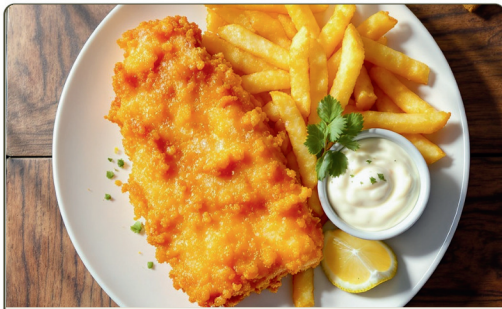




Fish & Chips — Crispy Battered

VERSION	1.0
SOP	BH-KIT-010
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DISH — PRESENTATION STANDARD

RECIPE INFORMATION

Portion	1 serve
Fish	150 g white fish fillet
Prep time	5 minutes
Cook time	8 minutes
Method	Cook to order

EQUIPMENT REQUIRED

- Deep fryer
- Mixing bowl & whisk
- Tongs / spider
- Paper towel
- Kitchen scale
- Serving plate

FISH (PER SERVING)

INGREDIENT	QUANTITY
White fish fillet	150 g
Salt	Pinch
White pepper	Pinch
Flour, for dusting	1 tbs

Good options: dory, barramundi, basa, or other firm white fish. Keep refrigerated $\leq 5^{\circ}\text{C}$ until needed.

FISH BATTER (BATCH ~10 SERVINGS)

INGREDIENT	QUANTITY
All-purpose flour	200 g
Cor n flour	50 g
Baking powder	1 tsp
Salt	$\frac{1}{2}$ tsp
White pepper	$\frac{1}{2}$ tsp
Very cold water	300 ml
Very cold soda water	100 ml

Mix dry ingredients first, then whisk in the cold liquids until just combined. A few small lumps are fine — do not overmix.

PORTION SYSTEM

COMPONENT	AMOUNT
Crispy battered	150 g
fish French fries	200 g
Dipping sauce	30 ml
Lemon wedge	Optional
Garnish	Optional

COOKING PROCEDURE

1

Prepare the Fish

- Take a 150 g portion from the fridge
- Pat very dry with paper towel
- Season lightly: salt & white pepper

2

Batter the Fish

- Dust lightly with flour, shake off excess
- Dip fully into the cold batter
- Let excess batter drip off
- Do not batter in advance — batter it immediately before frying.

3

Fry the Fish

- Heat oil to $175\text{--}180^{\circ}\text{C}$
- Lower fish carefully into the oil
- Fry 4–6 min, depending on thickness
- Don't stack the fish — steam will soften the crust.

4

Check Doneness

- Golden brown, crisp, evenly cooked
- Internal temp reaches $\sim 63^{\circ}\text{C}$
- Drain off excess oil

5

Fry the Fries

- First fry $160\text{--}165^{\circ}\text{C}$ until cooked, pale
- Final fry 180°C until golden & crispy
- Drain thoroughly, season with salt immediately

6

Batch-Prep the Batter

- Mix dry ingredients first
- Add cold liquids, whisk until just combined
- Do not overmix — a few lumps are fine. Overmixing makes the batter heavy, not crispy.

7

Plate & Serve

- Fish + fries + 30 ml dipping sauce
- Lemon wedge & garnish, optional
- Serve immediately

⚠ CRITICAL POINT

Fish must reach a safe internal temperature of approximately 63°C . Keep the batter cold at all times — warm batter won't crisp properly.

✓ DAILY PREP CHECKLIST

- | | |
|--|---|
| ☐ Portion fish into 150 g pieces | ☐ Keep batter cold/refrigerated |
| ☐ Pat fish dry | ☐ Stir batter gently before use |
| ☐ Store fish $\leq 5^{\circ}\text{C}$, covered | ☐ Keep fries frozen until order |
| ☐ Keep portions separated | ☐ Prepare sauce batch |
| ☐ Prepare batter fresh | ☐ Portion sauce 30 ml, refrigerate |

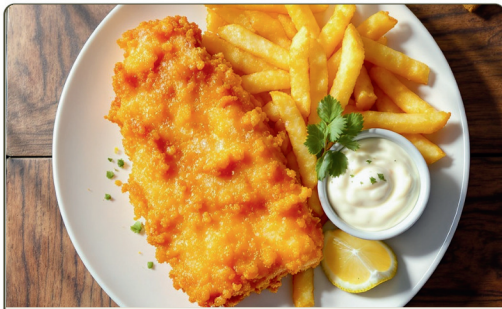
✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Fish golden, crisp, evenly cooked
- ☐ Internal temp $\sim 63^{\circ}\text{C}$ reached
- ☐ Fries golden, crispy, well drained
- ☐ Fries seasoned immediately
- ☐ Sauce portioned 30 ml
- ☐ Plate clean & appealing
- ☐ Served immediately



Fish & Chips — Ikan Krispi

VERSI	1.0
KODE SOP	BH-KIT-010
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



HIDANGAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Porsi	1 porsi
Ikan	150 g fillet ikan putih
Waktu persiapan	5 menit
Waktu memasak	8 menit
Metode	Masak saat dipesan

PERALATAN YANG DIPERLUKAN

- Deep fryer
- Mangkuk & pengocok
- Penjepit / spider
- Tisu dapur
- Timbangan dapur
- Piring saji

IKAN (PER PORSI)

BAHAN	JUMLAH
Fillet ikan putih	150 g
Garam	Sejumput
Lada putih	Sejumput
Tepung, untuk taburan	1 sdm

Pilihan bagus: dory, barramundi, basa, atau ikan putih daging padat lain. Simpan di kulkas $\leq 5^{\circ}\text{C}$ sampai digunakan.

ADONAN KRISPI (BATCH ~10 PORSI)

BAHAN	JUMLAH
Tepung terigu	200 g
Tepung maizena	50 g
Baking powder	1 sdt
Garam	$\frac{1}{2}$ sdt
Lada putih	$\frac{1}{2}$ sdt
Air sangat dingin	300 ml
Soda air sangat dingin	100 ml

Campur bahan kering dulu, lalu kocok masukkan cairan dingin hingga rata. Sedikit gumpalan tidak masalah — jangan diaduk berlebihan.

SISTEM PORSI

KOMPONEN	JUMLAH
Ikan krispi goreng	150 g
Kentang goreng	200 g 30
Saus celup	ml
Irisan lemon	Opsional
Pelengkap	l

Opsional

PROSEDUR MEMASAK

1

Siapkan Ikan

- Ambil porsi 150 g dari kulkas
- Keringkan dengan tisu dapur
- Bumbui ringan: garam & lada putih

2

Lumuri Adonan

- Taburi tipis tepung, kibas sisanya
- Celup penuh ke adonan dingin
- Biarkan sisa adonan menetes
- Jangan lumuri lebih awal — lumuri tepat sebelum digoreng.

3

Goreng Ikan

- Panaskan minyak ke $175\text{--}180^{\circ}\text{C}$
- Masukkan ikan perlahan ke minyak –Goreng 4–6 menit sesuai ketebalan
- Jangan tumpuk ikan — uap akan melembekkan lapisan krispi.

4

Periksa Kematangan

- Cokelat keemasan, renyah, matang merata
- Suhu internal mencapai $\sim 63^{\circ}\text{C}$
- Tiriskan minyak berlebih

5

Goreng Kentang

- Goreng pertama $160\text{--}165^{\circ}\text{C}$ sampai matang, pucat
- Goreng akhir 180°C sampai keemasan & renyah
- Tiriskan, langsung bumbui garam

6

Siapkan Adonan (Batch)

- Campur bahan kering dulu
- Tambah cairan dingin, kocok hingga rata
- Jangan diaduk berlebihan — sedikit gumpalan tidak masalah. Adonan jadi berat, bukan renyah.

7

Sajikan

- Ikan + kentang + 30 ml saus celup
- Irisan lemon & pelengkap, opsional
- Sajikan segera

⚠️ TITIK KRITIS

Ikan harus mencapai suhu internal aman sekitar 63°C . Jaga adonan tetap dingin sepanjang waktu — adonan hangat tidak akan renyah dengan sempurna.

✓ CHECKLIST PERSIAPAN HARIAN

- | | |
|--|--|
| ☐ Porsi ikan 150 g | ☐ Simpan adonan dingin |
| ☐ Keringkan ikan | ☐ Aduk perlahan sebelum pakai |
| ☐ Simpan ikan $\leq 5^{\circ}\text{C}$, tertutup | ☐ Simpan kentang beku |
| ☐ Pisahkan tiap porsi | ☐ Siapkan saus batch |
| ☐ Siapkan adonan segar | ☐ Porsi saus 30 ml, simpan kulkas |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Ikan keemasan, renyah, matang merata
- ☐ Suhu internal $\sim 63^{\circ}\text{C}$ tercapai
- ☐ Kentang keemasan, renyah, tiris baik
- ☐ Kentang langsung dibumbui
- ☐ Saus terpori 30 ml
- ☐ Piring bersih & menarik
- ☐ Disajikan segera



Slow Cooker Sop Buntut (Oxtail Soup)

VERSION	1.0
SOP	BH-KIT-009
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DISH — PRESENTATION STANDARD

RECIPE INFORMATION	
Batch size	1.5 kg oxtail (max)
Yield	8–9 portions
Meat / portion	150 g cooked oxtail
Method	Slow cooker, no browning
Cook time (LOW)	7–8 hours

EQUIPMENT REQUIRED	
• Slow cooker	
• Frying pan	
• Blender or grinder	
• Kitchen scale	
• Fine strainer	
• 650 ml & 250 ml containers	
• Saucepan (for service)	

BROTH INGREDIENTS	
INGREDIENT	QUANTITY
Oxtail, cut into pieces	1.5 kg
Water	2.5 L
Shallots, garlic, ginger (blended)	150g / 40g / 40g
Cooking oil	2 tbsp
Daun salam & daun jeruk	2 / 3 leaves
Cinnamon, cloves, cardamom (ground)	¼ / ⅓ / ⅓ tsp
Ground nutmeg & white pepper	½ tsp / 1 tsp
Salt & sugar	2 tsp / 1 tsp
Chicken powder	1 tbsp

VEGETABLES (COOKED SEPARATELY)	
ITEM	FOR 8–9 PORTIONS
Potato, chunks	400 g
Carrot, chunks	300 g
Tomato, wedges	2 medium
Garnish — spring onion, celery, fried shallots	To taste

Do not put vegetables into the slow cooker. Simmer separately in plain water — no salt or stock needed.

PORTION SYSTEM		
COMPONENT	STORAGE	PER SERVING
Oxtail meat	650 ml	150 g
Oxtail broth	container 650	Divided equally
Potato + carrot	ml container	Portion
Tomato	250 ml	Fresh, added at service
Water + seasoning	container 250	To taste

COOKING PROCEDURE			
1 Prepare Spice Paste –Blend shallots, garlic & ginger –Sauté in oil 5–7 min, stirring –Add ground spices, cook 1–2 min more <i>Not browning the oxtail — this step only cooks the aromatics.</i>	2 Load & Slow Cook –Add oxtail +spice paste +water to slow cooker –Add daun salam, daun jeruk, salt, sugar, chicken powder; stir –LOW 7–8 hrs (preferred) or HIGH 4–5 hrs <i>Broth looks light at first — that's normal. Flavour builds during the long cook.</i>	3 Separate Meat & Broth –Remove oxtail, cool until safe to handle –Debone; weigh usable meat –Strain broth, discard solids <i>Portion only what the meat allows — never stretch a short batch.</i>	4 Divide into Containers –Split meat into 150 g portions –Divide broth evenly across 650 ml containers –Leave headroom — do not fill to the top <i>Don't top up with water yet. Broth concentrates in storage; adjust at reheating.</i>
5 Cook Vegetables Separately –Plain water only, no seasoning –Potato 5–7 min / carrot 4–6 min (~70–80% cooked, still firm) –Drain, cool fast, portion into 250 ml containers with fresh tomato	6 Cool & Store –Chill shallow/open first to release heat safely –Close containers once cold; refrigerate ≤5°C, use within 3 days –Freeze extras with headspace; keep vegetables refrigerated, not frozen	7 Reheat to Order –Soup + 50–100 ml water in a saucepan –Season to taste: salt, white pepper, chicken powder –Add potato, carrot, fresh tomato; simmer until hot –Finish with spring onion, celery, fried shallots	CRITICAL POINT <i>Reheat until the oxtail reaches at least 74°C internally, stirring so there are no cold spots. Never re-serve a returned portion.</i>

BATCH PREP CHECKLIST	
☐ Weigh 1.5 kg oxtail	☐ Weigh usable meat
☐ Blend spice paste	☐ Strain broth
☐ Sauté aromatics 5–7 min	☐ Portion 150 g meat + broth
☐ Load slow cooker	☐ Simmer vegetables separately
☐ Set LOW 7–8 hrs	☐ Chill & label containers
☐ Cool oxtail before deboning	

