

## **CHAPTER II**

### **ESTABLISHMENT BACKGROUND**

#### **2.1 MASON BALI CANGGU**

##### **2.1.1 HISTORY AND CONCEPT**

Mason Bali is a Mediterranean inspired bistro style restaurant that located in the heart of Canggu Bali first opened in 2018 it was the first restaurant under Brett Hospitality Group. Known for their Mediterranean style dishes that dedicates itself to making everything from scratch, by hands. It is located in Batu Bolong Street which is widely known as the main famous street full of restaurant, bar, boutique, and tourist place in Canggu opened daily from 12 am until late Mason is widely known as one of the famous and busiest places in the street. Taking the minimalist Mediterranean concept, the restaurant was built to look minimal yet elegant and classy in interior with hundred-seat restaurant using concrete, stone, steel and wood – elements that convey relaxed sophistication and allow the open kitchen to be the centre of attention.

With open kitchen concept Mason offers the customers to feel and see their food get prepared by the hands of the talented chef and able to socialized with the staff, at the same time giving the customer trust and visual entertainment towards the kitchen area and of course to the food that they ordered. Famously known for their bread puddings, homemade charcuterie, and homemade cheese Mason not only offers the freshest food in the block but also all homemade with its own style. Executive group chef Benjamin Cross employs ageless cooking techniques like smoking and wood fire grilling to coax maximum flavour from minimal ingredients.

Exploring the ancient processes of pickling, curing and fermenting, and perfecting traditional techniques such as cheese making, the menu opens a variety of Mediterranean-inspired snacks ranging from a goats curd with pear jam and a honey-mint halloumi, to meats cured in house like the chilli and fennel salami and wagyu beef pastrami. With a focus on high quality seafood and meat cuts, standout mains include the Barramundi Fillet with Smoked Tomato and Cardamom, a Wood Roasted Lamb Shoulder with Yoghurt, Cumin

and Salsa Verde, and the 48 Hour Slow Cooked Short Rib with Chimichurri, Sherry Vinegar Glaze and sea salt.

In the same area as the restaurant opened a night bar that also function as a club in night called The Backroom this bar area is part of the Mason Canggu restaurant and it is another greatest hit with big performer always queued up to have their creativity shown every weekend night. Surviving the pandemic especially being located in Bali which is known for its dependency on the tourism sector shown that this restaurant is well managed and well runed by the owner and the people behind its name.

