



STANDARD OPERATING PROCEDURE CULINARY DEPARTMENT

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PREFACE

Mangupura, 1 December 2019



Greetings from Care and Love Corporation,

First of all, we would like to thank to Ida Sang Hyang Widhi Wasa (God Almighty) for the completion of this standard operating procedure. This guidance book is based on the owner's experience in hospitality industry, which aims to help young people who want to work in hospitality industry, especially in Katak Tepi Sawah Villa, Restaurant and SPA.

CEO

CARE & LOVE CORPORATION

I Nyoman Sudiartawan, S.S



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1. WORKING STEP IN THE KITCHEN




- 1 Prepare clean water with bleach and cloth
- 2 Switch on all the equipment in the bar
- 3 Clean, Mise and plus in all outlet kitchen (Kitchen store, galley, pantry, hot kitchen, cold kitchen)
- 4 Take out the previous preparation
- 5 Prepare preparation for breakfast (bread, butter, jam, marmalade, egg based on menu in KTS)
- 6 Prepare preparation for lunch based on menu in KTS (Sandwich, Hamburger and Pizza)

2. KITCHEN TOOLS AND EQUIPMENT

a. Cutting Utensil (knife)

Types of Knife :

 <p style="text-align: center;">Chef Knife</p>	 <p style="text-align: center;">Filleting Knife</p>	 <p style="text-align: center;">Boning Knife</p>
 <p style="text-align: center;">Slicing Knife</p>	 <p style="text-align: center;">Chopper/ Cleaver Knife</p>	 <p style="text-align: center;">Pizza Cutter</p>

		
Butcher's Knife	Paring Knife	Bread Knife

What do you need to remember about cutting utensil (knives):










- Know the name,function and how to use/handle the knives
- Know how to sharp the knives in order to make the knives more sharpen when use it
- Know how to clean and storage the knives to avoid the accident and damaging the knives

b. Hand Tools



❖ **General**

 <p>Can Opener</p>	 <p>Mandolin</p>	 <p>Kitchen Tongs</p>
 <p>Sharper Steel</p>	 <p>Rubber Spatula</p>	 <p>Ladle</p>
 <p>Parisian Scoop</p>	 <p>Serving Spoon</p>	 <p>Food Tongs</p>
 <p>Grater</p>	 <p>Plastic Spoon</p>	 <p>Wine Oppener</p>

 <p>Vegetable Filler</p>	 <p>Kitchen Fork</p>	 <p>Wooden Spatula</p>
 <p>Wire Sieve</p>	 <p>Colander</p>	 <p>Food Mill</p>
 <p>Ricer</p>	 <p>Cheese Clothes</p>	 <p>Plastic Bottle</p>
 <p>Goose Neck</p>	 <p>Conical Strainer</p>	 <p>Sauce Pan</p>
 <p>Sautee Pan</p>	 <p>Omellete Pan</p>	 <p>Frying Pan</p>



 <p style="text-align: center;">Stock Pan</p>	 <p style="text-align: center;">Stock Pot</p>	 <p style="text-align: center;">Roasting Pan</p>
 <p style="text-align: center;">Frying Spatula</p>	 <p style="text-align: center;">Cutting Board</p>	 <p style="text-align: center;">Thermometer</p>
 <p style="text-align: center;">Scales</p>	 <p style="text-align: center;">Water Jug</p>	 <p style="text-align: center;">Measuring Spoon</p>

❖ **Tools and Utensil for Pastry and Bakery**

 <p style="text-align: center;">Rolling Pin</p>	 <p style="text-align: center;">Ice Cream Scoop</p>	 <p style="text-align: center;">Balloon Whisk</p>
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Pastry Spatula	Offset Spatula	Sheet/ Bake Pan
		