QUALITY CONTROL — BEFORE SERVING	
☐ Oxtail reaches 74°C+	
☐ No cold spots in broth	
☐ Vegetables hot & tender	
☐ Seasoning tasted & adjusted	
☐ Garnish complete	
☐ Bowl clean & appealing	
☐ Served immediately	



BAMBOO HOLLOW CAFE

PROSEDUR OPERASIONAL STANDAR DAPUR

Sop Buntut Slow Cooker

VERSI	1.0
KODE SOP	BH-KIT-009
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



HIDANGAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran batch 1,5 kg buntut (maks) Hasil 8–9 porsi
Daging / porsi 150 g daging buntut matang
Metode Slow cooker, tanpa digoreng dulu Waktu masak (LOW) 7–8 jam

PERALATAN YANG DIPERLUKAN

- Slow cooker
- Wajan/penggorengan
- Blender atau penggiling
- Timbangan dapur
- Saringan halus
- Wadah 650 ml & 250 ml
- Panci (untuk penyajian)

BAHAN KALDU

BAHAN	JUMLAH
Buntut sapi, potong-potong	1,5 kg
Air	2,5 L
Bawang merah, bawang putih, jahe (dihaluskan)	150g / 40g / 40g
Minyak goreng	2 sdm
Daun salam & daun jeruk	2 / 3 lembar
Kayu manis, cengkeh, kapulaga bubuk	¼ / ½ / ½ sdt
Pala bubuk & lada putih	½ sdt / 1 sdt
Garam & gula	2 sdt / 1 sdt
Kaldu bubuk ayam	1 sdm

SAYURAN (DIMASAK TERPISAH)

BAHAN	UNTUK ~8–9 PORSI
Kentang, potong dadu	400 g
Wortel, potong dadu	300 g
Tomat, potong wedges	2 buah sedang
Pelengkap — daun bawang, seledri, bawang goreng	Sesuai selera

Jangan masukkan sayuran ke dalam slow cooker. Rebus terpisah dengan air biasa — tidak perlu garam atau kaldu bubuk.

SISTEM PORSI

KOMPONEN	PENYIMPANAN	PER PORSI
Daging buntut	Wadah 650 ml	150 g
Kaldu buntut	Wadah 650 ml	Dibagi rata
Kentang + wortel	Wadah 250 ml	Porsi
Tomat	Wadah 250 ml	Segar, saat penyajian
Air + bumbu	Ditambahkan saat penyajian	Sesuai selera

PROSEDUR MEMASAK

1

Siapkan Bumbu Halus

- Haluskan bawang merah, putih & jahe
- Tumis di minyak 5–7 menit, aduk
- Tambah bumbu bubuk, masak 1–2 menit
- Bukan menggoreng buntut — hanya memasak bumbu aromatik.

2

Slow Cooker & Masak

- Masukkan buntut + bumbu + air ke slow cooker
- Tambah daun salam, jeruk, garam, gula, kaldu bubuk; aduk
- LOW 7–8 jam (disarankan) atau HIGH 4–5 jam
- Kaldu awalnya pucat — itu normal. Rasa berkembang selama masak lama.

3

Pisahkan Daging & Kaldu

- Angkat buntut, dinginkan sampai bisa pegang
- Lepas daging dari tulang; timbang daging
- Saring kaldu, buang ampas bumbu
- Porsi sesuai jumlah daging yang ada — jangan dipaksakan.

4

Bagi ke Dalam Wadah

- Bagi daging menjadi porsi 150 g
- Bagi kaldu rata ke wadah 650 ml
- Sisakan ruang — jangan diisi penuh
- Jangan tambah air dulu. Kaldu makin pekat saat disimpan; sesuaikan saat dipanaskan.

5

Masak Sayuran Terpisah

- Gunakan air biasa saja, tanpa bumbu
- Kentang 5–7 mnt / wortel 4–6 mnt (~70–80% matang, agak keras)
- Tiriskan, dinginkan cepat, porsi ke wadah 250 ml + tomat segar

6

Dinginkan & Simpan

- Dinginkan di wadah dangkal/terbuka agar panas keluar aman
- Tutup wadah setelah dingin; simpan kulkas ≤5°C, pakai dalam 3 hari
- Bekukan sisa porsi (beri ruang); sayuran tetap di kulkas

7

Panaskan Saat Pesan

- Sop + 50–100 ml air ke dalam panci
- Sesuaikan rasa: garam, lada putih, kaldu bubuk
- Tambah kentang, wortel, tomat; masak sampai panas
- Beri pelengkap: daun bawang, seledri, bawang goreng

⚠️ TITIK KRITIS

Panaskan buntut hingga minimal 74°C internal, aduk agar tidak ada bagian dingin. Jangan menyajikan ulang porsi yang sudah kembali.

✓ CHECKLIST PERSIAPAN BATCH

- | | |
|--|---|
| ☐ Timbang 1,5 kg buntut | ☐ Timbang daging yang bisa dipakai |
| ☐ Haluskan bumbu | ☐ Saring kaldu |
| ☐ Tumis bumbu 5–7 menit | ☐ Porsikan 150 g daging + kaldu |
| ☐ Masukkan ke slow cooker | ☐ Rebus sayuran terpisah |
| ☐ Atur LOW 7–8 jam | ☐ Dinginkan & beri label wadah |
| ☐ Dinginkan sebelum pisahkan daging | |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Buntut mencapai 74°C+
- ☐ Tidak ada bagian kaldu yang dingin
- ☐ Sayuran panas & matang pas
- ☐ Rasa sudah dicicipi & disesuaikan
- ☐ Pelengkap lengkap
- ☐ Mangkuk bersih & menarik
- ☐ Disajikan segera



Nasi Goreng — Café Style

VERSION	1.0
SOP CODE	BH-KIT-001
EFFECTIVE	___ / ___ / ___
PAGE	1 of 2



FINISHED DISH — PRESENTATION STANDARD

RECIPE INFORMATION

Portion	1 serve
Prep time	5 minutes
Cook time	7 minutes
Total time	12 minutes
Serving temperature	Hot

EQUIPMENT REQUIRED

- Wok
- Gas burner
- Wok spatula
- Knife & cutting board
- Measuring spoons
- Serving plate

INGREDIENTS

INGREDIENT	QUANTITY
Cold cooked rice	200 g
Egg	1
Carrot, small diced	20 g
Cabbage, thinly sliced	20 g
Onion, sliced	15 g
Garlic, minced	10 g
Spring onion, chopped	10 g
Cooking oil	1 tbsp

SAUCE MIX

INGREDIENT	QUANTITY
Kecap manis	1 tbsp
Soy sauce	1 tsp
Oyster sauce	1 tsp
Chicken stock powder	½ tsp
White pepper	½ tsp

Prepare this sauce before service. Batch multiple portions during busy periods.

PLATING STANDARD

- ✓ Fried shallots
- ✓ Tomato slices
- ✓ Cucumber slices
- ✓ Kerupuk
- ✓ Optional fried egg

Arrange neatly. Presentation must look clean, colourful and café quality.

COOKING PROCEDURE

1

Heat the Wok

- Heat wok over high heat
- Add 1 tbsp cooking oil

2

Cook Aromatics

- Add garlic & onion
- Cook 20–30 seconds
- Do not brown or burn the garlic — aroma should become fragrant.

3

Add Vegetables

- Add carrot & cabbage
- Cook 30–45 seconds
- Vegetables should remain slightly crisp.

4

Cook the Egg

- Push vegetables aside
- Crack in one egg, lightly scramble
- Mix through vegetables
- Egg should remain soft.

5

Add Rice

- Add 200 g cold cooked rice
- Break apart all clumps
- Every grain should separate — never serve clumped rice.

6

Add Sauce Mix

- Pour over prepared sauce
- Stir-fry 1–2 minutes until evenly coated
- Taste; adjust seasoning

7

Finish

- Add chopped spring onion
- Quick toss
- Serve immediately

⚠ CRITICAL POINT

The wok must be smoking hot before ingredients are added. This produces the authentic wok hei flavour.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|--|--|
| ☐ Cook rice previous evening | ☐ Mince garlic |
| ☐ Cool rice correctly | ☐ Chop spring onion |
| ☐ Portion into 200 g containers | ☐ Pre-mix sauce |
| ☐ Dice carrot | ☐ Prepare garnishes |
| ☐ Slice cabbage | ☐ Stock kerupuk |
| ☐ Slice onion | |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Rice is hot
- ☐ Rice grains are separated
- ☐ Vegetables still have texture
- ☐ Sauce evenly distributed
- ☐ Garnishes complete
- ☐ Plate clean
- ☐ Customer presentation standard achieved



Nasi Goreng — Gaya Kafe

VERSI	1.0
KODE SOP	BH-KIT-001
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



HIDANGAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Porsi	1 porsi
Waktu persiapan	5 menit
Waktu memasak	7 menit
Total waktu	12 menit
Suhu penyajian	Panas

PERALATAN YANG DIBUTUHKAN

- Wajan (wok)
- Kompor gas
- Spatula wok
- Pisau & talenan
- Sendok takar
- Piring saji

BAHAN-BAHAN

BAHAN	JUMLAH
Nasi putih dingin	200 g
Telur	1
Wortel, potong dadu kecil	20 g
Kol, iris tipis	20 g
Bawang bombay, iris	15 g
Bawang putih, cincang	10 g
Daun bawang, iris	10 g
Minyak goreng	1 sdm

CAMPURAN SAUS

BAHAN	JUMLAH
Kecap manis	1 sdm
Kecap asin	1 sdt
Saus tiram	1 sdt
Kaldu ayam bubuk	½ sdt
Lada putih	½ sdt

Siapkan saus ini sebelum jam layanan. Buat beberapa porsi sekaligus untuk jam sibuk.

STANDAR PENYAJIAN

- ✓ Bawang goreng
- ✓ Irisan tomat
- ✓ Irisan timun
- ✓ Kerupuk
- ✓ Telur goreng (opsional)

Tata dengan rapi. Penyajian harus terlihat bersih, berwarna, dan berkualitas kafe.

PROSEDUR MEMASAK

1

Panaskan Wajan

- Panaskan wok dengan api besar
- Tambahkan 1 sdm minyak goreng

2

Tumis Bumbu Aromatik

- Masukkan bawang putih & bawang bombay
- Masak 20–30 detik
- Jangan sampai bawang putih kecoklatan atau gosong — aromanya harus harum.

3

Masukkan Sayuran

- Masukkan wortel & kol
- Masak 30–45 detik
- Sayuran harus tetap sedikit renyah.

4

Masak Telur

- Geser sayuran ke pinggir
- Pecahkan satu telur, orak-arik ringan
- Aduk rata dengan sayuran
- Telur harus tetap lembut.

5

Masukkan Nasi

- Masukkan 200 g nasi putih dingin
- Hancurkan semua gumpalan nasi
- Setiap butir nasi harus terpisah — jangan pernah menyajikan nasi menggumpal.

6

Tambahkan Saus

- Tuangkan saus yang sudah disiapkan
- Aduk-tumis 1–2 menit hingga tercampur merata
- Cicipi; sesuaikan rasa bila perlu

7

Penyelesaian

- Tambahkan irisan daun bawang
- Aduk cepat
- Sajikan segera

⚠️ TITIK KRITIS

Wok harus panas hingga berasap sebelum bahan dimasukkan. Inilah yang menghasilkan aroma wok hei yang autentik.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|--|
| ☐ Masak nasi pada malam sebelumnya | ☐ Iris bawang bombay |
| ☐ Dinginkan nasi dengan benar | ☐ Cincang bawang putih |
| ☐ Porsikan ke wadah 200 g | ☐ Iris daun bawang |
| ☐ Potong dadu wortel | ☐ Campur saus terlebih dahulu |
| ☐ Iris kol | ☐ Siapkan pelengkap/garnish |
| | ☐ Stok kerupuk |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Nasi dalam keadaan panas
- ☐ Butiran nasi terpisah
- ☐ Sayuran masih bertekstur
- ☐ Saus tercampur merata
- ☐ Pelengkap lengkap
- ☐ Piring bersih
- ☐ Standar penyajian untuk pelanggan tercapai



Mie Goreng — Café Style

VERSION	SOP	1.0
CODE	BH-KIT-002	
EFFECTIVE	___ / ___ / ___	
PAGE	1 of 2	



FINISHED DISH — PRESENTATION STANDARD

RECIPE INFORMATION

Portion	1 serve
Noodle type	Fresh mie telur
Prep time	5 minutes
Cook time	5 minutes
Ticket time target	4–5 minutes
Serving temperature	Hot

EQUIPMENT REQUIRED

- Wok
- Gas burner
- Wok spatula
- Pot & strainer (noodles)
- Knife & cutting board
- Measuring spoons
- Serving plate

INGREDIENTS

INGREDIENT	QUANTITY
Fresh egg noodles (mie telur)	150 g
Egg	1
Cabbage, sliced	20 g
Carrot, julienne	20 g
Onion, sliced	15 g
Garlic, minced	10 g
Spring onion, chopped	10 g
Cooking oil	1 tbsp

SAUCE MIX

INGREDIENT	QUANTITY
Kecap manis	1 tbsp
Kecap asin (soy sauce)	1 tsp
Saus tiram (oyster sauce)	1 tsp
White pepper	½ tsp
Chicken stock powder	½ tsp
Chili sauce (optional, slight heat)	½ tsp

Mix sauce before service — same flavour base as Nasi Goreng: one base, less chaos. Pre-boil noodles 1–2 min, oil lightly — batch prep keeps ticket times at 4–5 minutes.