### 2.1.2 FACILITIES

#### a) Outdoor Seating Area



**Figure 2. 1** Outdoor Seating Area

Outdoor area for smoking have a total of 75 seating

b) Indoor Seating Area



**Figure 2. 2** Indoor Seating Area

Indoor area for non-smoking and family table have a total of 30 seating

c) Open Kitchen Area



**Figure 2. 3** Open Kitchen Area

d) Mini Bar



**Figure 2. 4** Mini Bar

Mini bar has 10 seating for drinks and appetizers only

e) Bar Club



**Figure 2. 5** Bar Club

For live music and DJ every Friday to Sunday turns into night club

f) Parking Lot



**Figure 2. 6** Parking Area

Parking area for restaurant only customer

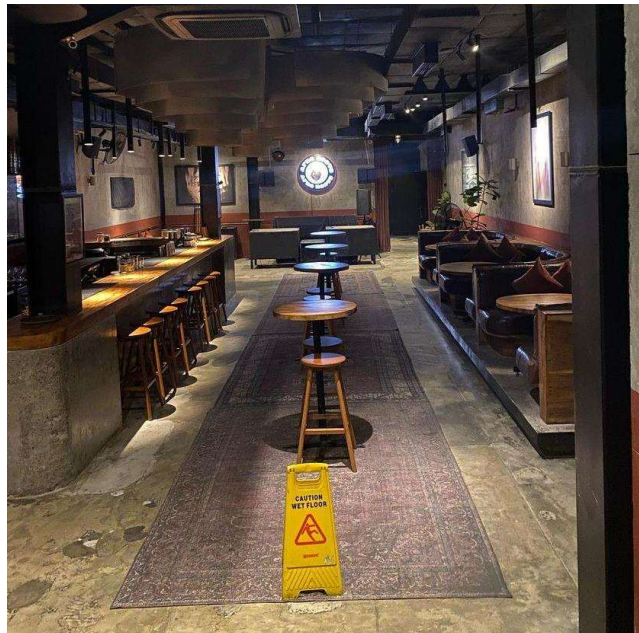
g) ATM Machine



**Figure 2. 7** ATM Machine

ATM Machine for both local and international tourist

**h) VIP Room**

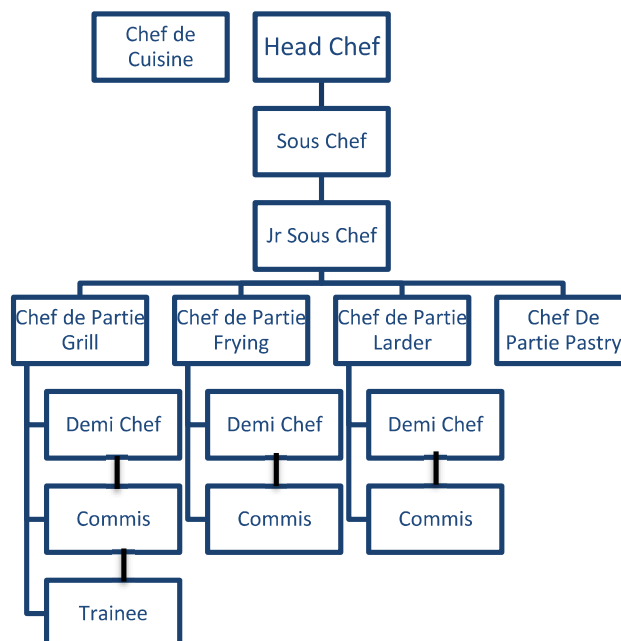


**Figure 2. 8** VIP Room

VIP Room in the same area as bar club served as dinner event or group booking

**2.2 KITCHEN HIERARCHY**

**2.2.1 KITCHEN BRIGADE**



**Figure 2. 9 Kitchen Brigade**

**2.2.2 JOB DESCRIPTION**

- a) Head Chef
  - Managing and working closely with other Chefs of all levels
  - Maintain the standard of the restaurant
  - Ordering kitchen equipment
  - Managing the kitchen roster
  - Overseeing kitchen activity from production to service
  - Be fully in charge of hiring, managing and training kitchen staff
  
- b) Chef de Cuisine
  - Creating new menu for the specials
  - Creating new recipes to regularly update the menu.
  - Food Costing
  - Creating event and collab
  - Making kitchen S.O.P
  - Finding supplier
  - Keeping track of new trend in the industry
  
- c) Sous Chef
  - Creating schedules for the kitchen team
  - Contribute ideas for new meals, specials, and seasonal offerings to menu planning and development.
  - Ensure that the kitchen operates in a timely way that meets our quality standards
  - Assist with the preparation and planning for new menu and event
  - Manage the kitchen team in the Head Chef absence
  
- d) Jr. Sous Chef
  - Order supplies to stock inventory

- Oversee daily kitchen operations, making sure that all stations are properly stocked, organized, and clean.
  - Leading the kitchen team during service
  - Approve and “polish” dishes before they reach the customer
  - Assist with the preparation of Charcuteries and Cheese
  - Ensures effective stock purchasing, receipt and storage
- e) Chef De Partie
- Overseeing and leading their station during service
  - Maintain good food quality, taste, and presentation standards within the designated station
  - Assisting preparing and service during event with the head chef and sous chef
  - Stocktaking and ordering supplies for their station
  - Ensuring kitchen SOP run properly
- f) Demi Chef
- Assist with meal preparation, cooking, and plating in accordance
  - Maintain high food quality, taste, and presentation standards.
  - Doing inventory check during closing
  - Leading their station in CDP absent
  - Training new staff
- g) Commis
- Assist with production and preparation during morning shift
  - Assist cooking and assembly food during service
  - Inform their leader about inventory and stock availability
  - Performing basic cleaning duties and ensuring that workstations are properly sanitized



## **2.1 RESTAURANT HYGIENE AND SANITATION STANDARD**

### **2.3.1 PERSONAL HYGIENE AND SANITATION STANDARD**

- Before beginning work, after using the restroom, after handling raw food, and after any other activity that may contaminate hands, thoroughly wash hands with warm water and soap.
- Maintain personal hygiene by washing on a regular basis, wearing clean clothing, and always must wear kitchen hat.
- Always use protective clothing such as gloves, aprons.
- When handling food, avoid touching your face, hair, or other body parts.
- When sneezing or coughing, do so away from food, utensils, and surfaces,

### **2.3.2 KITCHEN HYGIENE AND SANITATION STANDARD**

#### a) Daily SOP

- Clean all station and their equipment with soap and water after dinner service
- Separate organic and non-organic trash into different bin
- Always sanitize and clean table surface after prepping something
- Strictly enforce HACCP and FIFO system
- Clean prep room, cool room, and dry storage every change of shift

#### b) Weekly SOP

- Remove all containers and replace it from both dry stores and wet stores
- Organize and clean freezers
- Bleach soak all cutting board

- Deep clean and organize both coolers room, making sure everything is labelled and down size into smaller containers

c) Monthly SOP

- Deep cleaning all the kitchen and restaurant area
- Pest control spraying to exterminate any pest

### **2.3.3 RECEIVING AND TAKE CARING INGREDIENTS**

- Vegetables, fruits, and eggs always come first in the morning around 8 – 9 am and must always be taken care to cool room as soon as it get quality check by the Sous Chef, applying FIFO so the new ingredient must be put on the bottom of the plastic container lined on kitchen towel to reduce excess moisture of the vegetables.
- Dairy product such as butter, milk, and cream come in 10 – 11 am put in the chiller immediately applying FIFO.
- Poultry and Pork come in afternoon while chicken go straight into the chiller to be soaked into brine at night in red box container, the pork go to the freezer
- Red Meat come in afternoon go straight to the freezer after get labelled
- Prawn and Squid come in late afternoon, immediately clean it and portion it then place in chiller