Cake Pan	Cake Mold	Pudding Mold

❖ **Tools and Utensils for Butcher**

	
Hammer	Fish Scissor

❖ **Tools and Utensil for Pantry**

		
Egg Slicers	Pate Mold	Terrine Mold

c. Large Equipment

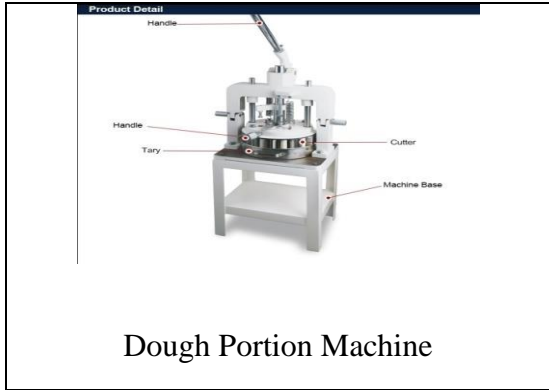
❖ **General**

 <p style="text-align: center;">Microwave</p>	 <p style="text-align: center;">Toaster</p>	 <p style="text-align: center;">Pressure Steam</p>
 <p style="text-align: center;">Meer Slicer</p>	 <p style="text-align: center;">Food Processor</p>	 <p style="text-align: center;">Steamed Jacket Kettle</p>
 <p style="text-align: center;">Tilting Pan</p>	 <p style="text-align: center;">Bain Marie</p>	 <p style="text-align: center;">Gridle</p>
 <p style="text-align: center;">Grill</p>	 <p style="text-align: center;">Convection oven</p>	 <p style="text-align: center;">Salamander</p>

 <p style="text-align: center;">Reheating Oven</p>	 <p style="text-align: center;">Stove</p>	 <p style="text-align: center;">Deep Fryer</p>
 <p style="text-align: center;">Flat-top Range</p>	 <p style="text-align: center;">Pizza Machine</p>	 <p style="text-align: center;">Display Refrigerator</p>
 <p style="text-align: center;">Portable Refregerator</p>	 <p style="text-align: center;">Freezer Box</p>	 <p style="text-align: center;">Walk In Refregerator</p>

❖ **Pastry and Bakery**

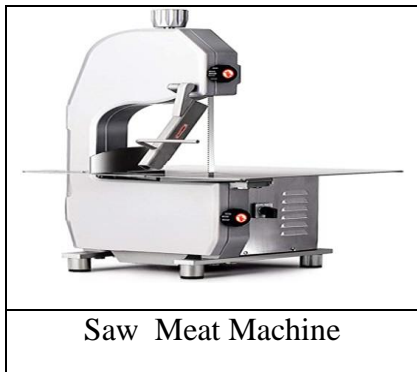
 <p style="text-align: center;">Mixer Dough</p>	 <p style="text-align: center;">Slicer Bread</p>
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❖ **Pantry**



❖ **Butcher**



3. KTS MENU



Warung Man's Sudi

RAHAJENG SEMENG MENU (GOOD MORNING MENU)

Room include Breakfast Select one of the menu below included Bali Coffee or Hot Regular Tea



Selamat Pagi : Good Morning
 Selamat Siang : Good Afternoon
 Selamat Malam : Good Evening
 Enak Sekali : Very Delicious
 Tambah Lagi : One More.

NASI GORENG 30K
 (Fried rice comes with vegetables, served with fried egg sunny side up and cucumber pickles)

MIE GORENG 30K
 (Fried noodle comes with vegetables, served with fried egg sunny side up and cucumber pickle)

BUBUR AYAM 25K
 (Rice porridge top with shredded chicken mix with balinese yellow sauce serve with shrimp crackers)

SMOOTHIE BOWL 35K
 (Yoghurt, milk, honey and selection tropical fruit)

MUESLI BOWL 35K
 (Coco crunch/ granola, rice crispy, fruit loppes, yoghurt, milk, honey, fruit selection)

FRUIT COMPOTE 30K
 (Smash tropical selection fruit add with flavour yoghurt and honey)

HOT CEREAL 30K
 (Porridge
 Cinnamon Powder
 Crush Peanut/granola And Hot Milk
 Brown Sugar)

GARDEN BREAKFAST 40K
 (scramble/omelette/poach/boiled/fried egg fresh/steam/saute vegetables with toast, butter and jam
 Balinese coffee/tea)

BUNGA BREAKFAST 40K
 (Fried sausage & bacon scramble/omelette/poach/boiled/fried egg) fresh/steam/saute vegetables with toast, butter and jam
 Balinese coffee/tea)

NUTRITION BREAKFAST 40K
 (Any kind of egg with brown toast, bacon, slices avocado, grill tomato, saute spinach and mushroom)

SIDE DISHES
 POACH EGG 17K
 FRIED EGG 17K
 SCRAMBLE 17K
 OMELETTE 17K
 SAUSAGE 15K
 BACON 17K
 PLAIN TOAST 15K

FRUIT SALAD 35K
 (Selection tropical food, sugar, lemon, top of flavour yoghurt)