PLATING STANDARD

- ✓ Fried shallots
- ✓ Tomato slices
- ✓ Cucumber slices
- ✓ Kerupuk
- ✓ Optional fried egg

Arrange neatly. Presentation must look clean, colourful and café quality.

COOKING PROCEDURE

1

Heat the Wok

- Heat wok over high heat
- Add 1 tbsp cooking oil
- A hot pan matters.

2

Cook Aromatics

- Add garlic & onion
- Cook 20 seconds
- The aroma should wake up the kitchen — do not burn.

3

Add Vegetables

- Add carrot & cabbage
- Cook 30–40 seconds
- Keep the crunch.

4

Cook the Egg

- Push ingredients aside
- Crack in one egg, scramble
- Mix through
- Egg should remain soft.

5

Add Noodles

- Add pre-boiled noodles
- Toss; break apart gently
- Noodles must be pre-boiled 1–2 min only — never overcooked.

6

Add Sauce Mix

- Pour over prepared sauce
- Toss hard; cook 1–2 minutes
- Goal: slightly sticky, glossy noodles.

7

Finish

- Add chopped spring onion
- Quick toss
- Serve immediately

⚠ CRITICAL POINT

The wok must be smoking hot before ingredients are added. This produces the authentic wok hei flavour.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|--|--|
| ☐ Boil noodles 1–2 min, oil lightly | ☐ Chop spring onion |
| ☐ Portion noodles into 150 g bags | ☐ Pre-mix sauce bottles |
| ☐ Julienne carrot | ☐ Prepare garnishes |
| ☐ Slice cabbage | ☐ Stock kerupuk |
| ☐ Slice onion | ☐ Bulk prep: 3 kg noodles ≈ 20 portions |
| ☐ Mince garlic | |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Noodles are hot
- ☐ Noodles glossy, slightly sticky — not soggy
- ☐ Vegetables still have crunch
- ☐ Sauce evenly coats every strand
- ☐ Garnishes complete
- ☐ Plate clean
- ☐ Customer presentation standard achieved



Mie Goreng — Gaya Kafe

VERSI	1.0
KODE SOP	BH-KIT-002
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



HIDANGAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Porsi	1 porsi
Jenis mi	Mie telur segar
Waktu persiapan	5 menit
Waktu memasak	5 menit
Target waktu pesanan	4–5 menit
Suhu penyajian	Panas

PERALATAN YANG DIBUTUHKAN

- Wajan (wok)
- Kompor gas
- Spatula wok
- Panci & saringan (untuk mi)
- Pisau & talenan
- Sendok takar
- Piring saji

BAHAN-BAHAN

BAHAN	JUMLAH
Mie telur segar	150 g
Telur	1
Kol, iris	20 g
Wortel, iris korek api	20 g
Bawang bombay, iris	15 g
Bawang putih, cincang	10 g
Daun bawang, iris	10 g
Minyak goreng	1 sdm

CAMPURAN SAUS

BAHAN	JUMLAH
Kecap manis	1 sdm
Kecap asin	1 sdt
Saus tiram	1 sdt
Lada putih	½ sdt
Kaldu ayam bubuk	½ sdt
Saus sambal (opsional, sedikit pedas)	½ sdt

Campur saus sebelum jam layanan — dasar rasa sama dengan Nasi Goreng. Rebus mi 1–2 menit, beri sedikit minyak agar tidak lengket — prep sekaligus menjaga waktu pesanan 4–5 menit.

STANDAR PENYAJIAN

- ✓ Bawang goreng
- ✓ Irisan tomat
- ✓ Irisan timun
- ✓ Kerupuk
- ✓ Telur goreng (opsional)

Tata dengan rapi. Penyajian harus terlihat bersih, berwarna, dan berkualitas kafe.

PROSEDUR MEMASAK

1

Panaskan Wajan

- Panaskan wok dengan api besar
- Tambahkan 1 sdm minyak goreng
- Wajan panas sangat penting.

2

Tumis Bumbu Aromatik

- Masukkan bawang putih & bawang bombay
- Masak 20 detik
- Aromanya harus harum memenuhi dapur — jangan gosong.

3

Masukkan Sayuran

- Masukkan wortel & kol
- Masak 30–40 detik
- Jaga tetap renyah.

4

Masak Telur

- Geser bahan ke pinggir
- Pecahkan satu telur, orak-arik
- Aduk rata
- Telur harus tetap lembut.

5

Masukkan Mi

- Masukkan mi yang sudah direbus
- Aduk; pisahkan gumpalan perlahan
- Mi harus direbus lebih dulu hanya 1–2 menit — jangan terlalu matang.

6

Tambahkan Saus

- Tuangkan saus yang sudah disiapkan
- Aduk kuat; masak 1–2 menit
- Target: mi mengkilap dan sedikit lengket.

7

Penyelesaian

- Tambahkan irisan daun bawang
- Aduk cepat
- Sajikan segera

⚠️ TITIK KRITIS

Wok harus panas hingga berasap sebelum bahan dimasukkan. Inilah yang menghasilkan aroma wok hei yang autentik.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|--|---|
| ☐ Rebus mi 1–2 mnt, beri minyak | ☐ Iris daun bawang |
| ☐ Porsikan mi ke wadah 150 g | ☐ Campur saus ke dalam botol |
| ☐ Iris korek api wortel | ☐ Siapkan pelengkap/garnish |
| ☐ Iris kol | ☐ Stok kerupuk |
| ☐ Iris bawang bombay | ☐ Prep besar: 3 kg mi ≈ 20 porsi |
| ☐ Cincang bawang putih | |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Mi dalam keadaan panas
- ☐ Mi mengkilap, sedikit lengket — tidak lembek
- ☐ Sayuran masih renyah
- ☐ Saus merata melapisi seluruh mi
- ☐ Pelengkap lengkap
- ☐ Piring bersih
- ☐ Standar penyajian untuk pelanggan tercapai



Chicken Cheese Toastie

VERSION	1.0
SOP CODE	BH-KIT-003
EFFECTIVE	___ / ___ / ___
PAGE	1 of 2



FINISHED DISH — PRESENTATION STANDARD

RECIPE INFORMATION

Portion	1 serve
Prep time	3 minutes
Cook time	5–6 minutes
Sauce	Garlic Herb Mayo (BH-SCE-001)
Side	Fries + sweet chilli dip
Serving temperature	Hot

EQUIPMENT REQUIRED

- Sandwich press / panini grill
- Tongs
- Butter knife or spatula
- Deep fryer (fries)
- Serving plate
- Ramekin (dip)

INGREDIENTS — TOASTIE

INGREDIENT	QUANTITY
Sandwich bread	2 slices
Cooked chicken, sliced	80–100 g
Cheese slices	2
Garlic Herb Mayo (BH-SCE-001)	15–20 ml
Butter or margarine (outside of bread)	To coat

SIDE SERVE

French fries	QUANTITY
Sweet chilli sauce (in ramekin)	100 g
	30 ml

Purpose: a consistently toasted Chicken Cheese Toastie — crisp golden bread, melted stretchy cheese, hot tender chicken, creamy Garlic Herb Mayo in every bite, crispy fries and sweet chilli on the side. Every toastie should look and taste the same, for every guest.

PLATING STANDARD

- ✓ Toastie cut diagonally
- ✓ French fries
- ✓ Small ramekin of sweet chilli sauce (30 ml)

Arrange neatly on a clean plate. Presentation must be clean, hot, and café quality.

PREPARATION & COOKING PROCEDURE

1

Prepare Bread

- Spread Garlic Herb Mayo evenly on one side of each slice

2

Add Filling

- Layer in order: cheese slices, then sliced chicken
- Close with the second slice of bread

3

Butter Bread

- Lightly butter the outside of both slices
- This creates an even golden, crispy finish.*

4

Toast Sandwich

- Preheat sandwich press
- Cook 4–5 minutes: bread golden brown, cheese fully melted, chicken heated through
- Do not over-toast.*

5

Cook Fries

- Fry 100 g French fries until golden and crispy
- Drain excess oil; season lightly with salt

6

Plate

- Cut toastie diagonally
- Arrange with fries and ramekin of sweet chilli sauce

7

Serve

- Serve immediately while hot

⚠ CRITICAL POINT

Chicken must be heated through and cheese fully melted before serving. Bread should be golden brown — never burnt. Do not over-toast.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|--|--|
| ☐ Portion cooked chicken (80–100 g) | ☐ Stock sweet chilli sauce & ramekins |
| ☐ Check Garlic Herb Mayo stock (BH-SCE-001) | ☐ Check bread freshness & stock |
| ☐ Stock cheese slices | ☐ Preheat sandwich press before service |
| ☐ Soften butter | ☐ Clean press plates |
| ☐ Portion fries into 100 g serves | |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Bread evenly toasted
- ☐ Cheese completely melted
- ☐ Chicken hot throughout
- ☐ Fries golden and crispy
- ☐ Sweet chilli dip included
- ☐ Plate clean
- ☐ Served immediately while hot



Chicken Cheese Toastie

VERSI	1.0
KODE SOP	BH-KIT-003
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



HIDANGAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Porsi	1 porsi
Waktu persiapan	3 menit
Waktu memasak	5–6 menit
Saus	Garlic Herb Mayo (BH-SCE-001)
Pendamping	Kentang + saus cabai manis
Suhu penyajian	Panas

PERALATAN YANG DIBUTUHKAN

- Sandwich press / panggang panini
- Penjepit (tongs)
- Pisau mentega / spatula
- Penggorengan (kentang)
- Piring saji
- Ramekin (mangkuk saus kecil)

BAHAN — TOASTIE

BAHAN	JUMLAH
Roti tawar	2 lembar
Ayam matang, iris	80–100 g
Keju lembaran	2 lembar
Garlic Herb Mayo (BH-SCE-001)	15–20 ml
Mentega / margarin (sisi luar roti)	Secukupnya

PENDAMPING

Kentang goreng	JUMLAH
Saus cabai manis (dalam ramekin)	100 g
	30 ml

Tujuan: Chicken Cheese Toastie yang konsisten — roti renyah keemasan, keju meleleh, ayam panas dan empuk, Garlic Herb Mayo di setiap gigitan, kentang renyah, dan saus cabai manis sebagai cocolan. Setiap toastie harus terlihat dan terasa sama untuk setiap tamu.

STANDAR PENYAJIAN

- ✓ Toastie dipotong diagonal
- ✓ Kentang goreng
- ✓ Ramekin kecil saus cabai manis (30 ml)

Tata dengan rapi di piring bersih. Penyajian harus bersih, panas, dan berkualitas kafe.

PROSEDUR PERSIAPAN & MEMASAK

1

Siapkan Roti

- Oleskan Garlic Herb Mayo merata di satu sisi setiap lembar roti

2

Isi Toastie

- Susun berurutan: keju, lalu irisan ayam
- Tutup dengan lembar roti kedua

3

Oles Mentega

- Oleskan mentega tipis di sisi luar kedua roti
- Agar hasil panggang merata, keemasan, dan renyah.

4

Panggang

- Panaskan sandwich press lebih dulu
- Panggang 4–5 menit: roti keemasan, keju meleleh sempurna, ayam panas merata
- Jangan terlalu lama memanggang.

