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Mise En Place Efficiency In The Kitchen Of 18th Restaurant, The Trans Luxury Hotel

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ABSTRACT

This study aims to examine the efficiency of mise en place in the 18th Restaurant's kitchen located at The Trans Luxury Hotel. Mise en place is a systematic and organized preparation practice carried out before cooking, involving the collection, preparation, and organizing all the ingredients, equipment, and tools required during the cooking process. Efficiency in mise en place is crucial in achieving optimal performance in a restaurant kitchen, including time savings, increased productivity, and reduced errors. The research methodology utilized direct observation and interviews with kitchen staff at 18th Restaurant. Data collection includes preparation time, efficiency of arrangement, equipment usage, and adherence to established mise en place procedures. Data analysis involves comparing actual preparation time with predetermined target time. The findings show that the implementation of mise en place in the 18th Restaurant's kitchen still has some inefficiencies. Several factors influencing mise en place efficiency include a lack of coordination among employees, unavailability of required ingredients or equipment, and a lack of understanding of established procedures. Recommendations to enhance mise en place efficiency in 18th Restaurant's kitchen include improving training and understanding of mise en place procedures, ensuring the availability of adequate equipment, and enhancing coordination among the kitchen team. This study provides a better understanding of the importance of mise en place efficiency in a restaurant kitchen and offers practical recommendations to enhance mise en place performance in the 18th Restaurant of The Trans Luxury Hotel.

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1. INTRODUCTION

Restaurants are easily one of the most accessible ways for consumers to attain their primary needs as well as easy access to explore many varieties of taste, smell, appearance as well as culture within many countries worldwide. To base the definition of restaurant which according to "a place or building that is organized commercially, which provides good service to all guests, both in the form of eating and drinking activities." (Marsum W.A, 2005)

This statement implies that a restaurant is responsible for providing the high-quality foods, however a restaurant includes other factors that are required in order to set the standards of satisfying consumers. Restaurants provides a physical space providing food thus other elements such as atmosphere, design, theme all play a major role to bring the highest hospitality a restaurant is able to provide.

In order to provide consumers with the finest of culinary experience, a kitchen is a staple function. According to Minantyo (2011) "The kitchen meaning a place for storage, preparing food ingredients so that they can be processed as the food can be served according to standards that can be consumed."

From this statement it is concluded that the process of storing, preparing and processing food is done within a kitchen which all those processes is done within a short amount of time in addition to that the word "prepare", is known process in the culinary world as it is a fundamental element to a organized system within the industry which is known in French as "Mise en Place"

Mise en place is the process of preparation and placement of all equipments used in serving food, according to (Ojoma et al, 2020) "Mise-en-place is a French phrase meaning advance preparation in order to meet up with time. Mise-en-place is a strategy that can be adopted in the home in food preparation by a working class homemaker."

The importance of a mise en place within the organization certainly has indicators or key criterias that needs to be considered in its application. "Mise en Place" has several basic key aspects as follows, (a) Assembling tools; (b) Assembling ingredients; (c) Washing, trimming, cutting, preparing, and measuring raw materials; and (d) Preparing equipment.

According to Gisslen (2011:138) These key aspects indicate more to what mise en place is perceived as, thus variables such as understanding temperature, types of raw ingredients, cooking methods for certain ingredients, et cetera, should well-handled responsibly by professionals. The practice of mise en place is evaluated through how well-handled professionals are in timing, sanitation, efficiency, and well-assembled the practice is executed.

2. LITERATUR REVIEW

Restaurants are easily one of the most accessible ways for consumers to attain their primary needs as well as easy access to explore many varieties of taste, smell, appearance as well as the culture within many countries worldwide. To base the definition of restaurant which according to "a place or building that is organized commercially, which provides good service to all guests, both in the form of eating and drinking activities." (Marsum W.A, 2005)

Mise en place is the process of preparation and placement of all equipments used in serving food, according to (Ojoma et al, 2020) "Mise-en-place is a French phrase meaning advance preparation in order to meet up with time. Mise-en-place is a strategy that can be adopted in the home in food preparation by a working class homemaker.". The importance of a Mise en Place within the organization certainly has indicators or key criteria that need to be considered in its application. "Mise en Place" has several basic key aspects as follows, (a) Assemble your

tools; (b) Assemble your ingredients; (c) Wash, trim, cut, prepare, and measure your raw materials; and (d) Prepare your equipment.”

