

CHAPTER II

GENERAL DESCRIPTION

A. Hotel's Profile

1. History

Omnia Day Club Bali is a day club in Bali that has been opened since early 2018. The opening the beach club on the edge of the Uluwatu beach is very lively by inviting famous DJ Martin Garrix and Marshmellow. The founder of Omnia Day Club Uluwatu Bali is an international network called the Hakkasan Group and lead by Lamarahchee. The design and concept of the Omnia Day Club Bali is designed by two world-class architecture which are also at the same time WOHA Singapore and New York's Rockwell which is the Day Club on the First Coastal in the World located in Bali.








Figure 2.1

OMNIA Logo

2. Facilities

As the Day Club that was first owned by Hakkasan Group, Omnia Day Club also offers many facilities that pamper every visitor who comes, there are many facilities that support the comfort of visitors to make visitors feel at home for long time spending in this Omnia day club. The Omnia Day Club in Uluwatu is divided into 5 areas to relax that are comfortable and complete and perfect. The 5 sections include a Bungalow with a Mini Private Pool, VIP Cabanas, Swim Up Bar, Cube Bar and Sun Bed which offer a view overlooking to the main swimming pool which is shaped like a curve. Many good spots to capture photos that can be a reference for those of you who have a hobby photography.

Table 2.1
Facility in OMNIA Dayclub Bali

No.	Room Type	Description
a.	 <p style="text-align: center;">Figure 2.2 Bungalow</p>	<ul style="list-style-type: none"> a. Number of Cabanas: 7 b. Capacity (per cabana): 25 peoples c. Facility: bed, table, sofa, infinity pool d. Located between Pool Bar and lounge
b.	 <p style="text-align: center;">Figure 2.3 Cabana</p>	<ul style="list-style-type: none"> a. Number of Bungalows: 2 b. Capacity (per bungalow): 25 peoples c. Facility: bed, table, sofa, small pool d. Located near DJ Tables
c.	 <p style="text-align: center;">Figure 2.4 Daybeds</p>	<ul style="list-style-type: none"> a. Number of Daybeds: 16 b. Capacity (per bed): 2-6 peoples c. The facility located in front of Sofa Deck Tables facility
d.	 <p style="text-align: center;">Figure 2.5 Sofa Deck Tables</p>	<ul style="list-style-type: none"> a. Number of Sofa Deck Tables: 14 b. Capacity (per tables): 6-12 peoples c. The facility located behind Daybeds facility
e.		<ul style="list-style-type: none"> a. Capacity: 100 peoples b. Facility: full service bar, sound system and DJ Booth c. The facility is located near cliff's edge






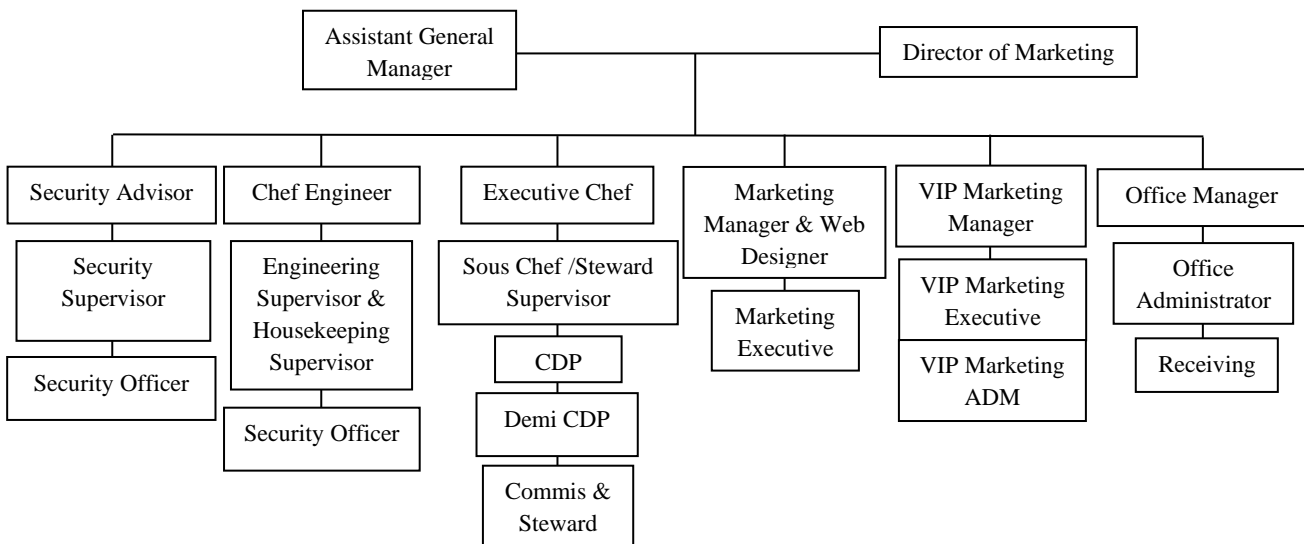
	<p>Figure 2.6 The Cube</p>	
f.	 <p>Figure 2.7 DJ Table</p>	<p>a. Number of DJ Tables: 3 b. Capacity (per tables): 4-8 peoples c. The facility is located near Cabana facility</p>
g.	 <p>Figure 2.8 Pool Bar</p>	<p>a. Capacity: 30 peoples b. The facility located near Bungalow facility</p>
h.	 <p>Figure 2.9 Grand Staircase</p>	<p>a. Capacity: 50 peoples seated / 70 peoples seated b. The facility is located behind Lounge facility</p>