5

Goreng Kentang

- Goreng 100 g kentang hingga keemasan dan renyah
- Tiriskan minyak; taburi sedikit garam

6

Penataan

- Potong toastie secara diagonal
- Tata dengan kentang goreng dan ramekin saus cabai manis

7

Sajikan

- Sajikan segera selagi panas

⚠ TITIK KRITIS

Ayam harus panas merata dan keju meleleh sempurna sebelum disajikan. Roti harus keemasan — jangan gosong. Jangan terlalu lama memanggang.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|--|
| ☐ Porsikan ayam matang (80–100 g) | ☐ Siapkan saus cabai manis & ramekin |
| ☐ Cek stok Garlic Herb Mayo (BH-SCE-001) | ☐ Cek stok & kesegaran roti |
| ☐ Siapkan keju lembaran | ☐ Panaskan sandwich press sebelum layanan |
| ☐ Lunakkan mentega | ☐ Bersihkan plat panggang |
| ☐ Porsikan kentang 100 g | |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Roti terpangang merata
- ☐ Keju meleleh sempurna
- ☐ Ayam panas merata
- ☐ Kentang keemasan dan renyah
- ☐ Saus cabai manis disertakan
- ☐ Piring bersih
- ☐ Disajikan segera selagi panas



Tuna Melt Toastie

VERSION	1.0
SOP CODE	BH-KIT-004
EFFECTIVE	___ / ___ / ___
PAGE	1 of 2



FINISHED DISH — PRESENTATION STANDARD

RECIPE INFORMATION

Portion	1 serve
Prep time	3 minutes
Cook time	5–6 minutes
Sauce	Sweet Chilli Lime Mayo (BH-SCE-003)
Side	Fries + sweet chilli dip
Serving temperature	Hot

EQUIPMENT REQUIRED

- Sandwich press / panini grill
- Tongs
- Butter knife or spatula
- Deep fryer (fries)
- Serving plate
- Ramekin (dip)

INGREDIENTS — TOASTIE

INGREDIENT	QUANTITY
Sandwich bread	2 slices
Canned tuna, drained well	80–100 g
Cheddar cheese slices	2
Sweet Chilli Lime Mayo (BH-SCE-003)	15–20 ml
Butter or margarine (outside of bread)	To coat

SIDE SERVE

French fries	QUANTITY
Sweet chilli sauce (in ramekin)	100 g
	30 ml

Purpose: a consistently toasted Tuna Melt Toastie — crispy golden bread, warm flaky tuna, rich melted cheddar, smooth Sweet Chilli Lime Mayo, crispy fries and sweet chilli on the side. Every serve should balance creamy, sweet, tangy and savoury — generously filled, hot, and identical every time.

PLATING STANDARD

- ✓ Toastie cut diagonally
- ✓ French fries
- ✓ Small ramekin of sweet chilli sauce (30 ml)

Arrange neatly on a clean plate. Visually appealing, generously filled, served hot.

PREPARATION & COOKING PROCEDURE

1

Prepare the Tuna

- Drain canned tuna thoroughly
- Flake gently with a fork
- No excess liquid — it will make the toastie soggy.*

2

Prepare the Bread

- Spread 15–20 ml Sweet Chilli Lime Mayo evenly on one side of each slice
- Creamy, sweet and tangy — complements the tuna.*

3

Assemble the Toastie

- Layer in order: cheddar slice, flaked tuna, second cheddar slice
- Close with the second slice of bread

4

Butter the Bread

- Lightly butter the outside of both slices
- This creates an even golden, crispy finish.*

5

Toast the Sandwich

- Preheat sandwich press
- Cook 4–5 minutes: bread golden brown, cheese fully melted, tuna heated through
- Avoid overcooking — the bread becomes too dry.*

6

Cook the Fries

- Fry 100 g French fries until golden and crispy
- Drain excess oil; salt immediately after cooking

7

Plate & Serve

- Cut toastie diagonally
- Arrange with fries and ramekin of sweet chilli sauce
- Serve immediately while hot

⚠ CRITICAL POINT

Tuna must be drained thoroughly — excess liquid makes the toastie soggy. Serve only when tuna is hot throughout, cheese fully melted, and bread golden — never dry or burnt.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|--|--|
| ☐ Check canned tuna stock | ☐ Stock sweet chilli sauce & ramekins |
| ☐ Check Sweet Chilli Lime Mayo stock (BH-SCE-003) | ☐ Check bread freshness & stock |
| ☐ Stock cheddar slices | ☐ Preheat sandwich press before service |
| ☐ Soften butter | ☐ Clean press plates |
| ☐ Portion fries into 100 g serves | |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Bread evenly toasted
- ☐ Cheese fully melted
- ☐ Tuna hot throughout
- ☐ Sweet Chilli Lime Mayo evenly spread
- ☐ Fries golden and crispy
- ☐ Sweet chilli dip included
- ☐ Plate clean, presentation neat



Tuna Melt Toastie

VERSI	1.0
KODE SOP	BH-KIT-004
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



HIDANGAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Porsi	1 porsi
Waktu persiapan	3 menit
Waktu memasak	5–6 menit
Saus	Sweet Chilli Lime Mayo (BH-SCE-003)
Pendamping	Kentang + saus cabai manis
Suhu penyajian	Panas

PERALATAN YANG DIBUTUHKAN

- Sandwich press / panggangan panini
- Penjepit (tongs)
- Pisau mentega / spatula
- Penggorengan (kentang)
- Piring saji
- Ramekin (mangkuk saus kecil)

BAHAN — TOASTIE

BAHAN	JUMLAH
Roti tawar	2 lembar
Tuna kaleng, tiriskan hingga kering	80–100 g
Keju cheddar lembaran	2 lembar
Sweet Chilli Lime Mayo (BH-SCE-003)	15–20 ml
Mentega / margarin (sisi luar roti)	Secukupnya

PENDAMPING

Kentang goreng	JUMLAH
Saus cabai manis (dalam ramekin)	100 g
	30 ml

Tujuan: Tuna Melt Toastie yang konsisten — roti renyah keemasan, tuna hangat dan lembut, keju cheddar meleleh, Sweet Chilli Lime Mayo yang creamy, kentang renyah, dan saus cabai manis sebagai cocolan. Setiap porsi seimbang: creamy, manis, asam, dan gurih — isian melimpah, panas, dan sama setiap saat.

STANDAR PENYAJIAN

- ✓ Toastie dipotong diagonal
- ✓ Kentang goreng
- ✓ Ramekin kecil saus cabai manis (30 ml)

Tata dengan rapi di piring bersih. Menarik, isian melimpah, disajikan panas.

PROSEDUR PERSIAPAN & MEMASAK

1

Siapkan Tuna

- Tiriskan tuna kaleng hingga benar-benar kering
- Suwir perlahan dengan garpu
Tanpa sisa cairan — cairan membuat toastie lembek.

2

Siapkan Roti

- Oleskan 15–20 ml Sweet Chilli Lime Mayo merata di satu sisi setiap lembar roti
- Creamy, manis, dan sedikit asam — cocok dengan tuna.

3

Susun Toastie

- Susun berurutan: keju cheddar, tuna suwir, keju cheddar kedua
- Tutup dengan lembar roti kedua

4

Oles Mentega

- Oleskan mentega tipis di sisi luar kedua roti
- Agar hasil panggang merata, keemasan, dan renyah.

5

Panggang

- Panaskan sandwich press lebih dulu
- Panggang 4–5 menit: roti keemasan, keju meleleh sempurna, tuna panas merata
- Jangan terlalu lama — roti menjadi kering.

6

Goreng Kentang

- Goreng 100 g kentang hingga keemasan dan renyah
- Tiriskan minyak; segera taburi garam

7

Tata & Sajikan

- Potong toastie secara diagonal
- Tata dengan kentang goreng dan ramekin saus cabai manis
- Sajikan segera selagi panas

⚠️ TITIK KRITIS

Tuna harus ditiriskan hingga benar-benar kering — sisa cairan membuat toastie lembek. Sajikan hanya bila tuna panas merata, keju meleleh sempurna, dan roti keemasan — jangan kering atau gosong.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|--|
| ☐ Cek stok tuna kaleng | ☐ Siapkan saus cabai manis & ramekin |
| ☐ Cek stok Sweet Chilli Lime Mayo (BH-SCE-003) | ☐ Cek stok & kesegaran roti |
| ☐ Siapkan keju cheddar lembaran | ☐ Panaskan sandwich press sebelum layanan |
| ☐ Lunakkan mentega | ☐ Bersihkan plat panggangan |
| ☐ Porsikan kentang 100 g | |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Roti terpangang merata
- ☐ Keju meleleh sempurna
- ☐ Tuna panas merata
- ☐ Sweet Chilli Lime Mayo dioles merata
- ☐ Kentang keemasan dan renyah
- ☐ Saus cabai manis disertakan
- ☐ Piring bersih, penataan rapi



Tomato & Cheese Toastie

VERSION	1.0
SOP CODE	BH-KIT-005
EFFECTIVE	___ / ___ / ___
PAGE	1 of 2



FINISHED DISH — PRESENTATION STANDARD

RECIPE INFORMATION

Portion	1 serve
Prep time	3 minutes
Cook time	4–5 minutes
Sauce	Basil Pesto Mayo (BH-SCE-002)
Side	Fries + sweet chilli dip
Serving temperature	Hot

EQUIPMENT REQUIRED

- Sandwich press / panini grill
- Tongs
- Butter knife or spatula
- Cutting board & chef's knife
- Deep fryer (fries)
- Serving plate
- Ramekin (dip)

INGREDIENTS — TOASTIE

INGREDIENT	QUANTITY
Sandwich bread	2 slices
Cheddar cheese slices	2
Fresh tomato, sliced (~60 g)	3–4 slices
Basil Pesto Mayo (BH-SCE-002)	15–20 ml
Butter or margarine (outside of bread)	To coat

SIDE SERVE

French fries	QUANTITY
Sweet chilli sauce (in ramekin)	100 g
	30 ml

Purpose: a consistently toasted Tomato & Cheese Toastie — crisp golden bread, fresh juicy tomato, rich melted cheddar, creamy Basil Pesto Mayo, crispy fries and sweet chilli on the side. Colourful, balanced and hot: crisp exterior, creamy centre — the same high-quality café experience for every guest.

PLATING STANDARD

- ✓ Toastie cut diagonally
- ✓ Crispy French fries
- ✓ Small ramekin of sweet chilli sauce (30 ml)

Arrange neatly on a clean plate. Colourful, balanced, and served immediately while hot.

PREPARATION & COOKING PROCEDURE

1

Prepare the Tomato

- Wash tomato thoroughly
- Slice into 3–4 even slices
- Remove excess seeds & moisture with paper towel
- Dry tomato slices keep the toastie crisp — prevent soggy bread.

2

Prepare the Bread

- Spread 15–20 ml Basil Pesto Mayo evenly on one side of each slice
- Rich, herbaceous flavour — complements tomato and melted cheese.

3

Assemble the Toastie

- Layer in order: cheddar slice, tomato slices, second cheddar slice
- Close with the second slice of bread
- Cheese on both sides holds the filling together and melts better.

4

Butter the Bread

- Lightly butter the outside of both slices
- Creates an even golden colour and crisp finish.

5

Toast the Sandwich

- Preheat sandwich press
- Cook 4–5 minutes: bread golden brown, cheese fully melted, tomato warmed through
- Avoid overcooking — tomato releases excess moisture.

6

Cook the Fries

- Fry 100 g French fries until golden and crispy
- Drain excess oil; salt immediately after cooking

7

Plate & Serve

- Cut toastie diagonally
- Arrange with fries and ramekin of sweet chilli sauce
- Serve immediately while hot

⚠ CRITICAL POINT

Tomato slices must be dried well — excess moisture makes the toastie soggy. Serve only when cheese is fully melted, tomato is warm but not watery, and bread is golden and crisp.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|--|--|
| ☐ Check tomato stock & freshness | ☐ Stock sweet chilli sauce & ramekins |
| ☐ Check Basil Pesto Mayo stock (BH-SCE-002) | ☐ Check bread freshness & stock |
| ☐ Stock cheddar slices | ☐ Preheat sandwich press before service |
| ☐ Soften butter | ☐ Clean press plates |
| ☐ Portion fries into 100 g serves | |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Bread evenly toasted
- ☐ Cheese fully melted
- ☐ Tomato warm but not watery
- ☐ Basil Pesto Mayo evenly spread
- ☐ Fries golden and crispy
- ☐ Sweet chilli dip included
- ☐ Plate clean, presentation neat



Tomato & Cheese Toastie

VERSI	1.0
KODE SOP	BH-KIT-005
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



HIDANGAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Porsi	1 porsi
Waktu persiapan	3 menit
Waktu memasak	4–5 menit
Saus	Basil Pesto Mayo (BH-SCE-002)
Pendamping	Kentang + saus cabai manis
Suhu penyajian	Panas

PERALATAN YANG DIBUTUHKAN

- Sandwich press / panggangan panini
- Penjepit (tongs)
- Pisau mentega / spatula
- Talenan & pisau dapur
- Penggorengan (kentang)
- Piring saji
- Ramekin (mangkuk saus kecil)

PROSEDUR PERSIAPAN & MEMASAK

1

Siapkan Tomat

- Cuci tomat hingga bersih
- Iris menjadi 3–4 irisan merata
- Buang biji & keringkan dengan tisu dapur
- Irisan tomat yang kering menjaga toastie tetap renyah — mencegah roti lembek.

