

TINJAUAN OPERASIONAL KITCHEN DI BERLIN GASTRO KITCHEN AND POOL BAR

REVIEW OF KITCHEN OPERATIONS IN BERLIN GASTRO KITCHEN AND POOL BAR RESTAURANT

ABSTRAK

Seiring berkembangnya zaman, kegiatan pariwisata pun terus mengalami peningkatan. Dan dengan meningkatnya pariwisata tentunya meningkatkan usaha wisata. Salah satunya adalah restoran. Di Tahun 2020 dunia dilanda pandemi covid-19 yang sangat berdampak pada kehidupan manusia dan juga industri pariwisata. Sektor pariwisata menurun dan usaha wisata pun banyak yang tutup. Salah satu restoran yang tetap memilih beroperasi di tengah pandemi adalah Berlin Gastro Kitchen and Pool Bar yang terletak di Bali. Laporan magang ini dibuat untuk mengetahui operasional dan manajerial yang berlangsung pada restoran Berlin Gastro Kitchen and Pool Bar selama masa pandemi. Laporan magang ini menggunakan pendekatan kualitatif. Hasil dari tinjauan menunjukkan bahwa terdapat beberapa perubahan pada sistem operasional maupun manajerial di restoran Berlin Gastro Kitchen and Pool Bar dikarenakan pandemi covid-19.

Kata kunci : Restoran, operasional kitchen, pandemi

ABSTRACT

Over time, tourism activities have increased. This increase will certainly boost the tourism business. One of them is restaurant. In 2020 the world was hit by the covid-19 pandemic, which has a huge impact on human life as well as the tourism industry. The tourism sector has deflated and many tourism businesses have closed. One of the restaurants that prefers to run the business amid the pandemic is the Berlin Gastro Kitchen and Pool Bar, located in Bali. This internship report is done to find out the operations and managerial activities at the Berlin Gastro Kitchen and Pool Bar restaurant during the pandemic and it uses a qualitative approach. The results of the review show that there have been several changes to the operations and managerial systems at the Berlin Gastro Kitchen and Pool Bar restaurant due to the Covid-19 pandemic.

Keywords ; Restaurant, kitchen's operation, pandemic