3. METHODS

Research methods are the strategies, processes or techniques utilized in the collection of data or evidence to analyze data. Research approaches comprises strategies and methods for research that extend the decisions from general assumptions to thorough methods of data gathering and reasoning. [Cresswell \(2014\)](#)

Research methods provide the writer with an overview of the data needed for the Final Project, which to obtain the data needed there are many procedures and steps to which require time and a trustful source. There are various ways to collect data, the descriptive research method however is one of the most useful ways to gain reliable data. Descriptive research is a research method that can determine the situation in a current phenomenon [Williams \(2007\)](#). In addition, also defines that descriptive research relates to an observation in collecting the data, [Walliman \(2011\)](#). This method requires a collection of data from numerous populations from people. Through this method the collection of data collected through people with various opinions towards a topic will be selected and the majority of similar opinions will give the writer a deduction of the topic which is valid and reliable.

3.1. Data Collection

Data by definition is information which includes facts or numbers that are collected to be examined and used in decision-making.

The data collection steps include setting the boundaries for the study, collecting information through unstructured or semi-structured observations and interviews, documents, and visual materials, as well as establishing the protocol for recording information, According to [\(Creswell, 2014\)](#). These are several ways to collect data.

3.1.1. Observation

Observation is a way of collecting relevant data by observing the behavior of a subject. This technique is used in cases to avoid biased information during evaluation. observation is a basic method for obtaining data in qualitative research and the purpose is to understand complex interactions in natural settings, [Ary et al \(2010: 431\)](#).

3.1.2. Interview

An interview is a qualitative research method that relies on asking questions to collect data. An interview involves two or more people, one of whom is the interviewer asking the questions. An interview is defined as a face-to-face conversation between a researcher and a participant involving a transfer of information to the interviewer, According to [\(Cresswell, 2012\)](#).

3.1.3. Questionnaire

A questionnaire is research consisting of a series of questions on paper for the purpose of gathering information from respondents, which in other words known as a written interview. According to [Creswell \(2012:25\)](#) “survey designs are procedures in quantitative research in which you administer a survey or questionnaire to a small group of people (called the sample) to identify trends in attitudes, opinions, behaviors, or characteristics of a large group of people (called the population)”.

3.1.4. Library Research

Library research is a “technique of collecting data by learning and understanding data which has close relation with the problems from books, theories, notes, and documents.” It is a general or specialized library that collects materials for use in intensive research projects (Mary George, 2008).

3.2. Measurement Scale and Data Analysis Techniques

3.2.1. Measurement Scale

To evaluate the data of this research, the writer utilizes the Likert scale method, the Likert scale is used to measure attitudes, opinions and perceptions of a person or a group of people concerning social phenomena, According to Sugiyono (2012:93).

Through this method, the writer will display several options towards the respondents which include several options: Very Good, Good, Fair, Poor, and Very Poor, respondents are required to choose one option.

3.2.2. Data Analysis Technique

The writer has applied the use of descriptive analysis, this will allow the writer to convey their collective data through either by finding the average count, or simply by using a continuum line in the use of a Likert Scale, further allowing the easy analysis and deduction of the data.

3.3. Time and Location of Research

3.3.1. Location and Time of Research

In completing the final project, the writer chooses a research location at The 18th Restaurant at The Trans Luxury Hotel Bandung 18th floor, Gatot Subrotostreet No.289, Cibangkong, District. Batununggal, Bandung, West Java 40273. The time taken by the writer in preparation for this final project started in August 2022 until a specified time.

4. RESULTS AND DISCUSSION

4.1 Analysis of Utensils in the Kitchen of the 18th Restaurant The Trans Luxury Hotel Bandung.

Utensils are important in supporting Mise en Place activities. In this case, it can be seen that the preparation activities at the 18th Restaurant The Tans Luxury Hotel Bandung have several things that are appropriate or not in accordance with the theory that the writer has studied. In the questionnaire made by the writer regarding knowledge, which is supported by theories that have been included as a comparison, as well as a reference that becomes a guideline used by the writer to study by comparing reality with existing theories.