2

Siapkan Roti

- Oleskan 15–20 ml Basil Pesto Mayo merata di satu sisi setiap lembar roti
- Rasa herba yang kaya — cocok dengan tomat dan keju meleleh.

3

Susun Toastie

- Susun berurutan: keju cheddar, irisan tomat, keju cheddar kedua
- Tutup dengan lembar roti kedua
- Keju di kedua sisi tomat menahan isian dan meleleh lebih baik.

4

Oles Mentega

- Oleskan mentega tipis di sisi luar kedua roti
- Agar warna keemasan merata dan hasil renyah.

5

Panggang

- Panaskan sandwich press lebih dulu
- Panggang 4–5 menit: roti keemasan, keju meleleh sempurna, tomat hangat merata
- Jangan terlalu lama — tomat akan mengeluarkan banyak air.

6

Goreng Kentang

- Goreng 100 g kentang hingga keemasan dan renyah
- Tiriskan minyak; segera taburi garam

7

Tata & Sajikan

- Potong toastie secara diagonal
- Tata dengan kentang goreng dan ramekin saus cabai manis
- Sajikan segera selagi panas

⚠️ TITIK KRITIS

Irisan tomat harus dikeringkan dengan baik — kelebihan air membuat toastie lembek. Sajikan hanya bila keju meleleh sempurna, tomat hangat namun tidak berair, dan roti keemasan dan renyah.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|--|
| ☐ Cek stok & kesegaran tomat | ☐ Siapkan saus cabai manis & ramekin |
| ☐ Cek stok Basil Pesto Mayo (BH-SCE-002) | ☐ Cek stok & kesegaran roti |
| ☐ Siapkan keju cheddar lembaran | ☐ Panaskan sandwich press sebelum layanan |
| ☐ Lunakkan mentega | ☐ Bersihkan plat panggangan |
| ☐ Porsikan kentang 100 g | |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Roti terpangang merata
- ☐ Keju meleleh sempurna
- ☐ Tomat hangat namun tidak berair
- ☐ Basil Pesto Mayo dioles merata
- ☐ Kentang keemasan dan renyah
- ☐ Saus cabai manis disertakan
- ☐ Piring bersih, penataan rapi



BAMBOO HOLLOW CAFE

KITCHEN STANDARD OPERATING PROCEDURE — SAUCE

Basil Pesto Mayo — Tomato Cheese Toastie

VERSION	1.0
SOP CODE	BH-SCE-002
EFFECTIVE	___/___/___
PAGE	1 of 2



FINISHED SAUCE — PRESENTATION STANDARD

RECIPE INFORMATION

Yield	~250 ml
Prep time	5 minutes
Cooking	None — mix only
Use per toastie	15–20 ml
Shelf life	5–7 days refrigerated
Storage	Squeeze bottle, fridge

EQUIPMENT REQUIRED

- Mixing bowl
- Whisk or spoon
- Measuring spoons & jug
- Squeeze bottle (sanitised)
- Date label
- Refrigerator

INGREDIENTS — STANDARD VERSION

INGREDIENT	QUANTITY
Mayonnaise	190 ml
Pesto sauce	60 ml

BUDGET CAFÉ VERSION (NO PESTO)

INGREDIENT	QUANTITY
Mayonnaise	220 ml
Dried basil	1 tsp
Garlic powder	½ tsp
Olive oil	10 ml
Salt	Pinch
Black pepper	Pinch

USAGE & STORAGE

ITEM	STANDARD
Used for	Tomato Cheese Toastie
Portion per toastie	15–20 ml
Shelf life	5–7 days refrigerated
Label	Date made + use-by date

Use the standard version when pesto is in stock; switch to the budget version only when it is not. Always label with the date made — discard after 7 days.

CONSISTENCY STANDARD

- ✓ Uniform pale-green colour
- ✓ Smooth, squeezable consistency
- ✓ Basil evenly distributed
- ✓ No oil separation
- ✓ Clean bottle, date label attached

The sauce must look creamy and even — never watery, streaky or separated.

PREPARATION PROCEDURE

1

Base

–Add mayonnaise into a mixing bowl

2

Add Pesto

–Add 60 ml pesto sauce
Standard version — use when pesto is in stock.

3

Budget Version

–If no pesto: add dried basil, garlic powder, olive oil, salt & pepper
Use only when pesto is unavailable.

4

Mix

–Mix until colour and texture are fully uniform
No white streaks — even pale green throughout.

5

Check & Taste

–Confirm smooth, even consistency
–Adjust seasoning if required

6

Bottle

–Transfer into sanitised squeeze bottle
–Attach date label

7

Refrigerate

–Refrigerate immediately
–Use within 5–7 days

⚠ CRITICAL POINT

Mayo-based sauces are high-risk: use a clean, sanitised bottle, always label the date, keep refrigerated at all times, and discard after 7 days.

✓ BATCH PREP CHECKLIST

- | | |
|--|--|
| ☐ Check mayonnaise stock | ☐ Bottle & label with date made |
| ☐ Check pesto stock (or budget ingredients) | ☐ Refrigerate immediately |
| ☐ Sanitise squeeze bottle & lid | ☐ Discard bottles older than 7 days |
| ☐ Measure all ingredients | ☐ Restock pesto / dried basil |
| ☐ Mix until colour is uniform | ☐ Note version used (standard / budget) |

✓ QUALITY CONTROL — BEFORE SERVICE

- ☐ Colour: uniform pale green
- ☐ Smooth, even consistency
- ☐ Taste: basil present, balanced
- ☐ No separation or watery layer
- ☐ Within shelf life — check date
- ☐ label Bottle clean, nozzle clear
- ☐ Keep refrigerated until service



Mayo Pesto Basil — Tomato Cheese Toastie

VERSI	1.0
KODE SOP	BH-SCE-002
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



SAUS JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Hasil	~250 ml
Waktu persiapan	5 menit
Pemasakan	Tidak ada — cukup aduk
Pemakaian per toastie	15–20 ml
Masa simpan	5–7 hari di kulkas
Penyimpanan	Botol saus, kulkas

PERALATAN YANG DIBUTUHKAN

- Mangkuk adonan
- Whisk atau sendok
- Sendok takar & gelas ukur
- Botol saus (steril)
- Label tanggal
- Kulkas

BAHAN — VERSI STANDAR

BAHAN	JUMLAH
Mayones	190 ml
Saus pesto	60 ml

VERSI HEMAT (TANPA PESTO)

BAHAN	JUMLAH
Mayones	220 ml
Basil kering	1 sdt
Bawang putih bubuk	½ sdt
Minyak zaitun	10 ml
Garam	Sejumput
Lada hitam	Sejumput

PENGUNAAN & PENYIMPANAN

ITEM	STANDAR
Digunakan untuk	Tomato Cheese Toastie
Porsi per toastie	15–20 ml
Masa simpan	5–7 hari di kulkas
Label	Tanggal dibuat + batas pakai

Gunakan versi standar bila stok pesto tersedia; gunakan versi hemat hanya bila pesto habis. Selalu beri label tanggal pembuatan — buang setelah 7 hari.

STANDAR KEKENTALAN

- ✓ Warna hijau pucat merata
- ✓ Kekentalan halus, mudah disemprot
- ✓ Basil tersebar merata
- ✓ Tidak ada pemisahan minyak
- ✓ Botol bersih, label tanggal terpasang

Saus harus terlihat creamy dan merata — tidak boleh berair, belang, atau terpisah.

PROSEDUR PEMBUATAN

1

Bahan Dasar

–Masukkan mayones ke dalam mangkuk

2

Tambahkan Pesto

–Tambahkan 60 ml saus pesto
Versi standar — gunakan bila stok pesto tersedia.

3

Versi Hemat

–Tanpa pesto: basil kering, bawang putih bubuk, minyak zaitun, garam & lada
Hanya bila pesto habis.

4

Aduk

–Aduk hingga warna dan tekstur benar-benar seragam
Tanpa garis putih — hijau pucat merata di seluruh saus.

5

Periksa & Cicipi

–Pastikan kekentalan halus dan merata
–Sesuaikan rasa bila perlu

6

Masukkan ke Botol

–Pindahkan ke botol saus yang steril
–Pasang label tanggal

7

Simpan di Kulkas

–Segera simpan di kulkas —Gunakan dalam 5–7 hari

⚠️ TITIK KRITIS

Saus berbahan mayo berisiko tinggi: gunakan botol bersih dan steril, selalu beri label tanggal, simpan di kulkas setiap saat, dan buang setelah 7 hari.

✓ CHECKLIST PERSIAPAN BATCH

- | | |
|---|---|
| ☐ Cek stok mayones | ☐ Botolkan & beri label tanggal |
| ☐ Cek stok pesto / bahan versi hemat | ☐ Segera simpan di kulkas |
| ☐ Sterilkan botol saus & tutup | ☐ Buang botol lebih dari 7 hari |
| ☐ Takar semua bahan | ☐ Cek stok pesto / basil kering |
| ☐ Aduk hingga warna seragam | ☐ Catat versi yang dipakai (standar / hemat) |

✓ KONTROL KUALITAS — SEBELUM DIGUNAKAN

- ☐ Warna: hijau pucat merata
- ☐ Kekentalan halus dan merata
- ☐ Rasa: basil terasa, seimbang
- ☐ Tidak ada pemisahan / lapisan berair
- ☐ Masih dalam masa simpan — cek label tanggal
- ☐ Botol bersih, nozzle lancar
- ☐ Tetap di kulkas hingga digunakan



Garlic Herb Mayo — Chicken Cheese Toastie

VERSION	1.0
SOP CODE	BH-SCE-001
EFFECTIVE	___/___/___
PAGE	1 of 2



FINISHED SAUCE — PRESENTATION STANDARD

RECIPE INFORMATION

Yield	~250 ml
Prep time	5 minutes
Cooking	None — mix only
Use per toastie	15–20 ml
Shelf life	5–7 days refrigerated
Storage	Squeeze bottle, fridge

EQUIPMENT REQUIRED

- Mixing bowl
- Whisk or spoon
- Measuring spoons & jug
- Squeeze bottle (sanitised)
- Date label
- Refrigerator

INGREDIENTS

INGREDIENT	QUANTITY
Mayonnaise	220 ml
Garlic, finely minced	2 medium cloves
— or garlic powder	1 tsp
Lemon juice	15 ml (1 tbsp)
Water (optional — smoother consistency)	25 ml
Salt	½ tsp
Dried parsley	1 tsp
Dried oregano	½ tsp
Black pepper	Pinch

USAGE & STORAGE

ITEM	STANDARD
Used for	Chicken Cheese Toastie
Portion per toastie	15–20 ml
Shelf life	5–7 days refrigerated
Label	Date made + use-by date

Batch in advance and keep in squeeze bottles. Always label with the date made — discard after 7 days.

CONSISTENCY STANDARD

- ✓ Smooth, squeezable consistency
- ✓ Herbs evenly flecked through
- ✓ No garlic clumps
- ✓ Clean bottle, clear nozzle
- ✓ Date label attached

The sauce must look creamy and even — never watery, lumpy or separated.

PREPARATION PROCEDURE

1

Base

- Add mayonnaise into a mixing bowl

2

Add Aromatics

- Add finely minced garlic
- Add lemon juice
- Mince garlic very finely — no visible chunks.*

3

Add Seasoning

- Add parsley, oregano, salt and pepper

4

Mix

- Mix thoroughly until fully even
- Herbs must be evenly distributed throughout.*

5

Adjust Consistency

- Add up to 25 ml water if needed
- Aim for smooth squeeze-bottle flow
- Add water gradually — do not thin too far.*

6

Bottle

- Transfer into sanitised squeeze bottle
- Attach date label

7

Refrigerate

- Refrigerate immediately
- Use within 5–7 days

⚠ CRITICAL POINT

Mayo-based sauces are high-risk: use a clean, sanitised bottle, always label the date, keep refrigerated at all times, and discard after 7 days.

