

CHAPTER III

METHODOLOGY OF RESEARCH

3.1. Object of Research

In this research the writers use food and beverage materials consumption as the basic object of research to explain about the topic which has been chosen. In this case, food and beverage materials consumption are the most important factors of the research.

Besides the food and beverage materials consumption, the writers also involved the staffs who are responsible for the daily operation of food and beverage inventory system in Anak Depok Indonesian Restaurant. Which included in the food materials use are meats, fish, fresh fruit and vegetables, dairy produce, frozen foods, tinned foods, dry goods, liquor store, soft drinks, wine or beer cellars.

3.2. Research Resources

The research requires primary and secondary resources. Primary resources can be defined as source of research that is directly collected from intern observation and interviews. Secondary resources mean that the data is indirectly related to the main issue, which usually based on history, in this case, it concludes the food and beverage daily operation.

3.3. Research Techniques

- Field Analysis

Field analysis includes direct observation in the fields related with the topic. This analysis requires primary resources, which is obtained by

conducting further investigation. Primary resource, which has been explained above, can be regarded as the current and latest information regarding the situation that has been going in the establishment. Further investigation will involve the process of analyzing food and beverage materials consumption and daily inventory system of food and beverage.

- Literature Study

The writers study the literature to find theoretical information which is use as a base of this topic. The writers have gathered the information from some books which are related with food and beverage inventory system.

3.4. Type of Research

The conducted research involves a qualitative analysis. Qualitative analysis is a type of analyzing research which is subject to theoretical aspect. In this case, it includes the exploration of food and beverage inventory system through literature review and direct observation in practice. The writers did direct observation by examining the food and beverage materials consumption regularly.

The writers think that quantitative research is not relevant, because food and beverage materials consumption is never recorded on the inventory lists and that is why food and beverage materials consumption can not be controlled.

3.5. Results of Analysis

Based on the writer's interview with the restaurant manager and the purchasing staff, the food and beverage inventor}' system used in Anak Depok Restaurant is the FIFO (First In-First Out) system. The owner of this restaurant implement this system because it is easy, simple and has already existed since the first time the restaurant was opened for about twenty years ago. The system has never been changed because the restaurant owner believes that it is the most effective food and beverage inventory system for this restaurant.

There are some strengths and weaknesses of the First in-First Out system.

The strengths are:

1. Predictable, because when approximately in the next coming week the restaurant will have a lot of reservations the food and beverage materials can be ordered much more than as regularly.
2. Maintaining quality of food and beverage materials, because old products have to use first and then followed by the new ones.

The weaknesses are:

1. Misunderstanding can occur in materials ordering procedures especially about the amount needed to purchase.
2. Regular controlling of food and beverage materials usage is an obligation to avoid over stock of products.
3. Each of every item received from the supplier should be marked with the date of delivery, so the new products should be set behind the old products.

Anak Depok Indonesian Restaurant has many suppliers in order to fulfill their food and beverage materials needs. Almost every food and beverage item has its own supplier. Those suppliers are:

- For meats: Trommel and Domo
- For poultry, oil and rice products: Van de Bor
- For chicken satay: Driessen
- For shrimps: Siam Food
- For fruits and vegetables: Roef
- For herbs and spices: Amboina
- For ice creams: Van Eck
- For wines: Wijnkoperij Van Noord, Advinum, Best Taste of Wine, Provinoble, Adbibendum, and Fourcroy Lenselink.
- For coffee and tea: Douwe Egberts »
- For soft drinks, liqueurs, liquors and beers: Brand Bierbrouwerij BV

- For dry products, dairy products, and canned foods: Hocras
- For pralines: Handelsonderneming Min b.v.

The ordering frequency of food and beverage materials is mostly once a week, except for liqueurs and liquors, because those supplies are not used too often for a week. There are some food and beverage materials that should be ordered more than once a week, for example:

- Fish products must be ordered two until three times in a week depending on the amount of uses its freshness
- Fruits and vegetables are ordered almost everyday, also to maintain its freshness.
- Coffee and tea are ordered once every three months, because those goods can be kept longer than perishable goods.
- Chocolate pralines are ordered once every two weeks.