SLICE FRUIT 25K
 (Selection tropical fruit with slice lime)

CAKE 30K
 (Plain pancake serve with honey, jam or marmalade)

FLAVOUR PANCAKE 35K
 (Selection of fruit (pineapple, strawberry, banana serve with honey, jam and marmalade)

GRILL BANANA 30K
 (Serve with honey or brown sugar)





MIE GORENG 30K GRILL BANANA 30K HOT CEREAL 30K

The price is not include tax and service 15%



SATE LILIT 35K

APPETIZER

LUMPIA (SPRINGROLL)
 Fried vegetables or chicken wrap in lumpia sheet.

- **VEGETABLE 20K**
 Steam carrot, beansprout, cabbage, scallion, spring onion served with sweet and sour sauce.
- **CHICKEN LUMPIA 25K**
 Shredded steam chicken and mix vegetables (carrots, bean sprouts, spring onions) served with sweet and sour sauce.

TEMPE TAHU GORENG (FRIED TEMPE AND TOFU) 20K
 Sliced and fried tempe or tofu served with peanut sauce or chili soy sauce

PERKEDEL JAGUNG (CORN FRITTER) 20K
 Shredded corn mixed with wheat flour and special Balinese spices.

GADO-GADO 35K
 Boiled vegetables: cabbage, long beans, bean sprouts, carrots mixed with peanut sauce, garnished with tofu and boiled egg.

TUWUNG ASIN MANIS (TERIYAKI EGG-PLANT) 30K
 Sliced of eggplant mixed with wheat flour and fried in sweet and salty sauce.

SATE LILIT SERAI (LEMONGRASS SATE LILIT) 35K
 Grill chopped chicken mixed with shredded coconut and Balinese spices in lemongrass stick.

SALAD

KTS SALAD 25K
 Mix of young mango, green pøer, yam, carrot (other young fruits) dressing with vinegar, lemon, honey, tamarind, salt, paper, sugar, shrimp paste, chili.

TROPICAL SALAD 30K
 Mix of Romain lettuce, yam, cucumber, grated cheese, boiled egg, anchovies, crouton and serve with Caesar dressing.



SOUP LABU 25K

BALINESE VEGETARIAN

SAYUR URAB (BALINESE SALAD) 35K
 Boiled of Balinese local vegetable Cassava/ferm/ young papaya/young jackfruit mix with grated grilled coconut, dressed with fried onions, garlic, chilies, shrimp paste, salt, balinese lime and bay leaves for flavoring.

MIX URAB (MIX BALINESE SALAD) 30K
 Mix boiled vegetables spinach, bean sprouts, long beans, cabbage, grated grilled coconut as a dressing with fried onions, garlic, peppers, shrimp paste, salt, balinese lime and bay leaves as seasoning.

SOUP

SUP JAGUNG (CORN SOUP) 25K
 A soup made from sweet corn, garlic, egg white, onion, salt, pepper, sugar.

SUP LABU (PUMPKIN SOUP) 30K
 A soup made from pumpkin, garlic, onion, milk, sugar, salt and pepper.






GADO - GADO 35K
PERKEDEL JADUNG 20K
SAYUR URAB 35K
KTS SALAD 25K



PEPES IKAN 45K

Main course
INDONESIA'S FAVOURITE
NASI GORENG SAYUR (VEGETABLE FRIED RICE) 40K
 Fried rice comes with fresh organic vegetable.
NASI GORENG AYAM (CHICKEN FRIED RICE) 50K
 Fried rice comes with fresh organic vegetable and chicken
MIE GORENG (FRIED NOODLE) 45K
 Boiled noodle comes with eggs, mix vegetables (cabbage, carrots, green vegetables on the top of rice) and tropical flavour on the top of rice.
PASTA/NOODLE/MIE
BIHUN GORENG SAYUR (VERMICELLI WITH VEGETABLE) 35K
 Fried vermicelli mixed with eggs, vegetables (carrots, cabbage and green vegetables) and seasoning with balinese spices.

