

CHAPTER II

ESTABLISHMENT BACKGROUND

2.1 Shangri-La Qaryat Al Beri Background

Shangri-La hotel is founded in Hong Kong on 23 April 1971 by Tycoon Robert Kuok and the CEO is Beng Chee Lim and right now the company has over 100 luxury Hotel and resort in Africa, Asia, Europe, Middle East, North America, and Oceania and the author training in Shangri-La Abu Dhabi (Middle East). Shangri-La Qaryat Al Beri, Abu Dhabi is truly an oasis in the heart of the Emirates. Each room is elegantly appointed with modern facilities and Arabian architectural flare

2.2 ROOMS TYPE AND F&B OUTLET

Shangri-La Qaryat Al Beri, Abu Dhabi has 213 rooms total and suites, 6 private villas, and 160 serviced apartments, and for F&B outlet have 7 outlets

1. Sofra BLD

Sofra BLD offers an extensive choice of dishes for breakfast, lunch and dinner. Multiple live-cooking stations let guests interact with chefs and choose from a wide range of authentic Arabic and Asian dishes. Within an atmosphere mirroring the authentic souk experience, guests can relish the best of Middle Eastern cuisine. It has a seating capacity of 238 in total, divided into 200 indoor seats and 38 outdoor seating

Operating hours: Daily, 06.00 AM – 23.00 PM

2. Shang Palace

Shang Palace: Established in 1971 as the signature restaurant of Shangri-La Hotels worldwide, Shang Palace brings the art of Chinese cuisine to Abu Dhabi with hand-crafted flavours that have been perfected for over half a century. Renowned for its Peking Duck and dim sum, Shang Palace offers a wide selection of exquisite, mouth-watering Cantonese and

provincial delicacies, complemented by authentic Asian hospitality
Operating Hours : 12.00 PM – 22.30 PM and have 43 Seats in indoor.

3. Bord Eau

Bord Eau: experience classical French cuisine elevated by the very best produce. Artfully plated dishes paired with the finest wines promise a meal to remember at this Louis XIII décor inspired restaurant. Operating Hours : 18.30 PM – 23.00 PM only Friday- Sunday and have 45 Seats Indoor.

4. Pool Bar Restaurant & Bar

Pool Bar Restaurant & Bar : Whether you want to soak up the sun with a specialty cocktail or loosen up at the bar with good friends and choice snacks, The Pool Bar & Restaurant offers an inviting space to unwind. Take in unrivaled views of the Khor Al Maqta creek, cool off in sapphire blue waters, or enjoy expertly mixed beverages delivered to you. Start your day out right with breakfast by the pool, or relish in a romantic evening with spectacular scenery. Feel your stress melt away as our attentive staff caters to you in this stunning and serene utopia. Operating Hours : 09.00 AM – 11.30 PM and have 63 Seats Outdoor.

5. Lobby Lounge

Lobby Lounge: Arabian melodies and architecture complement rich pastries and premium coffees at the swank and comfortable Lobby Lounge. Wake up your taste buds and rejuvenate your mind with the array of fruity, tangy notes and fragrances of authentic Middle Eastern coffees, or engage all five senses as you enjoy sophisticated pastries and other sweet and savoury sundries. Switch up your happy hour with a classic afternoon tea and enjoy the Lobby Lounge late into the night as traditional and enchanting melodies serenade you. Operating Hours : 07.00 AM – 12.00 AM.

