

## **CHAPTER II**

### **ESTABLISHMENT BACKGROUND**

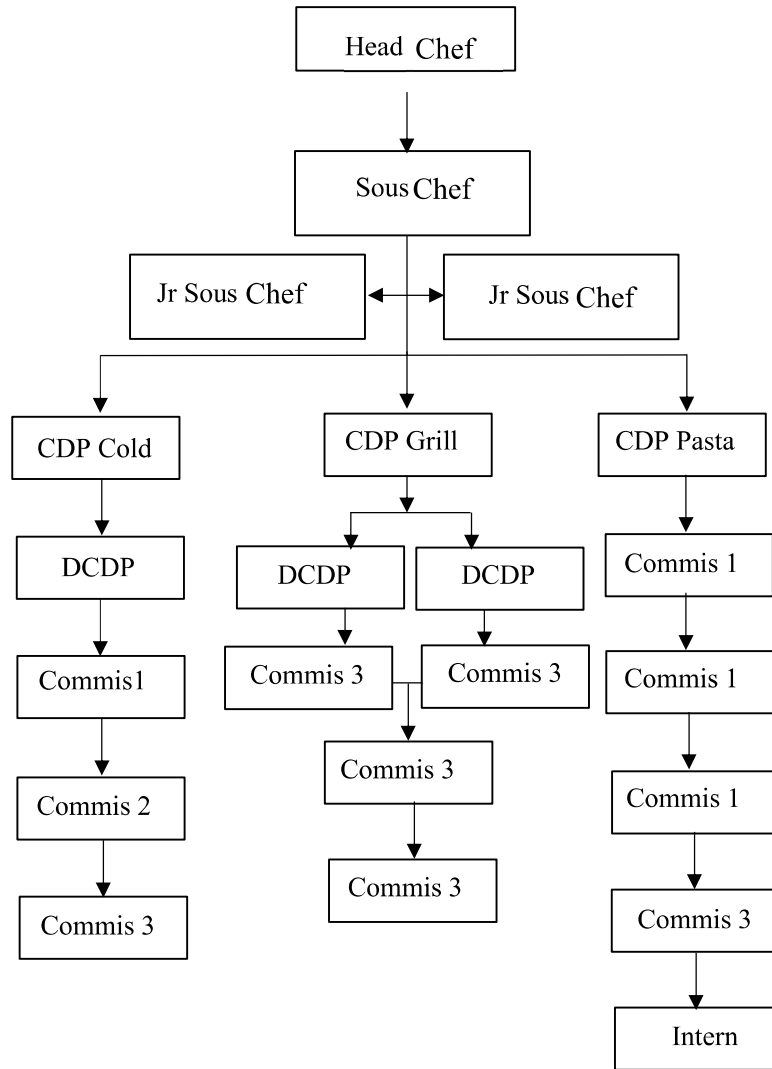
#### **2.1 HISTORY OF JUMEIRAH HOTEL**

Jumeirah Group is a Dubai national champion, a member of Dubai Holding and a global luxury hotel company, which operates a world-class 6,500+-key portfolio of 26 luxury properties across the Middle East, Europe and Asia.

The group boasts some of the most prestigious and captivating properties in the world, from the iconic flagship hotel and timeless pinnacle of luxury, Burj Al Arab Jumeirah, and lavish Arabian palaces across Dubai's Madinat Jumeirah, to its contemporary Maldivian island paradise at Olhahali Island and art-inspired dolce vita on the island of Capri. Whether a modern twist on a British classic in the heart of Knightsbridge at The Carlton Tower Jumeirah, or a futuristic setting at Jumeirah Nanjing, Jumeirah's name is synonymous with service excellence, crafting exceptional experiences for everyone who walks through its doors.

Beyond its properties and resorts, Jumeirah Group is also dedicated to destination dining experiences, combining the most authentic and diverse cuisines with spectacular settings to create those unforgettable moments worth sharing. With over 85 restaurants across its portfolio, Jumeirah Group's award-winning homegrown concepts including Sal, KAYTO, Shimmers, Al Mare, Pierchic and French Riviera, enjoy an enviable reputation for culinary excellence, with ten featuring in the Gault&Millau UAE 2022 guide. The group also has three Michelin starred restaurants – Shang High, L'Olivo and Al Muntaha. In Al Naseem have 430 rooms + 5 Penthouse.

## 2.2 KITCHEN BRIGADE



**Figure 2. 1** Kitchen Brigade

Below is listed the main task of each position available in the diagram

1. Head Chef

- Manages all the operation of the kitchen.
- Research and Development new dish.
- Ensure excellent quality in all products.
- Coordinates activities of workers engaged in food preparation.