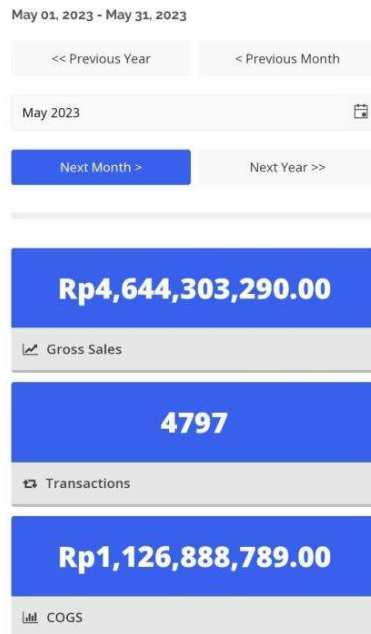
### **2.4 OCCUPANCY RATE**

During six months training in Mason, the occupancy rate from this restaurant was doing really well especially in high season which is December to January. While still running well even in low season. From the data that student collect from the restaurant manager which is the sales and bookings data from April 2023 – June 2023, the occupancy rate is higher during dinner service compared to the lunch service. With lunch service only contribute to 23% of sales during this period while the remaining 77% of sales happened during dinner service.



**Figure 2. 10** April Sales Report

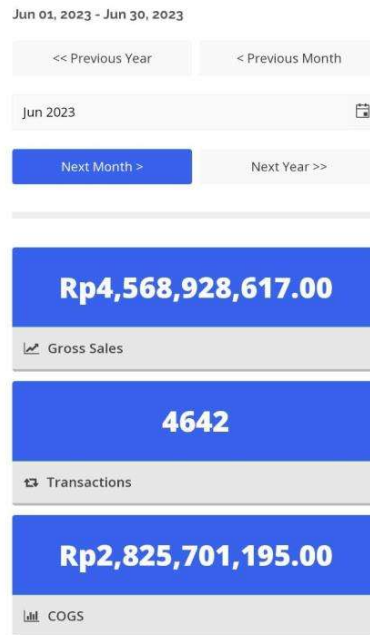
In April happened to be 4797 transactions which means they averaging 160 transaction per day. Total gross sales in April 4.644.303.290 IDR, an average of 154.810.000 sales per day.



**Figure 2. 11** May Sales Report

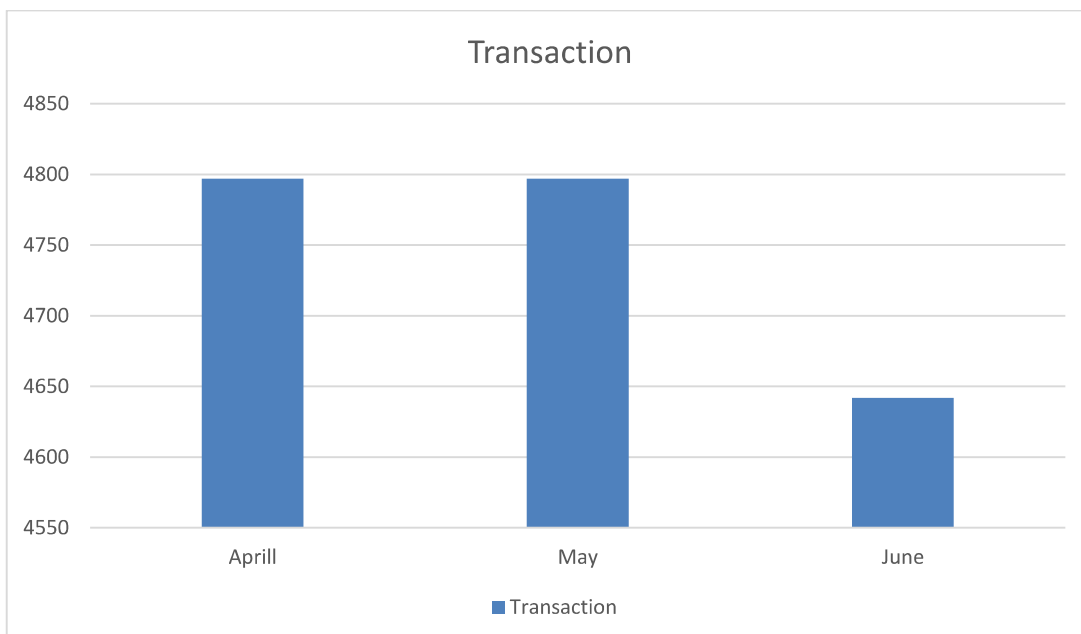
In May happened to be 4797 transactions which means they averaging 160

transaction per day. Total gross sales in May 4.644.303.290 IDR, an average of 154.810.000 sales per day.



**Figure 2. 12** June Sales Report

In June happened to be 4642 transactions which means they averaging 154 transaction per day reminder that 1. Total gross sales in April 4.568.303.617 IDR, an average of 152.298.000 sales per day.



There is happened to decline in sales between May and June this is because in June there is happened to be a storm season in Bali therefore its raining almost everyday.