✓ BATCH PREP CHECKLIST

- | | |
|--|--|
| ☐ Check mayonnaise stock | ☐ Adjust consistency |
| ☐ Mince garlic finely | ☐ Label with date made |
| ☐ Sanitise squeeze bottle & lid | ☐ Refrigerate immediately |
| ☐ Measure herbs & seasonings | ☐ Discard bottles older than 7 days |
| ☐ Mix batch thoroughly | ☐ Restock lemon juice |

✓ QUALITY CONTROL — BEFORE SERVICE

- ☐ Smooth, even consistency
- ☐ Herbs evenly distributed
- ☐ Taste: garlic & lemon present, balanced
- ☐ No separation or watery layer
- ☐ Within shelf life — check date label
- ☐ Bottle clean, nozzle clear
- ☐ Kept refrigerated until service



Mayo Bawang Putih Herba — Chicken Cheese Toastie

VERSI	1.0
KODE SOP	BH-SCE-001
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



SAUS JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Hasil	~250 ml
Waktu persiapan	5 menit
Pemasakan	Tidak ada — cukup aduk
Pemakaian per toastie	15–20 ml
Masa simpan	5–7 hari di kulkas
Penyimpanan	Botol saus, kulkas

PERALATAN YANG DIBUTUHKAN

- Mangkuk adonan
- Whisk atau sendok
- Sendok takar & gelas ukur
- Botol saus (steril)
- Label tanggal
- Kulkas

BAHAN-BAHAN

BAHAN	JUMLAH
Mayones	220 ml
Bawang putih, cincang halus — atau bawang putih bubuk	2 siung sedang 1 sdt
Air perasan lemon	15 ml (1 sdm)
Air (opsional — agar lebih mudah disemprot) Garam	25 ml ½ sdt
Peterseli kering	1 sdt
Oregano kering	½ sdt
Lada hitam	Sejumput

PENGUNAAN & PENYIMPANAN

ITEM	STANDAR
Digunakan untuk	Chicken Cheese Toastie
Porsi per toastie	15–20 ml
Masa simpan	5–7 hari di kulkas
Label	Tanggal dibuat + batas pakai

Buat dalam jumlah banyak lebih dulu dan simpan dalam botol saus. Selalu beri label tanggal pembuatan — buang setelah 7 hari.

STANDAR KEKENTALAN

- ✓ Kekentalan halus, mudah disemprot
- ✓ Herba tersebar merata
- ✓ Tidak ada gumpalan bawang putih
- ✓ Botol bersih, nozzle lancar
- ✓ Label tanggal terpasang

Saus harus terlihat creamy dan merata — tidak boleh berair, menggumpal, atau terpisah.

PROSEDUR PEMBUATAN

1

Bahan Dasar

— Masukkan mayones ke dalam mangkuk

2

Tambahkan Aromatik

— Masukkan bawang putih cincang halus
— Tambahkan air perasan lemon
Cincang bawang putih sangat halus — tanpa potongan terlihat.

3

Tambahkan Bumbu

— Masukkan peterseli, oregano, garam, dan lada

4

Aduk

— Aduk hingga benar-benar rata
Herba harus tersebar merata di seluruh saus.

5

Atur Kekentalan

— Tambahkan air hingga 25 ml bila perlu
— Target: mudah keluar dari botol saus
Tambahkan air sedikit demi sedikit — jangan terlalu encer.

6

Masukkan ke Botol

— Pindahkan ke botol saus yang steril
— Pasang label tanggal

7

Simpan di Kulkas

— Segera simpan di kulkas — Gunakan dalam 5–7 hari

⚠️ TITIK KRITIS

Saus berbahan mayo berisiko tinggi: gunakan botol bersih dan steril, selalu beri label tanggal, simpan di kulkas setiap saat, dan buang setelah 7 hari.

✓ CHECKLIST PERSIAPAN BATCH

- | | |
|---|--|
| ☐ Cek stok mayones | ☐ Atur kekentalan |
| ☐ Cincang halus bawang putih | ☐ Beri label tanggal dibuat |
| ☐ Sterilkan botol saus & tutup | ☐ Segera simpan di kulkas |
| ☐ Takar herba & bumbu | ☐ Buang botol lebih dari 7 hari |
| ☐ Aduk adonan hingga rata | ☐ Cek stok air lemon |

✓ KONTROL KUALITAS — SEBELUM DIGUNAKAN

- ☐ Kekentalan halus dan merata
- ☐ Herba tersebar merata
- ☐ Rasa: bawang putih & lemon terasa, seimbang
- ☐ Tidak ada pemisahan / lapisan berair
- ☐ Masih dalam masa simpan — cek label tanggal
- ☐ Botol bersih, nozzle lancar
- ☐ Tetap di kulkas hingga digunakan



Sweet Chilli Lime Mayo — Toasties & Sandwiches

VERSION	1.0
SOP CODE	BH-SCE-003
EFFECTIVE	___/___/___
PAGE	1 of 2



FINISHED SAUCE — PRESENTATION STANDARD

RECIPE INFORMATION

Yield	~250 ml
Prep time	5 minutes
Cooking	None — mix only
Use per serve	15–20 ml
Shelf life	5–7 days (0–4°C)
Storage	Squeeze bottle, fridge

EQUIPMENT REQUIRED

- Mixing bowl
- Whisk or spoon
- Measuring spoons & jug
- Squeeze bottle (sanitised)
- Date label
- Refrigerator

INGREDIENTS

INGREDIENT	QUANTITY
Mayonnaise	180 ml
Sweet chilli sauce	60 ml
Fresh lime juice	15 ml
Salt	Pinch

USAGE & STORAGE

ITEM	STANDARD
Used for	Toasties & sandwiches
Portion per serve	15–20 ml
Shelf life	5–7 days refrigerated (0–4°C)
Label	Date made + use-by date

Purpose: a consistent, fresh and creamy sweet chilli lime mayo for Bamboo Hollow toasties and sandwiches. Always label with the date made — discard after 7 days.

FLAVOUR & CONSISTENCY STANDARD

- ✓ Sweet, creamy, slightly tangy
- ✓ Mild chilli finish
- ✓ Uniform pale coral colour
- ✓ Smooth and squeezable — never runny
- ✓ Clean bottle, date label attached

The lime should brighten the flavour without making the sauce runny.

PREPARATION PROCEDURE

1

Base

—Add 180 ml mayonnaise to a clean mixing bowl

2

Add Sweet Chilli

—Add 60 ml sweet chilli sauce
—Mix gently until colour is even throughout

3

Add Lime Juice

—Add 15 ml fresh lime juice
—Whisk thoroughly until fully incorporated
Lime should brighten the flavour — not thin the sauce.

4

Season

—Add a pinch of salt
—Mix for approximately 30 seconds

5

Taste & Adjust

—Target: sweet, creamy, slightly tangy, mild chilli finish
—Adjust with a few extra drops of lime if required

6

Bottle

—Transfer into sanitised squeeze bottle
—Attach date label

7

Refrigerate

—Store at 0–4°C
—Use within 5–7 days

⚠ CRITICAL POINT

Mayo-based sauces are high-risk: use a clean, sanitised bottle, always label the date, keep refrigerated at 0–4°C at all times, and discard after 7 days.

✓ BATCH PREP CHECKLIST

- | | |
|---|--|
| ☐ Check mayonnaise stock | ☐ Mix until colour is even |
| ☐ Check sweet chilli sauce stock | ☐ Taste & adjust lime |
| ☐ Juice fresh limes | ☐ Bottle & label with date made |
| ☐ Sanitise squeeze bottle & lid | ☐ Refrigerate at 0–4°C |
| ☐ Measure all ingredients | ☐ Discard bottles older than 7 days |

✓ QUALITY CONTROL — BEFORE SERVICE

- ☐ Colour: uniform pale coral
- ☐ Smooth consistency — not runny
- ☐ Taste: sweet, slightly tangy, mild chilli
- ☐ No separation or watery layer
- ☐ Within shelf life — check date label
- ☐ Bottle clean, nozzle clear
- ☐ Kept refrigerated at 0–4°C



Mayo Cabai Manis Jeruk Nipis — Toasties & Sandwich

VERSI	1.0
KODE SOP	BH-SCE-003
BERLAKU	___/___/___
HALAMAN	2 dari 2



SAUS JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Hasil	~250 ml
Waktu persiapan	5 menit
Pemasakan	Tidak ada — cukup aduk
Pemakaian per porsi	15–20 ml
Masa simpan	5–7 hari (0–4°C)
Penyimpanan	Botol saus, kulkas

PERALATAN YANG DIBUTUHKAN

- Mangkuk adonan
- Whisk atau sendok
- Sendok takar & gelas ukur
- Botol saus (steril)
- Label tanggal
- Kulkas

BAHAN-BAHAN

BAHAN	JUMLAH
Mayones	180 ml
Saus cabai manis (sweet chilli)	60 ml
Air perasan jeruk nipis segar	15 ml
Garam	Sejumput

PENGUNAAN & PENYIMPANAN

ITEM	STANDAR
Digunakan untuk	Toasties & sandwich
Porsi per sajian	15–20 ml
Masa simpan	5–7 hari di kulkas (0–4°C)
Label	Tanggal dibuat + batas pakai

Tujuan: mayo cabai manis jeruk nipis yang konsisten, segar, dan creamy untuk toasties dan sandwich Bamboo Hollow. Selalu beri label tanggal pembuatan — buang setelah 7 hari.

STANDAR RASA & KEKENTALAN

- ✓ Manis, creamy, sedikit asam
- ✓ Pedas ringan di akhir
- ✓ Warna koral muda merata
- ✓ Halus dan mudah disemprot — tidak encer
- ✓ Botol bersih, label tanggal terpasang

Jeruk nipis harus menyegarkan rasa tanpa membuat saus menjadi encer.

PROSEDUR PEMBUATAN

1

Bahan Dasar

- Masukkan 180 ml mayones ke mangkuk bersih

2

Tambahkan Cabai Manis

- Tambahkan 60 ml saus cabai manis
- Aduk perlahan hingga warna merata

3

Tambahkan Jeruk Nipis

- Tambahkan 15 ml air jeruk nipis segar
- Kocok hingga tercampur rata
- Jeruk nipis menyegarkan rasa — jangan sampai saus encer.

4

Bumbui

- Tambahkan sejumput garam
- Aduk selama ±30 detik

5

Cicipi & Sesuaikan

- Target: manis, creamy, sedikit asam, pedas ringan
- Tambahkan beberapa tetes jeruk nipis bila perlu

6

Masukkan ke Botol

- Pindahkan ke botol saus yang steril
- Pasang label tanggal

7

Simpan di Kulkas

- Simpan pada suhu 0–4°C
- Gunakan dalam 5–7 hari

⚠️ TITIK KRITIS

Saus berbahan mayo berisiko tinggi: gunakan botol bersih dan steril, selalu beri label tanggal, simpan pada 0–4°C setiap saat, dan buang setelah 7 hari.

✓ CHECKLIST PERSIAPAN BATCH

- | | |
|---|---|
| ☐ Cek stok mayones | ☐ Aduk hingga warna merata |
| ☐ Cek stok saus cabai manis | ☐ Cicipi & sesuaikan jeruk nipis |
| ☐ Peras jeruk nipis segar | ☐ Botolkan & beri label tanggal |
| ☐ Sterilkan botol saus & tutup | ☐ Simpan pada 0–4°C |
| ☐ Takar semua bahan | ☐ Buang botol lebih dari 7 hari |

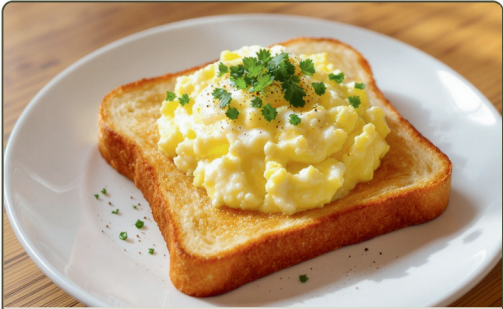
✓ KONTROL KUALITAS — SEBELUM DIGUNAKAN

- ☐ Warna: koral muda merata
- ☐ Kekentalan halus — tidak encer
- ☐ Rasa: manis, sedikit asam, pedas ringan
- ☐ Tidak ada pemisahan / lapisan berair
- ☐ Masih dalam masa simpan — cek label tanggal
- ☐ Botol bersih, nozzle lancar
- ☐ Tetap disimpan pada 0–4°C



Scrambled Eggs on Toast

VERSION	1.0
SOP	BH-KIT-006
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DISH — PRESENTATION STANDARD

RECIPE INFORMATION	
Portion	1 serve
Total time	6–8 minutes
Heat	Low–medium
Ingredients	2 eggs + toast
Serving temperature	Hot

EQUIPMENT REQUIRED	
• Frying pan	
• Whisk	
• Mixing bowl	
• Silicone spatula	
• Bread toaster	
• Serving plate	

INGREDIENTS

INGREDIENT	QUANTITY
Eggs	2
Fresh milk	20 ml
Butter	10 g
Salt	Pinch
Black pepper	Pinch
Sandwich bread	2 slices
Butter for toast (optional)	To spread
Parsley (optional garnish)	To garnish

Purpose: soft, creamy scrambled eggs on crisp golden toast — the same texture and seasoning every serve. Eggs are folded slowly over gentle heat and come off the stove while still slightly soft.

PLATING STANDARD

- ✓ Scrambled eggs neatly on toast
- ✓ Optional: chopped parsley
- ✓ Optional: fresh cracked pepper

Serve immediately — eggs continue cooking from residual heat.

