

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 Backgrounds Of Brown Table



Figure 2. 1 Brown Table

Brown Table is located on Jl. Gunung Sopotan IA NO.88 Pemecutan Klod, West Denpasar, Bali. The name Brown Table itself is taken from the color of the table used in this restaurant, which is brown. Brown color itself has a meaning, warm, comfortable, and safe. So in accordance with its meaning, Brown Table is conceptualized to be a warm and comfortable place to spend time with loved ones. Brown Table was established in 2020 and is still operating today. Every day Brown Table operates from 07.00 – 15.00 WITA. At first, the brown table itself carried the concept of special Indonesian Food. But also sell pastry as a side dish. Over time, Brown Table began to develop Special Thai Food. This is motivated by there are only a few Thai Foods in Bali, especially in the Denpasar area itself there is still no one to sell it. Of course this is an opportunity to add the concept of Thai Food itself. Brown Table stands under the auspices of ARM Management, where ARM itself is one of the hospitality companies in Bali.

2.2 Menu Of Brown Table

Brown Table sells special Indonesian and Thai dishes. For the type of food itself, there are appetizers, main courses, and desserts. Some of the best sellers

for Indonesian cuisine include. Martabak Asin on the appetizer. Galangal fried chicken and skipjack grilled rice on the main course. As well as black glutinous rice porridge for dessert. The Thai menu itself, of course, also has the most minimized menu, including the following. Yum sam Krob as appetizer. Pad Thai for the main course, and Mango sticky rice for dessert sales. For additional information, the menu used several kinds of meat variants, both chicken and beef. So that all the menu are halal and friendly for Muslims.

2.3 Indonesian Food





Figure 2. 2 Indonesian Food

The menu concept contained in the brown table itself is narrowed in selling Indonesian cuisine with a more expensive taste. Both in terms of material to plating are very important. In addition, the consistency of the taste of spices used for Indonesian cuisine menus also varies. For the hot kitchen itself, most Brown table menus are menus combined with rice. Because as is known, rice is the staple food of Indonesians. Some of the rice menus include lengkuas fried chicken, cakalang grilled rice, oxtail soup, soto banjar, fried rice and several other menus. But there are also other hot kitchen menus such as tahu tek and fried noodles. Appetizers and desserts mostly combine sweetness so that customers are expected to feel a balanced and complex taste.

2.4 Thai Food





Figure 2. 3 Thai Food

Basically, the known Thai Food is just a few. Thai Food cuisine itself has a dominant sweet, sour, spicy and savory taste. Certainly different from Indonesian cuisine which is dominant in spice flavor. Thai food it has a smokey taste, it is also combined with a fresh sour taste. For example, the menus are Lemongrass Chicken, Grill Chicken Thai Basil, Tom Yum variants (Nam Sai, Tom Kha, Kung). Thai composition of Thai food has a fresh taste. In Bali itself, this kind of taste is a new thing, especially for local Balinese people.

