong in the kitchen. From ordering ingredients to keeping an accurate inventory list and ensuring cleanliness everywhere they go, they provide the Head Chef with everything they need to create dishes for customers.
3. As a Chef De Partie (CDP) job description - you are responsible supporting the Head and Sous Chef in a busy kitchen delivering consistently high-quality food, handle purchase orders and ensure that items arriving without authorization are not received. Ensures the highest standards and consistent quality in the daily preparation and keeps up to date with the new products, recipes, and preparation techniques.
4. Demi Chef de Partie job description – prepare food in accordance with the standard recipes and specifications in the designated area of work as determined by the Head Chef.
5. Commis Chef job description - assists a section chef, also known as a Chef de Partie. The role is made up of many varying responsibilities including: Assisting in the food preparation process, Cooking, and preparing elements of high-quality dishes, preparing vegetables, meats, and fish, Assisting other Chefs.

## **2.6 Personal Hygiene SOP**

- Keep your fingernails short and clean
- Keep your hair and beards neat and tidy – long hair should be tied up
- Wash hands frequently and thoroughly with soap
- Work on a clean surface

## **2.7 Personal Grooming Standard**

- Before shifts:  
Wear the chef jacket, apron, and hat that has been provided, wash hands with soap.
- After shifts:  
Take-off or replace the chef jacket, apron, then put them in the laundry basket provided.



## **2.8 Sanitation SOP**

- Weekly deep clean is held on Monday. so those who get the second or afternoon shift, they will clean the exhaust, walls, above and below the chiller/freezer.
- Ingredients for cooking such as protein, vegetables will be checked one by one in terms of quality, as well as weight.
- Food waste or trimmed, will usually be made into a special chef's menu that day. for example, there is a lot of pork belly trimming, this will be processed into pork risotto or made into pork rillets for the side of the cheese board.