Table 2.2
Food and Beverage outlets

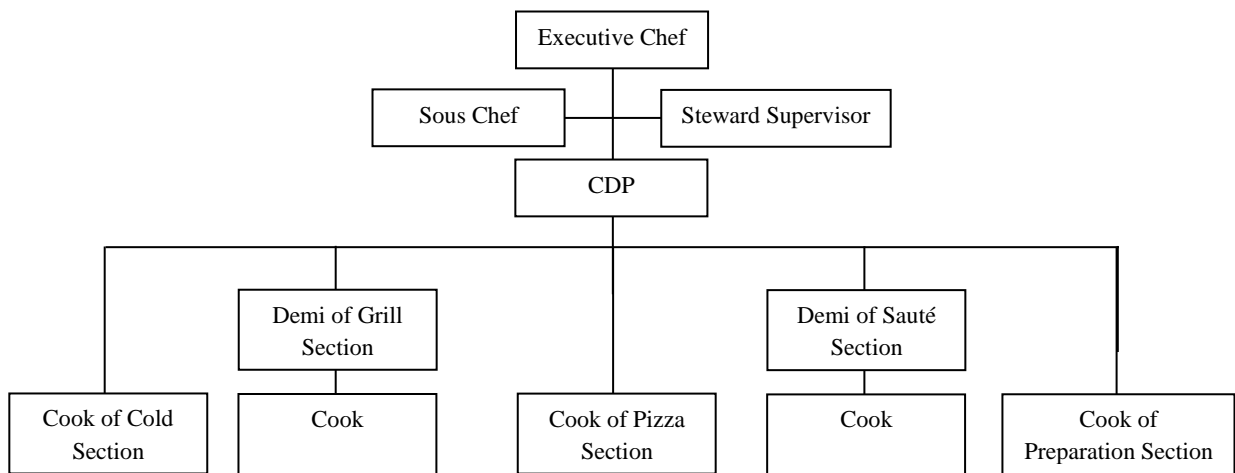
No.	Food and Beverage outlets	Description
a.	 Figure 2.10 The Cube	<ul style="list-style-type: none"> • Location: near cliff edge • Seating capacities: chairs • Opening hours: <ul style="list-style-type: none"> ○ Weekday (11.00 – 20.00) ○ Weekend (11.00 – 22.00) • Serves cocktail, alcohol and non-alcoholic beverages
b.	 Figure 2.11 Sake No Hana	<ul style="list-style-type: none"> • Location: besides Omnia Dayclub • Seating capacities: - chairs • Opening hours: <ul style="list-style-type: none"> ○ Open 12.00 until 21.15 (Monday – Sunday) • Serves Japanese cuisine alcohol and non-alcoholic beverages

B. Organizational Structure



Figures 2.12
Organizational Charts of Omnia Dayclub Bali

Assistant General Manager and Director of Marketing leads Security Advisor, Chief Engineer, Executive Chef, Marketing Manager, Event Manager, VIP Marketing Manager. The Security Advisor leads Security Supervisor and Security Officer. The Chief Engineer Leads Engineering Supervisor and Housekeeping Supervisor. The Executive Chef leads Sous Chef and Steward Supervisor. The Marketing Manager leads Marketing Executive. The Event Manager leads Technical Manager and Production Assistant. The VIP Marketing Manager leads VIP Marketing Executive and Administrator. The Office Manager leads Office Administrator.



Figures 2.13
Organizational Charts of Kitchen Department

Here are the job descriptions for some section.

1. Executive Chef:
 - a. Ordering items for the kitchen.
 - b. Making menus for sale by waiters or food and beverage product staff.
 - c. Make an annual budget to prepare food ingredients to be sold.
 - d. Arrange and supervise all kitchen tasks in accordance with established standards.
 - e. fully supervise food storage and equipment that will be used for the operation of the work.
 - f. Maintain a standard food cost.
2. Sous Chef
 - a. Supervises and coordinates the various station chefs.
 - b. Second in command when the chef de cuisine is absent.

- c. Acts as an expediter (*aboyeur*) during service.
- 3. CDP (Chef de Parties)
 - a. Supervises and coordinates for each station.
 - b. Help chef for each station.
- 4. Demi Chef
 - a. Supervisor or leader for each station.
 - b. Check *mise en place* list.
 - c. Regulate the use of item or ingredients.
 - d. Made order.
 - e. Do the closing each the end of the day
- 5. Cook
 - a. Check *mise en place* list.
 - b. Made order.
 - c. Do the closing each the end of the day.