2.5 Concept Of Brown Table And Operational Hour

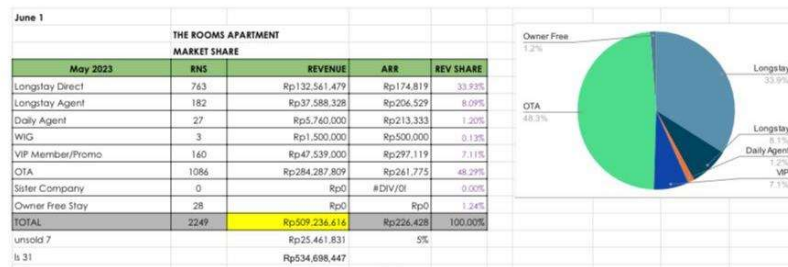
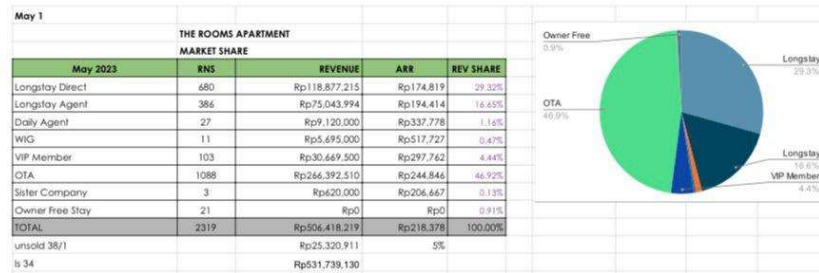
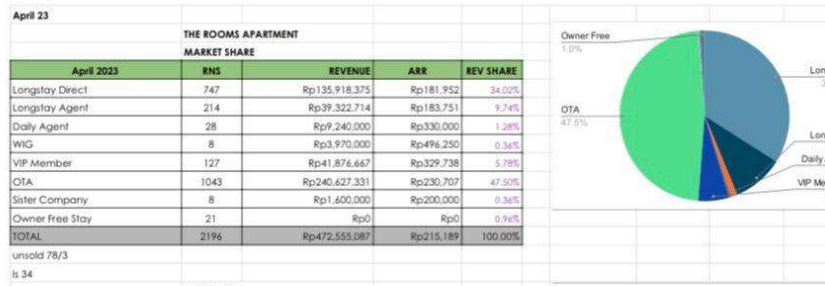
The concept of Brown Table itself is a restaurant but also comfortable to relax. Brown table itself has indoor and outdoor rooms that have a large enough capacity. About 20 people to indoors and 20 people to outdoors. Brown Table

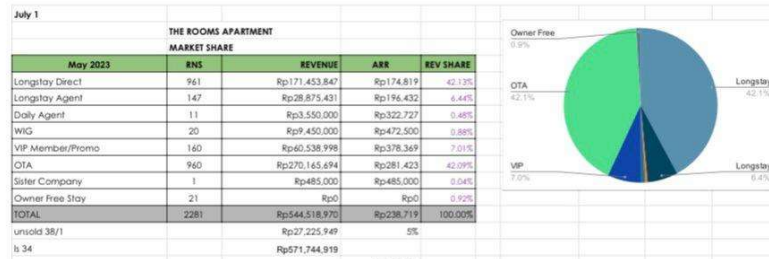
operating hours are 07.00 am – 03.00 pm. So in the sift system Brown Table uses a one sift.

Brown Table itself is a restaurant incorporated with the room hotel. So most guests of the brown table are hotel customers. In the data held by ARM Company. Room sales and restaurant visitors have increased significantly. In the period from April to July 2023, there was an increase, especially in Brown Table Restaurant. Not only on daily visitors. However, for several months in that period there was also an increase in meeting room usage reservations. Where it can accommodate 100 people. In addition, back to back visitors also remember that July and August are high season holidays. For visitors, Brown Table itself is crowded at breakfast and lunch. At that hour often the capacity of the Brown Table can be met.

2.6 Sales Profit

Here's the room sales data. for additional information each room in the room will get breakfast from Brown Table :





