

## **2. COMPANY DESCRIPTION**

### **2.1 History of the Company**

Paradijs Restaurant, Beek en donk originally was a café before it changed into a Chinese and Japanese specialty restaurant in 1989. The owner, Mr. Anka Cheng, decided to expand the restaurant and added a new part that is now become the Japanese Teppan section, main kitchen, and back office for service. The current building is still the old construction since it has never been renovated.

### **2.2 Description of the Restaurant**

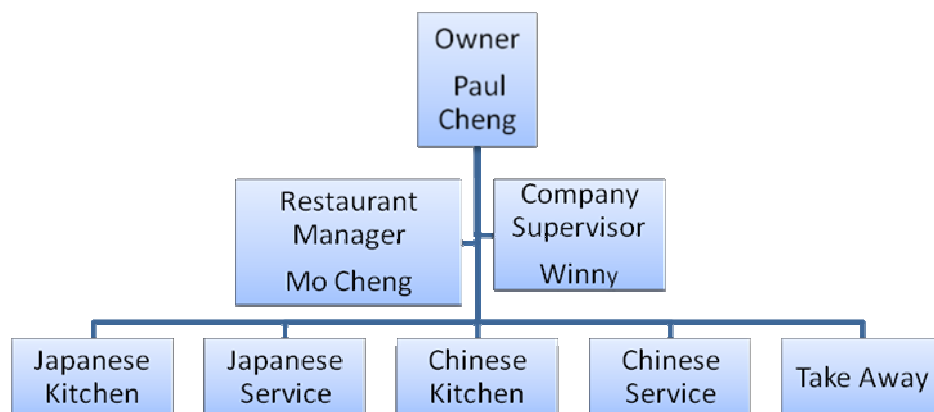
Paradijs Restaurant, Beek en Donk is a family business restaurant which is run entirely by the owner's family member. The restaurant serves both dining inside the restaurant and take away service. For In-Dining, it divided into two sections, Chinese and Japanese. The Chinese kitchen serves Cantonese specialty dishes and also some additional Indonesia's dishes. The Japanese kitchen serves sushi-sashimi, and live cooking in Teppan plate in front of the guests. Paradijs Restaurant is the only Chinese and Japanese specialty restaurant in Beek en Donk and also the only restaurant in town that offer different service and unique dining experience.

Paradijs can accommodate 100 guests in Chinese section and 80 guests in Japanese section with 1 time average turnover in busiest period. One of the advantages that this restaurant has its spacious parking lot that can accommodate up to 60 cars. Most of Paradijs's guests are people from middle to upper economy class, but Paradijs also offers special price package every months, to reach customers with minimum spending.

**Vision:** “To perform all the three main aspects of the restaurant - Chinese, Japanese, and Take Away – simultaneously in order to generate profit for the company.”

**Mission:** “Deliver a superior dining experience both in Chinese and Japanese section; also provide unique dishes in Take Away service to create customer satisfaction which will generate profit to the company.”

### 2.3 Organization Chart



### 2.4 Tasks and Responsibilities per job

Japanese Kitchen: (2 cooker, 1 part time cooker)

- Do food preparation for Teppan and other Japanese dishes
- Make ordered food for both Teppan and Take Away sushi
- Prepare and clean Teppan plate for operational

- Responsible for the Japanese area in the kitchen
- Responsible for the inventory and purchase request in Japanese section.

Chinese Kitchen: (1 chef, 3 cooker)

- Do food preparation for both Chinese In-Dining and Take Away
- Make ordered food for both Chinese In-Dining and Take Away
- Responsible for the clean and preparation of kitchen area
- Responsible for the general inventory and purchase for kitchen purposes
- Responsible to prepare and make the employee meal.

Service Area: (1 manager, 2 trainee, part-timers)

- Responsible to open the restaurant
- Responsible to clean the restaurant and bar area
- Responsible for bar preparation (refill the drinks)
- Welcome and escort the guest
- Take order for the foods and drinks
- Make the ordered drinks
- Serve the foods and drinks
- Responsible for handle the billing
- Responsible to close the restaurant

Japanese Service:

- Do the preparation in Japanese dining area (table set up and table arrangement)

- Do preparation of sauce, plate and other necessity in Japanese section
- Responsible for the cleanness of Japanese section
- Responsible for store up and cleaning guest kimono

Chinese Service:

- Do the preparation in Chinese dining area (table set up and table arrangement)
- Do preparation of plate, and other necessity in Chinese section
- Responsible for the cleanness of Chinese section
- Make the dessert
- Responsible for the dessert inventory (fruits, ice creams, etc)
- Responsible for the bar operational