3.5.1. Type of Ordering Method

Most of food and beverage materials are ordered by phone. The purchasing staff mentions each of his ordering materials to the supplier so the supplier can write it down and make sure whether the supplier already has all of the materials ordered or not at that time. If the supplier can not complete all of the materials ordered at that time he or she would still have enough time to complete it, so that at the time of delivering the purchasing staff will receive all of the items ordered.

Based on the writer's observation, usually the suppliers of Anak Depok Indonesian Restaurant already give a list which contains of herbs and spices, dry goods, dairy product;, also cleaning supplies, and etc to the purchasing staff, so he **just** has to put a tick on the columns of the goods that he would like to order. For all of these times, usually the restaurants suppliers have the entire materials

ordered ready to deliver, because Anak Depok Indonesian Restaurant always orders those goods regularly

Besides ordering food and beverage materials by phone, sometimes the purchasing staff sends the lists which have been marked with the products ordered to the suppliers by using facsimiles. Usually the purchasing staff does the ordering procedures once a week every Saturday, but not for all of the products. Sometimes for fish, fruits, vegetables, chicken, and lamb satay can be ordered more than once a week depending on the amount usage. For example to maintain the freshness of fish or vegetables, the purchasing staff usually orders small amount every two days in a week.

3.5.2. Receiving of Food and Beverage Materials

Most of the suppliers deliver food and beverage materials once a week every Wednesday, but for items such as fruits and vegetables are delivered every two days, or even every day. When those items are already delivered, the purchasing staff checks the quantity, quality, and each of the items expiry dates. If there are some of the products which are not appropriate or over quantity with his ordered, those items can be returned to the suppliers.

3.5.3. Storage of Food and Beverage Materials

Storage of dairy products is in some separate places Eggs are put in a carton box in a shell, also the same for fruit and vegetables. Fresh cream are put in the small refrigerator, together with syrup, dessert cake and some fruits for dessert garnish. The rest are various flavors of ice cream and also cold beverages, such as Jonge and Oude Jenever, Corenwijn, and etc stored in separate freezer.

Besides dairy products, there are also so ne food materials which are used and stored inside a small cabinet in the bar area, such as free caffeine coffee, many kinds of tea, small chocolate beans, candies and peppermints, chocolate powder and liquid coffee creamer. There are also pralines which are served with

coffee to be placed in a small refrigerator together with wines. But the coffee beans and sugars for the coffee accompany are stored in the shells in basement.

Based on the writer's observation, storage of beverages is mostly in the basement, but those beverages have their own special place which is easy to recognize. Liqueurs and liquors usually are placed in the bar display directly after being received from the supplier, because the restaurant do not keep stocks for these goods.

Most of the beverage materials such as soft drinks, mineral water, and many kinds of beer are delivered on the same day, and are directly stored in the basement. It is also the same with the wine storing. When delivering beverages, the suppliers also set them straight on the basement. Also for the food suppliers, they are also put the products in the kitchen, and when the purchasing staff arrives he will check the quantity and quality and also keep the delivery report as a record. It is also the same for fish, chicken satay and lamb satay receiving which is delivered more than once a week.

All of the dry goods such as sugar, flours, spices, and canned foods have their own storage rack. Storage of these food materials is in a place which can be seen easily because the restaurani only set it in some shells and placed it in the corner of the kitchen area, so if the kitchen staffs need to use it, they can just easily take it.

The storage of other materials such as fish, meats, and chicken is in a big refrigerator at a temperature of -5°C until 7°C . For fish products' it is usually directly processed after received from the supplier, and then stored in the refrigerator. Other materials such as beef, pork, and mixed ground meat are placed in the freezer at a temperature of -15°C . Fruits and vegetables are placed in separated plastic boxes for each item, but all of those plastic boxes are placed in the same shell for dry goods.

3.5.4. Issuing Food and Beverage Materials

From the writer's observation, it can be concluded that in Anak Depok Indonesian Restaurant, whether the kitchen staffs or the restaurant staffs always take food and beverage materials without making notes or records of their uses. This kind of activity has already been running since the first time the restaurant opened, so in this case the exact uses of those food and beverage materials can not be tracked.

3.5.5. Controlling of Food and beverage materials consumption

The purchasing staff of Anak Depok Indonesian Restaurant only controls food and beverage materials consumption once a week when he is going to order new materials. The controlling of food and beverage materials sometimes can be done by the restaurant manager if the purchasing staff can not be able to do it at that moment.