2.7 Organizational Structure Kitchen

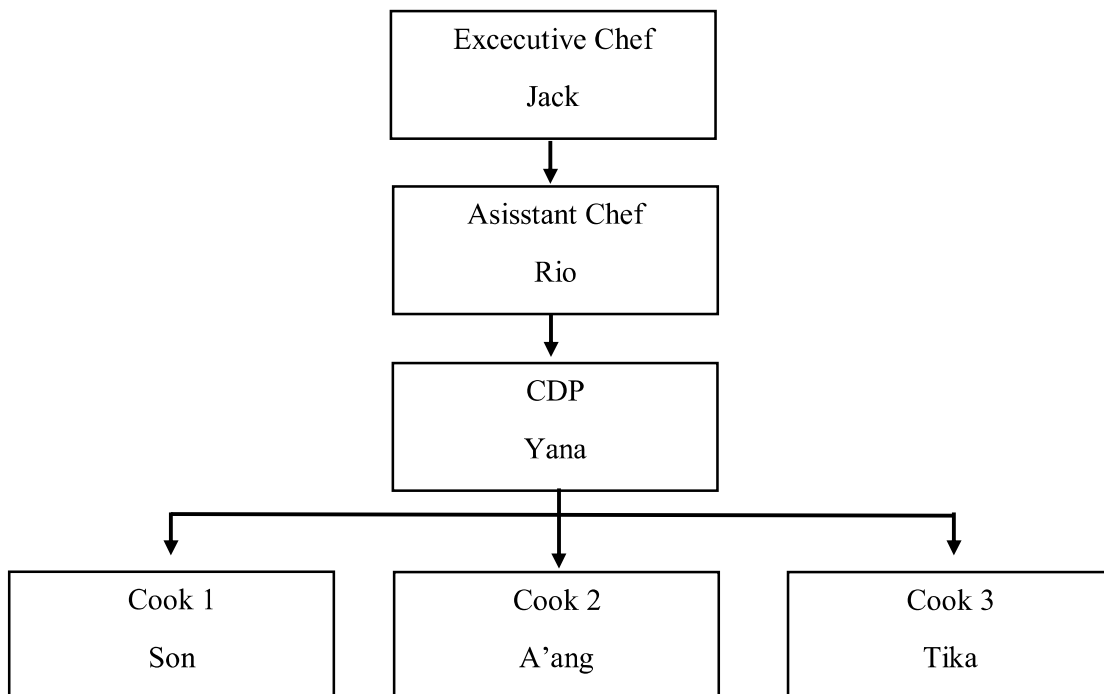


Figure 2. 4 Chef Bridge

2.6.1 Job Description

Excutive Chef :

1. Create a new recipes
2. Ensure product quality well

3. Serving food that looks beautiful and delicious
4. Make a SOP
5. Make a cost food

CDP

1. Supervise kitchen staff
2. Responsible for all kitchen activities
3. Responsible for stock availability
4. Supervise work in sections

Assistant Chef

1. Assisting the executive chef
2. Fully responsible for kitchen operations
3. Check whether the dishes are in accordance with SOPs and suitable to be served to customers
4. Authorized to handle complaints to be reported further to the executive chef
5. Help kitchen inventory

Cook

1. cooking according to SOP
2. prepare the required materials according to SOP
3. Responsible for maintaining kitchen cleanliness, food inventory, and completeness of kitchen ingredients
4. Cooking according to recipe standard

2.8 Sanitation Standard and Personal Grooming

1. Brown Table has own hygiene standards in the kitchen :
 - a. Nails should be kept short and clean
 - b. Hair is always tied up for women and wearing operational hats for all staff kitchen

- c. Always wear clean and tidy aprons and clothes
 - d. Wear clean and safety shoes
2. Standard and Sanitation Of Brown Table :
- a. Cleaning the refrigerator/chiller area
 - b. Wipe the table that has been used and clean it after finishing the activity
 - c. Sweep and mop the floor after finishing activities in the kitchen
 - d. Clean and wipe the tools that have been used
3. How to Handle and Receive kitchen good food ingredients :
- a. For vegetables that have just arrived, wash them immediately and choose good ones. then stored in the chiller by placing it in a tupperware box
 - b. For meat that has just arrived, it is immediately cleaned and taken several parts to be prepared sufficiently. for the remaining meat it will be stored in the meat freezer
 - c. For garnishes like this, it is prepared to be placed in a small tupperware and placed in a plating station to make it easier when plating
 - d. For storage, coriander is planted in a pot and picked when needed. This is so that the coriander can always be fresh and last long
4. Food Waste Handling :
- a. weighing food that has spoiled to include waste data
 - b. evaluation of the total amount of waste and optimization of materials in the next period