Therefore, the writer distributed questionnaires to seven respondents who were the cooks in the Kitchen Section of the 18th Restaurant The Tans Luxury Hotel Bandung.

The following is a table and calculation results from the questionnaire:

From the results of the processed data that can be seen on the continuum line above, it is said that the preparation of utensils in the Kitchen Section of The 18th Restaurant The Trans Luxury Hotel Bandung got a total score of 34, this is the total of all respondents answers that are in the range to "Less". Of the seven respondents, only a few to little are able to grasp the importance of preparing a utensil before working. This can result in the Mise en Place process not running optimally.

4.2 Analysis of the Preparation of Raw Materials in the Kitchen Section of The 18th Restaurant The Trans Luxury Hotel Bandung.

The factor that can support good *Mise en Place* activities in the kitchen is the presence of the necessary raw materials. In carrying out *Mise en Place* activities, good materials are an important factor to complete a preparation process. This can be seen in the activities of the preparation process at 18th Restaurant The Tans Luxury Hotel Bandung which has several things that are inappropriate or not in accordance with the theory that the writer has studied. In the questionnaire made by the writer regarding knowledge, which is supported by theories that have been included as a comparison, as well as a reference that becomes a guideline used by the writer to study by comparing reality with existing theories.

Therefore, the writer distributed questionnaires to seven respondents who were cooks in the Kitchen Section of the 18th Restaurant The Tans Luxury Hotel Bandung.

From the results of the processed data that can be seen on the continuum line above, it is said that the preparation of raw materials in the Kitchen Section of The 18th Restaurant The Trans Luxury Hotel Bandung. gets a total score of 38, this is the total of all respondents' answers in the "less" range. Of the seven respondents, less than a few know the importance of the food preparation/production process. This can result in the *Mise en Place* process not running optimally.

4.3 Analysis of the Food Production Taking Place Within the Kitchen of The 18th Restaurant The Trans Luxury Hotel Bandung.

Another supporting factor in carrying out good *mise en place* activities in the kitchen is the presence of the necessary raw materials. This preparation activity can be affected if the required raw materials are available and whether the cooks within the restaurant are knowledgeable regarding the quality, procurement and use of every ingredient according to the standard recipe. In this case the writer has obtained the results of responses from the cooks about the preparation of raw materials.

From the results of the processed data that can be seen on the continuum line above, it is said that the process of raw materials in the Kitchen of The 18th Restaurant The Trans Luxury Hotel Bandung gets a total score of 55, this is the total of all respondents answers that are in the "less" range. The results of observations made by the writer directly in the kitchen, cooks do not understand the importance of paying attention to the standard recipe that has been made by the chef thus the food served varies, which shows the lack of knowledge regarding the preparation of raw materials in the kitchen of The 18th Restaurant The Trans Luxury Hotel Bandung.

4.4 Analysis Regarding the Use of Equipment Within the Kitchen of The 18th Restaurant of The Trans Luxury Hotel Bandung.

Operational activities that run in the kitchen will run in accordance if they possess complete kitchen equipment and that are in adequate condition. Equipment preparation also needs to be considered to support the operation. If the cleanliness and tidiness of the equipment is not paid attention to, a smooth operation will also run badly, it will also have an impact on the quality of the food. In accordance with the results of the responses that the writer got from the cooks regarding the preparation of the work area.

The following is an explanation of the score results based on a table of the weight criteria for the value of each answer to the questionnaire, in equipment preparation activities:

From the results of processed data that can be seen on the continuum line above, it is said that the process of raw materials in the Kitchen of The 18th Restaurant The Trans Luxury Hotel Bandung gets a total score of 63, this is the total of all respondents' answers that are in the "Less" range. The results of the writers direct observations in the kitchen created this questionnaire in which shows the cooks are unable to use and maintain the kitchen equipment's efficiently during operations.

5. CONCLUSION

The writer draws a comprehensive conclusion, namely that the implementation of Mise en Place within the Kitchen of in the 18th Restaurant of the Trans Luxury Hotel Bandung has not been carried out properly, which would be of concern to the business due to the negative feedback regarding the hospitality regarding the food within the restaurant.

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