

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 HISTORY OF JW MARRIOTT HOTEL

Marriott International begins as an A&W Root Beer franchise in Washington, D.C., in May 1927. Founders J. Willard and Alice Sheets Marriott get their business started by quenching people's thirst during the hot, muggy summers in Washington, D.C. The business is named Hot Shoppes when the menu expands, and good food and service at fair prices become guiding principles as the company grows.

Thirty years after founding his first business, J.W. Marriott expands into the lodging business with the Twin Bridges Motor Hotel in Arlington, Virginia. His son Bill Marriott, Jr. is appointed to lead the new segment of the business and oversee hotel expansion. The year 1977 was momentous, marking not only the 50th anniversary of the company, but also the groundbreaking for a new headquarters building.

Hotel J.W. The Marriott Surabaya on Jalan Embong Malang is a five-star hotel owned by PT Ramasari Surya Persada, originally owned by Rachman Radjimin and the Continental Group. This luxury hotel was originally called the Westin Surabaya Hotel and was designed by a team of architects from Wong & Ouyang from Hong Kong. Its earliest history is traced to April 1992, when Ramasari Surya Persada signed a management contract with Westin International. However, the construction of the hotel, which stood on the former NIROM/RRI Embong Malang transmitter site, only started around April 1993 (counting 18 months from October 1994 per Jawa Pos news), closed the roof around mid-1995, and was completed in early 1996. by the construction company Decorient Indonesia.

2.2 LOGO



Figure 2. 1 JW Marriot logo

2.3 JW MARRIOT HOTEL SURABAYA LOCATION



Figure 2. 2 JW Marriot Hotel Surabaya Maps

Information about location :

1. Address : Jl. Embong Malang No.85-89, Kedungdoro, Kec. Tegalsari, Surabaya, Jawa Timur 60261
2. Telp : (031) 5458888
3. Website : <https://www.marriott.com/default.mi>

2.4 KITCHEN BRIGADE



Figure 2. 3 Kitchen Brigade

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

1. Pastry Chef
 - Make a schedule.
 - Research and Development new dish.
 - Ensure excellent quality in all products.
 - Coordinates activities of workers engaged in food preparation.
 - Give decision about purchasing.
2. Sous Chef
 - Help pastry chef developing new dish.
 - Make sure every bread that displayed in good condition.
 - Ensure quality of the product.
 - Maintain hygiene.

- Ensure that production, preparation and presentation of product are of the highest quality at all time.
3. CDP
 - Controlling chiller temperature.
 - Do purchasing for section items.
 - Set the amount of food served
 4. Demi Chef
 - Make the product.
 - Controlling the raw or cooked product.
 5. Commis
 - Training new trainee
 - Serve and put food in the display
 - Make sure all of the products are made based the guest order
 - Prepare before service.
 6. Casual / trainee
 - Help CDP/DCDP/Commis preparation
 - Do service when lunch or dinner time.

2.5 PERSONAL HYGIENE and SANITATION

2.5.1 Cutting board

JW Marriot separated the cutting board functions by its color. green for fruits and vegetable, also white for ready to eat food like bread, cheese, etc. In pastry kitchen, there's a box to place knife and other utensils like spatula, brush, etc, and there's nothing any special treatment for it before it stored.

2.5.2 Hand wash method

JW Marriot have a standard for a proper hand washing steps and suggest the associate to wash their hand regularly before touching the food, and after touching the food. They also have a requirement for the water temperature of hand washing. The water temperatur is around 37-40 celcius. JW Marriot

Surabaya also have a separated sink. All kitchen trainee got a BSA training in cluding how to wash hand properly.