

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 Background of SKOOL

Skool kitchen was opened in may 2022. It is collaboration between Tai buddha (The Lawn, Times beach, Single Fin) and Adam McAsey (Bikini, Sisterfields, Bossman) combining their hospitality knowledge with modern culture sensibilities to produce a unforgettable experience fine dining.

Skool kitchen is lead by Vallian Gunawan as a executive chef. Vallian Gunawan is a young chef who is very experienced in the kitchen. He graduated from Republic Polytechnic Singapore and then he worked at L'atelier de Joël Robuchon(2** Michelin) as a Apprentice, Restaurant Joël Robuchon(3** Michelin) as a Apprentice.

After 2 years Chef Val left robuchon and continues his career at Cure Restaurant as a Demi-Chef de partie for 8 months, Oxwell&Co as a Chef de Partie for 9 months. As a young talented chef he become a Chef de Partie at odette Singapore witch at that time #9 Asia's 50 Best Restaurant 2017 - Highest ever New Entry, #5 Asia's 50 Best Restaurant 2018. Other michelin star restaurant that he ever worked at Seasons Hong Kong, Saint Pierre Singapore, Aperitif Bali.

In August 2022 he started his career on Skool kitchen. Chef val brings this restaurant very well by choosing very high quality selected food ingredients which makes it different from other restaurants. Example, Skool have a menu that using Jerusalem Arthicoke but artichoke is an ingredient that only in certain seasons the quality is good, if it's not in season we won't serve the artichoke for fear it will reduce the quality of our food.

2.2 Hotel Establishment

Skool kitchen located in Canggu, Bali. Open from 5PM until 12AM (close order at 10.15PM). Not only serve food and drink, skool kitchen can serve the customers with many other things like beautiful sunset, live dj, open kitchen and bar so the customers can see the process of their food directly.

The picture of Skool Kitchen dining area :