PREPARATION & COOKING PROCEDURE

1

Prepare Egg Mix

- Crack 2 eggs into a bowl
- Add milk, salt and pepper
- Whisk until fully combined

2

Toast Bread

- Toast 2 slices until golden brown
- Butter lightly if required
- Place onto serving plate

3

Heat the Pan

- Heat pan over low–medium heat
- Add 10 g butter

4

Cook Eggs

- Pour egg mixture into pan
- Stir slowly with silicone spatula
- Fold eggs continuously

5

Remove Early

- Remove from heat while still slightly soft
- Do not overcook — eggs should remain creamy.

6

Plate

- Place scrambled eggs neatly on toast
- Optional: chopped parsley, cracked pepper

7

Serve

- Serve immediately while hot

⚠ CRITICAL POINT

Eggs must come off the heat while still slightly soft — residual heat finishes the cooking. Overcooked eggs turn dry and rubbery, never creamy.

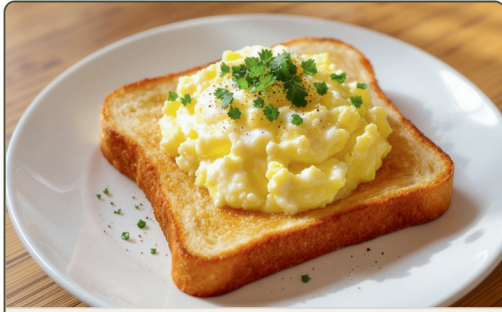
✓ DAILY MISE EN PLACE CHECKLIST	
☐ Check egg stock & freshness	☐ Chop parsley for garnish
☐ Check bread stock & freshness	☐ Toaster clean & ready
☐ Portion butter (10 g)	☐ Pan & spatula clean
☐ Milk measured & chilled	

✓ QUALITY CONTROL — BEFORE SERVING
☐ Soft and creamy eggs
☐ Even seasoning
☐ Toast crisp but not burnt
☐ Hot when served
☐ Plate clean, presentation neat



Scrambled Eggs on Toast

VERSI	1.0
KODE SOP	BH-KIT-006
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



HIDANGAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Porsi	1 porsi
Total waktu	6–8 menit
Api	Kecil–sedang
Bahan utama	2 telur + roti panggang
Suhu penyajian	Panas

PERALATAN YANG DIBUTUHKAN

- Wajan datar
- Whisk
- Mangkuk adonan
- Spatula silikon
- Pemanggang roti
- Piring saji

BAHAN-BAHAN

BAHAN	JUMLAH
Telur	2
Susu segar	20 ml
Mentega	10 g
Garam	Sejumput
Lada hitam	Sejumput
Roti tawar	2 lembar
Mentega untuk roti (opsional)	Secukupnya
Peterseli (garnish opsional)	Secukupnya

Tujuan: telur orak-arik yang lembut dan creamy di atas roti panggang renyah keemasan — tekstur dan rasa yang sama di setiap porsi. Telur diaduk perlahan dengan api kecil dan diangkat selagi masih sedikit lembek.

STANDAR PENYAJIAN

- ✓ Telur orak-arik tertata rapi di atas roti
- ✓ Opsional: peterseli cincang
- ✓ Opsional: lada hitam segar

Sajikan segera — telur terus matang dari panas sisa.

PROSEDUR PERSIAPAN & MEMASAK

1

Siapkan Adonan Telur

- Pecahkan 2 telur ke dalam mangkuk
- Tambahkan susu, garam, dan lada
- Kocok hingga tercampur rata

2

Panggang Roti

- Panggang 2 lembar roti hingga keemasan
- Oles mentega tipis bila perlu
- Letakkan di piring saji

3

Panaskan Wajan

- Panaskan wajan dengan api kecil–sedang
- Masukkan 10 g mentega

4

Masak Telur

- Tuang adonan telur ke wajan
- Aduk perlahan dengan spatula silikon
- Lipat telur terus-menerus

5

Angkat Lebih Awal

- Angkat dari api selagi masih sedikit lembek
- Jangan terlalu matang — telur harus tetap creamy.

6

Penataan

- Letakkan telur rapi di atas roti panggang
- Opsional: peterseli cincang, lada hitam

7

Sajikan

- Sajikan segera selagi panas

⚠ TITIK KRITIS

Telur harus diangkat selagi masih sedikit lembek — panas sisa akan menyempurnakan kematangan. Telur yang terlalu matang menjadi kering dan alot, tidak creamy.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|--|
| ☐ Cek stok & kesegaran telur | ☐ Cincang peterseli untuk garnish |
| ☐ Cek stok & kesegaran roti | ☐ Pemanggang roti bersih & siap |
| ☐ Porsikan mentega (10 g) | ☐ Wajan & spatula bersih |
| ☐ Susu ditakar & dingin | |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Telur lembut dan creamy
- ☐ Bumbu merata
- ☐ Roti renyah, tidak gosong
- ☐ Panas saat disajikan
- ☐ Piring bersih, penataan rapi



Classic Two Egg Omelette

VERSION	1.0
SOP	BH-KIT-007
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DISH — PRESENTATION STANDARD

RECIPE INFORMATION	
Portion	1 serve
Total time	7–8 minutes
Heat	Medium, then reduced
Ingredients	2 eggs + vegetables
Serving temperature	Hot

EQUIPMENT REQUIRED	
• Frying pan	
• Mixing bowl	
• Whisk	
• Silicone spatula	
• Serving plate	

INGREDIENTS	
INGREDIENT	QUANTITY
Eggs	2
Milk	20 ml
Butter	10 g
Cabbage, finely shredded	20 g
Onion, finely diced	10 g
Spring onion, chopped	10 g
Salt	Pinch
Black pepper	Pinch

Purpose: a light golden omelette with a soft interior and neat fold — vegetables softened but still with texture, the same result every serve.

PLATING STANDARD	
✓ Omelette folded neatly in half	
✓ Optional: spring onion	
✓ Optional: parsley & black pepper	
Light golden colour, soft centre, no burnt edges. Serve immediately.	

PREPARATION & COOKING PROCEDURE

1

Prepare Egg Mix
–Whisk together: eggs, milk, salt, pepper

2

Prepare Vegetables
–Finely shred cabbage
–Finely dice onion; chop spring onion
Prepare all vegetables before cooking.

3

Cook Vegetables
–Heat pan over medium heat; add butter
–Cook onion & cabbage ~1 minute
Vegetables should soften slightly but keep texture.

4

Add Eggs
–Reduce heat slightly
–Pour egg mixture evenly into pan
–Sprinkle spring onion over eggs
–Cook until almost set

5

Fold
–Fold omelette in half with spatula
–Cook another 30 seconds
Do not overcook — the centre should remain soft.

6

Plate
–Optional garnish: spring onion, parsley, black pepper

7

Serve
–Serve immediately while hot

⚠ **CRITICAL POINT**

Fold when the eggs are almost set and cook only 30 seconds more — the centre must stay soft, the colour light golden, with no burnt edges.

✓ DAILY MISE EN PLACE CHECKLIST	
☐ Check egg stock & freshness	☐ Portion butter (10 g)
☐ Shred cabbage	☐ Milk measured & chilled
☐ Dice onion	☐ Pan & spatula clean
☐ Chop spring onion	

✓ QUALITY CONTROL — BEFORE SERVING	
☐ Light golden colour	
☐ Soft interior	
☐ No burnt edges	
☐ Folded neatly	
☐ Hot when served	
☐ Plate clean, presentation neat	



Classic Two Egg Omelette

VERSI	1.0
KODE SOP	BH-KIT-007
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



HIDANGAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Porsi	1 porsi
Total waktu	7–8 menit
Api	Sedang, lalu dkecilkan
Bahan utama	2 telur + sayuran
Suhu penyajian	Panas

PERALATAN YANG DIBUTUHKAN

- Wajan datar
- Mangkuk adonan
- Whisk
- Spatula silikon
- Piring saji

BAHAN-BAHAN

BAHAN	JUMLAH
Telur	2
Susu	20 ml
Mentega	10 g
Kol, iris sangat tipis	20 g
Bawang bombay, potong dadu halus	10 g
Daun bawang, iris	10 g
Garam	Sejumput
Lada hitam	Sejumput

Tujuan: omelet keemasan yang ringan dengan bagian dalam lembut dan lipatan rapi — sayuran layu sedikit namun masih bertekstur, hasil yang sama di setiap porsi.

STANDAR PENYAJIAN

- ✓ Omelet dilipat rapi menjadi dua
- ✓ Opsional: daun bawang
- ✓ Opsional: peterseli & lada hitam

Warna keemasan muda, tengah lembut, tanpa pinggiran gosong. Sajikan segera.

PROSEDUR PERSIAPAN & MEMASAK

1

Siapkan Adonan Telur

–Kocok bersama: telur, susu, garam, lada

2

Siapkan Sayuran

–Iris kol sangat tipis
–Potong dadu bawang bombay; iris daun bawang
Siapkan semua sayuran sebelum mulai memasak.

3

Masak Sayuran

–Panaskan wajan dengan api sedang; masukkan mentega
–Masak bawang bombay & kol ±1 menit
Sayuran layu sedikit namun tetap bertekstur.

4

Tuang Telur

–Kecilkan api sedikit
–Tuang adonan telur merata ke wajan
–Taburkan daun bawang di atas telur
–Masak hingga hampir set

5

Lipat

–Lipat omelet menjadi dua dengan spatula
–Masak 30 detik lagi
Jangan terlalu matang — bagian tengah harus tetap lembut.

6

Penataan

–Garnish opsional: daun bawang, peterseli, lada hitam

7

Sajikan

–Sajikan segera selagi panas

⚠ TITIK KRITIS

Lipat saat telur hampir set dan masak hanya 30 detik lagi — bagian tengah harus tetap lembut, warna keemasan muda, dan tanpa pinggiran gosong.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|--|
| ☐ Cek stok & kesegaran telur | ☐ Porsikan mentega (10 g) |
| ☐ Iris kol tipis | ☐ Susu ditakar & dingin |
| ☐ Potong dadu bawang bombay | ☐ Wajan & spatula bersih |
| ☐ Iris daun bawang | |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Warna keemasan muda
- ☐ Bagian dalam lembut
- ☐ Tanpa pinggiran gosong
- ☐ Dilipat rapi
- ☐ Panas saat disajikan
- ☐ Piring bersih, penataan rapi



Pancake with Jam & Honey

VERSION	1.0
SOP	BH-KIT-008
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DISH — PRESENTATION STANDARD

RECIPE INFORMATION	
Portion	1 serve
Total time	10 minutes
Batter rest	5 minutes
Heat	Medium-low
Serving temperature	Warm

EQUIPMENT REQUIRED	
• Mixing bowl	
• Whisk	
• Measuring jug	
• Non-stick frying pan	
• Spatula	
• Serving plate	

INGREDIENTS — PANCAKE BATTER	
INGREDIENT	QUANTITY
Self-raising	100 g
flour Sugar	15 g
Egg	1
Milk	120 ml
Melted butter	20 g
Vanilla	½ tsp

FOR SERVING	
INGREDIENT	QUANTITY
Strawberry jam	To serve
Honey	To serve
Butter (optional)	Small knob

Purpose: an even golden pancake with a soft, fluffy centre, served warm with strawberry jam and honey. Do not overmix the batter, and always rest it 5 minutes before cooking.

PLATING STANDARD	
✓ Pancake centred on the plate	
✓ Strawberry jam & honey	
✓ Optional: small knob of butter	
Even golden colour, soft fluffy centre. Serve immediately while warm.	

PREPARATION & COOKING PROCEDURE

1

Mix Dry Ingredients

– Mix flour and sugar in a bowl

2

Add Wet Ingredients

– Add egg, milk, vanilla and melted butter

– Whisk until smooth

Do not overmix.

3

Rest the Batter

– Rest for 5 minutes

Resting gives a soft, fluffy pancake.

4

Heat the Pan

– Heat pan over medium-low heat

– Lightly grease with butter

5

Cook First Side

– Pour ~100 ml batter into the centre

– Cook 2–3 minutes until bubbles appear

6

Flip & Finish

– Flip carefully

– Cook another 1–2 minutes

Both sides should be golden — no raw batter.

7

Plate & Serve

– Add jam and honey

– Optional: small knob of butter

– Serve immediately

⚠ CRITICAL POINT

Do not overmix the batter and always rest it 5 minutes — this keeps the centre soft and fluffy. Wait for bubbles before flipping: no raw batter in the finished pancake.