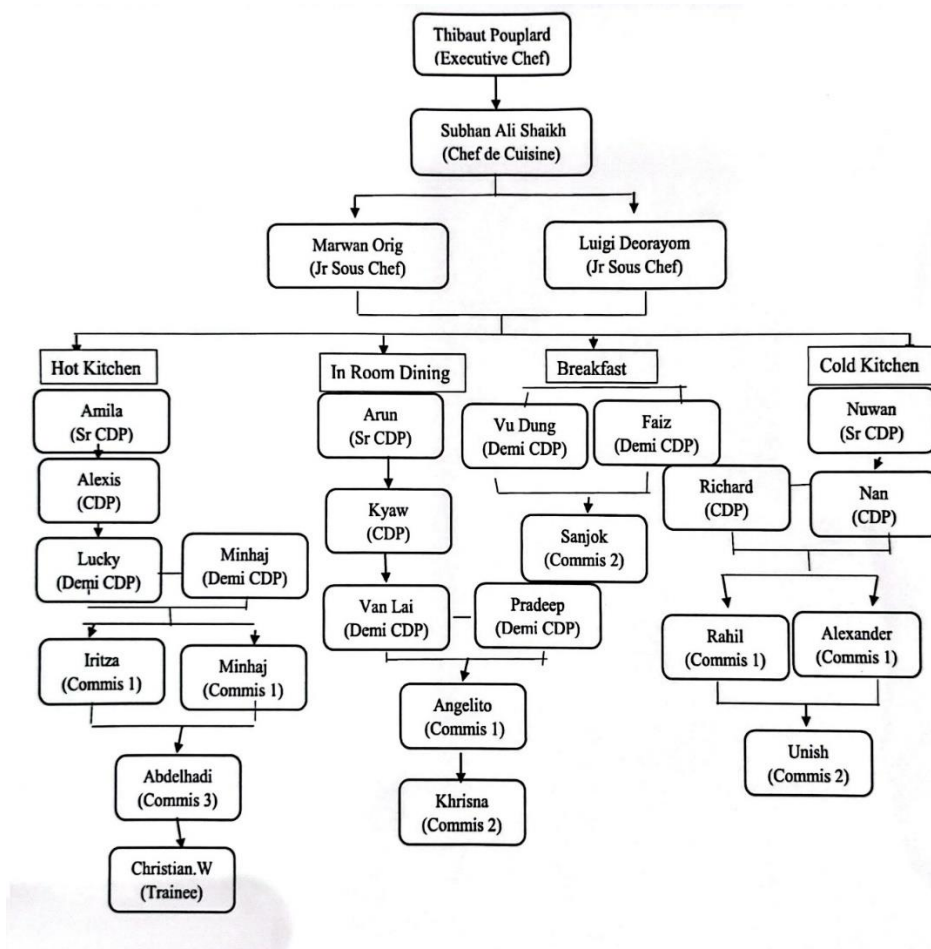
6. Al Hanah Bar

Al Hanah Bar: Then relax on the balcony while drinking in magnificent sunsets over Abu Dhabi, the likes of which you won't catch anywhere else. Do you need the perfect ambience in which to confer with a potential client? a premium smoke complement conversation in the leisurely atmosphere of the adjacent Cigar Lounge. Operating Hours : 17.00 PM – 02.00 AM and Have 24 seats Indoor and 22 Seats Outdoor.

7. Hoi Anh Restaurant

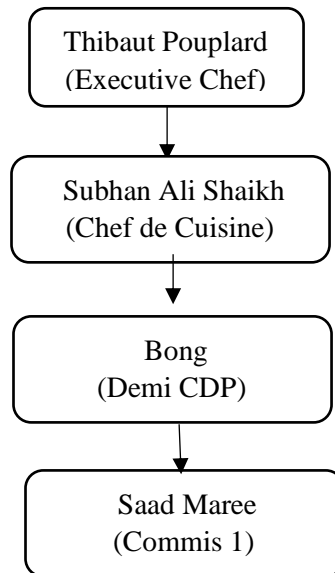
Hoi Anh Restaurant : Fueled by an entirely Vietnamese kitchen, Hoi An offers a mesmerising blend of authentic and complex flavours from the land of the blue dragon. The ambience is complemented by a wide variety of delectable Vietnamese dishes served in traditional style on bamboo platters and lotus leaves. Operating Hours : 18.00 PM – 10.30 PM and have 38 Seats Indoor and 32 Seats Outdoor

2.3 KITCHEN BRIGADE



Figures 2.1 Kitchen Brigade

Pool Bar Kitchen



Executive Chef

- Developing unique and cuisine-appropriate menus
- Monitoring inventory and purchasing supplies and food from approved vendors
- Assisting and directing kitchen staff in meal preparation, creation, plating and delivery
- Identifying and introducing new culinary techniques

Chef de Cuisine

- Conduct menu planning sessions, meetings and tastings
- Work closely with Executive Chef to understand organizational-wide goals
- Oversee and inspect food preparation and service

Sous Chef

- Producing high quality plates both design and taste wise
- Ensuring that the kitchen operates in a timely way that meets our quality standards

Chef de Partie

- Preparing, cooking and presenting high quality dishes within the speciality section
- Assisting the Head Chef and Sous Chef in creating menu items, recipes and developing dishes
- Overseeing the maintenance of kitchen and food safety standards

Demi Chef de Partie

- SOPs for all dishes are implemented with the aid of a Chef de Partie
- Assist in maintaining and improving upon budgeted food cost

Commis 1

- Control food stock and food costs in his section/kitchen.
- Ensure the quality of the food item.

Commis 2

- Prepare ingredients for cooking, portioning, chopping, and storing
- Assist in providing on the job training & development of new cooks.

Commis 3

- Responsible for maintaining cleanliness and sanitation at working station.
- Prepare all menu items by strictly following recipes and yield guides.

2.4 PERSONAL HYGINE AND SANITATION

1. PERSONAL HYGINE

- Staff can't enter kitchen if had a long hair and long nail
- Everyday must change uniform
- Hair must be covered when enter kitchen
- Gloves must be worn when deal with cooked food
- Always wear safety shoes
- Before and after duty washing hands before entering kitchen

2. SANITATION SOP

- After using chopping board (red for meat, blue for fish, yellow for poultry and white for food) or knife we must cleaned it Clean the station after used to chop or make something
- After end shift or closing have to clean everything
- Fruit and vegetables have to wash before use
Condiments or food we put in chiller and give 2 days date label if its vegetable or salad put 1 day date label, and for sauce we put 2 days date label after 2 days makes new label and sauces.
- Every 1 week have to deep clean the kitchen every 1 week deep clean inside drower, chiller, and table we took off everything and wash
- Frying oil must be changed every 3 days
- When all item arrive from supplier 1 or 2 commis had to took it and put to dry storage and for meat, poultry, and fish we put on butchery freezer.