- Controlling the quality items from supplier.
- Responsible to supervise all the team.
- Ensure that production, preparation and presentation of product are of the highest quality at all time.
- Arrange the schedule.
- Give decision about purchasing.

## 2. Sous Chef

- Help head chef developing new dish.
- Ensuring that all ingredients are of high quality and are stored properly to prevent spoilage.
- Ensure quality of the product.
- Manage teamwork.
- Maintain hygiene.
- Ensure that production, preparation and presentation of product are of the highest quality at all time.
- Relieve when head chef not around.

## 3. Chef de Partie Pasta

- Controlling the product process.
- Do purchasing for section items
- Teach new recipe when head chef give the new menu for his team.
- Manage teamwork.
- In the service when lunch or dinner time.
- Ensuring the team have high standards of food hygiene and follow the rules of health and safety.
- Teach the new employee make fresh pasta and the kind of pastas and sauces/bisque.

4. Chef de Partie Cold
  - Controlling chiller temperature.
  - Do purchasing for section items.
  - Manage the teamwork.
  - Able to estimate the cold items and checking the quality of raw and cooked food products to ensure that standards are met.
  - Ensuring the team have high standards of food hygiene and follow the rules of health and safety.
  - Teach new employee how to prepare the raw seafood and cold cuts.
  
5. Chef de Partie Grill
  - Controlling the quality of seafood and meat ingredients.
  - Make the product.
  - Controlling the dry product.
  - Teach new employee prepare cooked seafood.
  - Do purchasing for section .
  - Ensuring the team have high standards of food hygiene and follow the rules of health and safety.
  
6. Demi CDP Grill
  - Make the product.
  - Controlling the raw or cooked product.
  - Controlling the quality of grill ingredients.
  
7. Commis
  - Make the product.
  - Work within budgeted guidelines.

- Controlling the quality of lamination product.
- Help supervise trainee/ intern.
- Prepare before service.

Trainee / intern

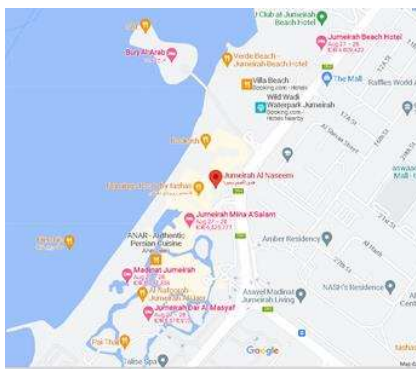
- Get involved in preparation tasks.
- Assist other positions in the kitchen.
- Help CDP/DCDP/Commis preparation
- Do service when lunch or dinner time.

Logo



**Figure 2. 2** Jumeirah Logo And Rockfish

Jumeirah Al Naseem Location



**Figure 2. 3** Al Naseem Location

Information about location :

1. Address : Jumeirah Street – Umm Suqeim 3 - Dubai
2. Telp/ Fax : +971 4 3665000/ +971 4 3665001

3. Website : jumeirah.com

## **2.3 PERSONAL HYGIENE and SANITATION**

### **2.3.1 Personal Hygiene and Grooming**

The standard of good personal hygiene during operational hours must be maintained by all staff in the industry because the appearance of staff reflects the standards of the house in the eyes of the customer.

Personal hygiene and standard grooming standards :

1. Use hand sanitizers before get in the kitchen.
2. Wash hands before prepare.
3. Keep fingernails clean and short.
4. Hair must be tied and hair cap or hairnet must always be used during all shift (use chef hat when service time).
5. Wear apron and changes new one (when service time).
6. Use safety shoes.
7. Wear neatly kitchen uniform or chef jacket.
8. Avoid wear overpowering fragrance or perfumes.
9. Clean shaved appearance is required at all times

### **2.3.2 Sanitation SOP**

In Rockfish every day when dinner service closed always general cleaning by all the colleagues.

1. Cleaning the section that are used daily.
2. Cleaning the drawer kitchen cabinet.
3. Cleaning stove and oven .
4. Wash the shelves used to place the product.
5. Cleaning the freezer .
6. Clean the area used for work.
7. Clean the table used to prepare the ingredients for mixing.

8. Clean the walking chiller.
9. Clean vegetable chiller.
10. Clean the meat chiller, pasta freezer, seafood chiller,  
meat freezer and seafood freezer.
11. Check date lable.