Figure 2.1. service area



Figure 2.2. dining area



Figure 2.3. Bar and dining area

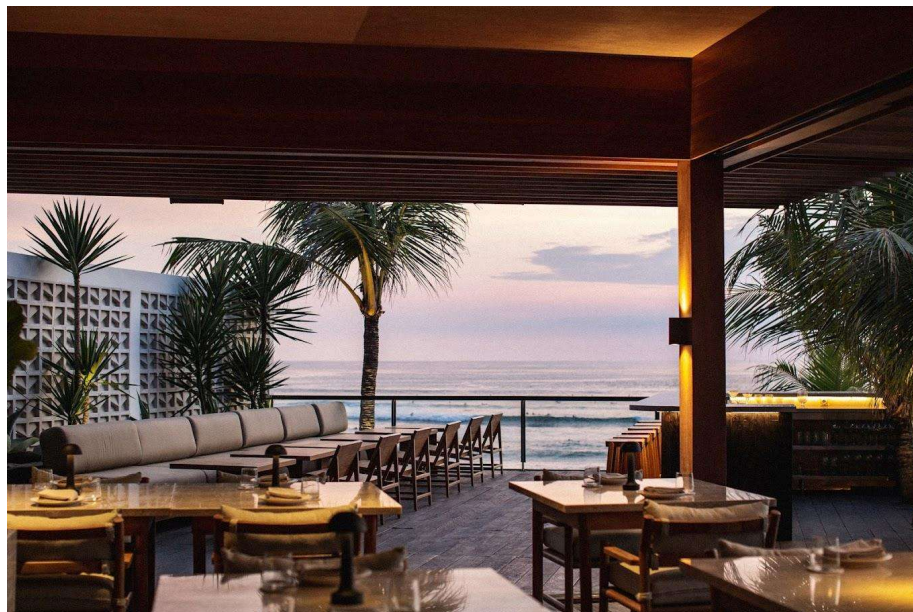


Figure 2.4. Outdoor

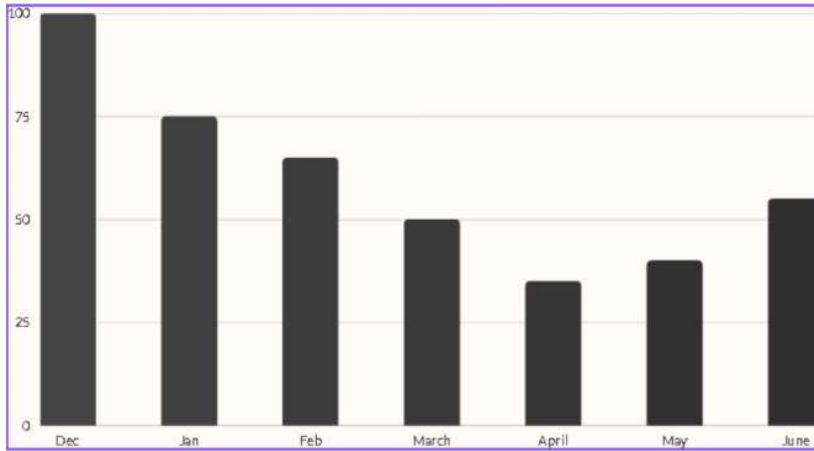


Figure 2.5. Dj area and dining area



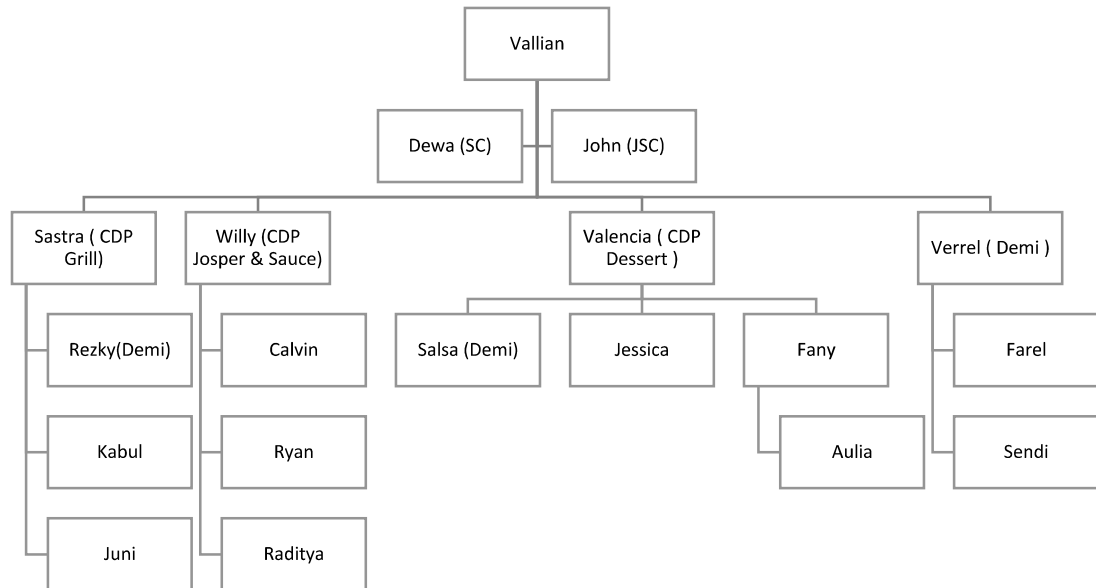
Figure 2.6. Outdoor bar

2.3 Average in Percentage



The author not allowed to know how much the total sales per month, but from the graph that I have made, I take from the many preparations that I make every day. Example in December and January are busy months (booking each day between 110-140 pax), there are also a lot of orders and preparations while April and May are quite months (booking each day between 60-90 pax) so don't do too many preparations. Friday and Saturday is the most crowded day of the week.

2.4 Kitchen Brigade



2.4.2 Job Description

1. Executive Chef

- Managing cost
- Creating and modify the menu
- Sourcing supplies
- Ensuring kitchen health, safety and hygiene.
- Hiring cook and staff
- Plating in dinner time

2. Sous Chef

- Helping Executive Chef to create new menu
- Able to train about skill and individual for new staff
- Ordering the groceries everyday
- Time and people management skill
- Plating in dinner time

3. Junior Sous Chef

- Organize staff so that what is done is in accordance with kitchen standards
- Helping to train more junior members of staff.
- Health and safety, and food hygiene responsibilities.
- Able to Running the kitchen in the absence of the sous chef and the head chef.

4. Chef de Partie

- Assist in other kitchen areas when needed.
- Improve your food preparation methods based on feedback.
- Helping staff to make staff meal
- Able to estimate daily production requirements and check the quality of raw and cooked food products to ensure the standards .
- Daily feedback collection and reporting of emerging issues to executive and sous chef.

5. Cook

- Able to make all the preparations in the kitchen based on each station.
- Can work on service area during dinner time
- cleaning the whole kitchen (service area, chiller, cold room, dry store)
- Able to order and receive the groceries based on kitchen standards
- Must to learn about other station, so the cook can assist when the other cook is off.
- learn all the materials needed by the kitchen
- Able to prepare for staff meal

6. Steward

- Assisting with sweeping, mopping, and polishing the restaurant, kitchen, and utensils.
- Able to work fast on dinner time
- Cleaning the air flow and blower everyday
- Polishing the plate, spoon, fork until ready to used

2.5 Hygiene

2.5.1 Personal Hygiene

- Nails should be short
- Shocks must be high
- Using clean clothes and Apron everyday

2.5.2 Shift Hygiene

- When enter the kitchen, hands must be washed
- Using gloves for meat, fish, and cooked food
- Always wash our hands after touching raw material

2.5.3 Sanitation SOP

1. How To Clean Working Station

- Always cleaning all the station before go home (chiller, dry store, cold room, preparation table)
- Wash the table after using the table (for chicken, fish and beef)
- Wash all utensil that have been used that day
- Knife must be wash by yourself

2. How to general cleaning

- Cleaning the exhaust
- Every burn utensil must be clean using alcohol
- Washing all spot on freezer, chiller and coldroom
- Reorganize the dry store
- Sweap and mop all the floor

3. How to Handle and Receiving Ingredients

- Make sure the ordered groceries are as desired
- ensure that the groceries that arrive are groceries that can be used according to kitchen standards
- always weigh all ingredients from suppliers
- make sure all the food that comes directly is put in its proper place

- Report to sous chef or junior sous chef if the ingredients that do not comply with kitchen standards for returns