Fish
IKAN MAHI-MAHI PANGGANG (FILLET MAHI-MAHI GRILLED FISH) 75K
 Fillet grill mahi-mahi come with homemade Balinese sambal (shallot, garlic, chilli lemongrass, balinese lime add coconut oil) and serve with mix tropical vegetables.
PEPES IKAN (STEAM FISH) 45K
 Steam mahi-mahi combined with vegetables and Balinese special spice (garlic, onion, candlenut, ginger, turmeric, galangal, turmeric, salt, peppers and flavour with bay leaves).




IGA PANGGANG 85K **KOLAK PISANG 30K**

Meat
IGA PANGGANG (PORK RIBS) 85K
 BBQ Pork Ribs Serve With French Fries or mash potatoes or rice.

Poultry
BEBEK GARING (CRISPY DUCK) 75K
 Fried duck served with assorted mix tropical vegetables served with peanut sauce and balinese sambal (shallot, garlic, chilli lemongrass, balinese lime add coconut oil).
AYAM ASIN MANIS (CHICKEN TERIYAKI) 60K
 Fried chicken comes with sweet and sour sauce on the top of rice.
AYAM KALAS 50K
 Braised chicken breast with turmeric, coconut sauce and vegetable.
SATAY AYAM (CHICKEN SATAY) 45K
 Diced of marinated chicken skewered and grilled served with peanut sauce

PIZZA
TOMAT PIZZA (TOMATO PIZZA) 40K
 Pizza comes with tomato sauce, basil leaves and top with mozzarella cheese.
SAYUR PIZZA (VEGETABLE PIZZA) 45K
 Pizza comes with tomato sauce, mushrooms, peppers, onions, pineapple, basil topped with mozzarella cheese.

BURGER/ SANDWICH
SAYUR BURGER (VEGETABLE BURGER) 40K
 Vegetarian paties on sweet potatoes and corn fritter, onion bun with lettuce, tomato and French fries tomatoes and mayonais as a sauce.
BURGER AYAM (BALINESE CHICKEN BURGER) 55K
 Fillet chicken grill, bacon, egg, tomatoes, onion bun with lettuce, serve with French fries, tomatoes and mayonais as a sauce.
CLUB SANDWICH 40K
 Grill chicken, bacon, avocado, lettuce, egg, tomato, onion bun with lettuce and serve with French fries tomatoes and mayonais as a sauce



PISANG PANGGANG 30K

DESSERT
ES KRIM (ICE CREAM ONE SCOOP) 7K
PISANG PANGGANG (GRILLED BANANA) 30K
 Sliced of grilled banana top with selection of ice cream.
PISANG GORENG (FRIED BANANA) 25K
 Fried bananas top with selection of ice cream.
KOLAK PISANG (BANANA COMPOTE) 30K
 Steam bananas boiled with brown sugar top with coconut milk, salt and garnish with pandanus leaves.
DADAR GULUNG 30K
 Grated coconut mix with brown sugar wrapped with beautiful color of rice flour sheet.



AYAM ASIN MANIS 60K

The price is not include tax and service 15%

4. KITCHEN OPENING STANDARD

❖ Opening Kitchen Procedure

1. Open the kitchen (observe the kitchen layout - Kitchen store, galley, pantry, hot kitchen, cold kitchen)
2. Open the gas pulp
3. Turn on the pilot of the stove
4. Turn on the fresh air and exhaust hood
5. Check freezer and chiller temperature (If find some thing wrong or need repair report to the supervisor use repair request form)
6. Chiller 3 – 5 celcius degree
7. Freezer – 18 celcius degree
8. Check the temperature chille use and fill form according to date
9. Prepare the bucket with water and bleach
10. Start to clean
11. Set up garbage bin complete with plastic bag
12. Check mise en place all the tools , utensil and equipment of the kitchen

13. Check preparation/ mise en place of the kitchen product according to the operational time
14. Pull out all the previous left over product and check all the par level of the product and create special of the day, staff meals
15. Prepare requisition form or note since opening time until operational finish, to make sure the operational smooth

5. KITCHEN CLOSING STANDARD

❖ Closing Kitchen Procedure

1. Make sure all area clean (Kitchen store, galley, pantry, hot kitchen, cold kitchen)
2. Make sure all the stove, oven turn off
3. Turn off the main valve of the gas.
4. Clean all kitchen equipment, kitchen tools, working tables and floor
5. Prepare kitchen administration (requisition, repair or special event note)
6. Close and lock all doors surround the kitchen
7. Turn off all lamps/light in the kitchen