✓ DAILY MISE EN PLACE CHECKLIST	
☐ Check flour & sugar stock	☐ Vanilla stocked
☐ Check egg & milk stock	☐ Non-stick pan clean & ready
☐ Melt & portion butter	☐ Batter rested before service
☐ Stock strawberry jam & honey	

✓ QUALITY CONTROL — BEFORE SERVING	
☐ Even golden colour	
☐ Soft fluffy centre	
☐ No raw batter	
☐ Jam & honey included	
☐ Warm when served	
☐ Plate clean, presentation neat	



Pancake with Jam & Honey

VERSI	1.0
KODE SOP	BH-KIT-008
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



HIDANGAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Porsi	1 porsi
Total waktu	10 menit
Istirahat adonan	5 menit
Api	Sedang–kecil
Suhu penyajian	Hangat

PERALATAN YANG DIBUTUHKAN

- Mangkuk adonan
- Whisk
- Gelas ukur
- Wajan anti lengket
- Spatula
- Piring saji

BAHAN — ADONAN PANCAKE

BAHAN	JUMLAH
Tepung self-raising	100 g
Gula	15 g
Telur	1
Susu	120 ml
Mentega leleh	20 g
Vanila	½ sdt

UNTUK PENYAJIAN

BAHAN	JUMLAH
Selai stroberi	Secukupnya
Madu	Secukupnya
Mentega (opsional)	Sepotong kecil

Tujuan: pancake keemasan merata dengan tengah yang lembut dan mengembang, disajikan hangat dengan selai stroberi dan madu. Jangan terlalu lama mengaduk adonan, dan selalu istirahatkan 5 menit sebelum dimasak.

STANDAR PENYAJIAN

- ✓ Pancake di tengah piring
- ✓ Selai stroberi & madu
- ✓ Opsional: sepotong kecil mentega

Warna keemasan merata, tengah lembut mengembang. Sajikan segera selagi hangat.

PROSEDUR PERSIAPAN & MEMASAK

1

Campur Bahan Kering

–Campur tepung dan gula dalam mangkuk

2

Tambahkan Bahan Basah

–Masukkan telur, susu, vanila, dan mentega leleh
–Kocok hingga halus
–Jangan terlalu lama mengaduk.

3

Istirahatkan Adonan

–Diamkan selama 5 menit
–Istirahat membuat pancake lembut dan mengembang.

4

Panaskan Wajan

–Panaskan wajan dengan api sedang–kecil
–Olesi tipis dengan mentega

5

Masak Sisi Pertama

–Tuang ±100 ml adonan ke tengah wajan
–Masak 2–3 menit hingga muncul gelembung

6

Balik & Selesaikan

–Balik dengan hati-hati
–Masak 1–2 menit lagi
–Kedua sisi harus keemasan — tanpa adonan mentah.

7

Tata & Sajikan

–Tambahkan selai dan madu
–Opsional: sepotong kecil mentega
–Sajikan segera

⚠ TITIK KRITIS

Jangan terlalu lama mengaduk adonan dan selalu istirahatkan 5 menit — agar tengahnya lembut dan mengembang. Tunggu gelembung muncul sebelum dibalik: tanpa adonan mentah pada pancake jadi.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|--|--|
| ☐ Cek stok tepung & gula | ☐ Stok vanila |
| ☐ Cek stok telur & susu | ☐ Wajan anti lengket bersih & siap |
| ☐ Lelehkan & porsikan mentega | ☐ Istirahatkan adonan sebelum layanan |
| Siapkan selai stroberi & madu | |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Warna keemasan merata
- ☐ Tengah lembut mengembang
- ☐ Tanpa adonan mentah
- ☐ Selai & madu disertakan
- ☐ Hangat saat disajikan
- ☐ Piring bersih, penataan rapi



Simple Sugar Syrup (1:1)

VERSION	1.0
SOP	BH-BEV-001
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED SYRUP — PRESENTATION STANDARD

RECIPE INFORMATION

Yield	~750 ml
Ratio	1:1 sugar : water
Simmer	2–3 minutes, gentle
Shelf life	3–4 weeks refrigerated
Storage	Sterilised bottle, fridge

EQUIPMENT REQUIRED

- Medium saucepan
- Silicone or wooden spoon
- Measuring jug
- Fine strainer (optional)
- Sterilised bottle 750 ml–1 L with lid
- Date label

INGREDIENTS

	QUANTITY
White sugar	
Clean drinking water	500 g
	500 ml

STANDARD SERVING AMOUNTS

DRINK	SYRUP
Lychee Iced Tea	15 ml
Berry Blast Soda	15 ml
Lychee Lime Soda	15 ml
Es Jeruk	10–15 ml (to taste)
Smoothies	15–20 ml (per fruit sweetness)

Use the syrup consistently for balanced drinks. Always pour with a clean spout or squeeze bottle to avoid contamination.

SYRUP STANDARD

- ✓ Completely clear and colourless
- ✓ No caramelisation
- ✓ Sterilised bottle, sealed lid
- ✓ Labelled: name, date made, use-by date

The syrup should remain clear — never golden, cloudy or thick.

PREPARATION PROCEDURE

1

Combine

–Add 500 ml water and 500 g sugar to a saucepan

2

Heat

–Place over medium heat
–Stir continuously until all sugar dissolves
Do not allow the syrup to boil vigorously.

3

Simmer

–Bring to a gentle simmer for 2–3 minutes
Do not let it caramelize or change colour — the syrup stays clear.

4

Cool

–Remove from the heat
–Cool completely to room temperature

5

Strain & Bottle

–Strain if needed
–Pour into a clean, sterilised bottle

6

Label

–“Simple Sugar Syrup”
–Date made + use-by date

7

Refrigerate

–Refrigerate after cooling
–Use within 3–4 weeks

⚠ CRITICAL POINT

Never let the syrup caramelize — it must stay completely clear. Bottle only when fully cooled, into a sterilised bottle, and always refrigerate. Discard after 4 weeks or if cloudy.

✓ BATCH PREP CHECKLIST

- | | |
|--|---|
| ☐ Check sugar stock | ☐ Cool completely before bottling |
| ☐ Measure sugar & water 1:1 | ☐ Refrigerate after bottling |
| ☐ Sterilise bottle & lid | ☐ Check older bottles — discard >4 weeks or cloudy |
| ☐ Prepare date label | ☐ Clean pour spout / squeeze bottle |

✓ QUALITY CONTROL — BEFORE USE

- ☐ Syrup completely clear
- ☐ No caramel colour
- ☐ Bottle sterilised & sealed
- ☐ Labelled with date + use-by
- ☐ Within shelf life
- ☐ Kept refrigerated
- ☐ Clean pour spout



Sirup Gula Sederhana (1:1)

VERSI	1.0
KODE SOP	BH-BEV-001
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



SIRUP JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Hasil	~750 ml
Rasio	1:1 gula : air
Simmer	2–3 menit, perlahan
Masa simpan	3–4 minggu di kulkas
Penyimpanan	Botol steril, kulkas

PERALATAN YANG DIBUTUHKAN

- Panci sedang
- Sendok silikon atau kayu
- Gelas ukur
- Saringan halus (opsional)
- Botol steril 750 ml–1 L dengan tutup
- Label tanggal

BAHAN-BAHAN

BAHAN	JUMLAH
Gula pasir putih	500 g
Air minum bersih	500 ml

TAKARAN SAJI STANDAR

MINUMAN	SIRUP
Lychee Iced Tea	15 ml
Berry Blast Soda	15 ml
Lychee Lime Soda	15 ml
Es Jeruk	10–15 ml (sesuai selera)
Smoothies	15–20 ml (sesuai manis buah)

Gunakan sirup secara konsisten agar rasa minuman seimbang. Selalu tuang dengan spout atau botol yang bersih untuk mencegah kontaminasi.

STANDAR SIRUP

- ✓ Benar-benar jernih dan tidak berwarna
- ✓ Tidak ada karamelisasi
- ✓ Botol steril, tutup rapat
- ✓ Berlabel: nama, tanggal dibuat, batas pakai

Sirup harus tetap jernih — tidak boleh keemasan, keruh, atau terlalu kental.

PROSEDUR PEMBUATAN

1

Campurkan

- Masukkan 500 ml air dan 500 g gula ke dalam panci

2

Panaskan

- Letakkan di atas api sedang
- Aduk terus hingga semua gula larut
- Jangan biarkan sirup mendidih bergolak.

3

Simmer

- Didihkan perlahan selama 2–3 menit
- Jangan sampai menjadi karamel atau berubah warna — sirup tetap jernih.

4

Dinginkan

- Angkat dari api
- Dinginkan sepenuhnya hingga suhu ruang

5

Saring & Botolkan

- Saring bila perlu
- Tuang ke botol bersih yang sudah disterilkan

6

Beri Label

- “Simple Sugar Syrup”
- Tanggal dibuat + batas pakai

7

Simpan di Kulkas

- Simpan di kulkas setelah dingin
- Gunakan dalam 3–4 minggu

⚠️ TITIK KRITIS

Jangan biarkan sirup menjadi karamel — harus tetap benar-benar jernih. Botolkan hanya setelah dingin sepenuhnya, ke dalam botol steril, dan selalu simpan di kulkas. Buang setelah 4 minggu atau bila keruh.

✓ CHECKLIST PERSIAPAN BATCH

- | | |
|--|---|
| ☐ Cek stok gula | ☐ Simpan di kulkas setelah dibotolkan |
| ☐ Takar gula & air 1:1 | ☐ Cek botol lama — buang >4 minggu / keruh |
| ☐ Sterilkan botol & tutup | ☐ Gunakan spout / botol yang bersih |
| ☐ Siapkan label tanggal | |
| ☐ Dinginkan sepenuhnya sebelum dibotolkan | |

✓ KONTROL KUALITAS — SEBELUM DIGUNAKAN

- ☐ Sirup benar-benar jernih
- ☐ Tidak ada warna karamel
- ☐ Botol steril & tertutup rapat
- ☐ Berlabel tanggal + batas pakai
- ☐ Masih dalam masa simpan
- ☐ Tetap disimpan di kulkas
- ☐ Spout penguang bersih



Lychee Coconut Smoothie

VERSION	1.0
SOP	BH-BEV-002
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION	
Serving size	1 glass (350–400 ml)
Prep time	2–3 minutes
Blend time	30–45 seconds
Syrup	Sugar Syrup (BH-BEV-001), 15 ml
Serving	Chilled glass, wide straw

EQUIPMENT REQUIRED	
• Blender	
• Jigger	
• Measuring cup	
• Chilled smoothie glass	
• Wide smoothie straw	

INGREDIENTS	
INGREDIENT	QUANTITY
Frozen lychee	100 g
Coconut milk	100 ml
Cold milk	50 ml
Sugar syrup (BH-BEV-001)	15 ml
Fresh lime juice	5 ml
Ice (only if lychee has thawed)	Optional

GARNISH	
ITEM	AMOUNT
Whole lychee (if available)	1
Toasted coconut flakes	Optional
Mint sprig	Optional

Purpose: a smooth, creamy lychee coconut smoothie — the same 350–400 ml glass, thickness and flavour balance every time, served ice-cold with a wide straw.

SMOOTHIE STANDARD	
✓ Smooth and creamy — no ice chunks	
✓ Correct thickness — coats the straw	
✓ Balanced sweet-tart flavour	
✓ Chilled glass, neat garnish	
Serve immediately — smoothies separate as they sit.	

PREPARATION PROCEDURE

1

Chill the Glass

–Chill the smoothie glass before service

2

Load the Blender

–100 g frozen lychee
–100 ml coconut milk
–50 ml cold milk

3

Add Syrup & Lime

–15 ml sugar syrup (BH-BEV-001)
–5 ml fresh lime juice

4

Blend

–Blend 30–45 seconds until smooth and creamy

5

Check Consistency

–Too thick: add 20–30 ml milk
–Too thin: add a few more frozen lychees
Add ice only if using thawed lychee.

6

Pour

–Pour into the chilled smoothie glass

7

Garnish & Serve

–1 whole lychee (if available)
–Optional: toasted coconut flakes, mint sprig
–Serve immediately with a wide straw

⚠ CRITICAL POINT

Use frozen lychee for the correct thick, creamy texture — add ice only if the lychee has thawed. Serve immediately: smoothies separate as they sit.

✓ DAILY MISE EN PLACE CHECKLIST	
☐ Portion frozen lychee into 100 g bags	☐ Juice fresh limes
☐ Check coconut milk stock	☐ Prepare garnishes (lychee, coconut, mint)
☐ Cold milk stocked & chilled	☐ Chill smoothie glasses
☐ Check sugar syrup bottle (BH-BEV-001)	☐ Blender clean & ready

✓ QUALITY CONTROL — BEFORE SERVING	
☐ Smooth, creamy — no lumps or ice chunks	
☐ Correct thickness	
☐ Balanced flavour: lychee, coconut, hint of lime	
☐ Glass chilled & clean	
☐ Garnish complete	
☐ Wide straw included	
☐ Served immediately	



Lychee Coconut Smoothie

VERSI	1.0
KODE SOP	BH-BEV-002
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	1 gelas (350–400 ml)
Waktu persiapan	2–3 menit
Waktu blender	30–45 detik
Sirup	Sirup Gula (BH-BEV-001), 15 ml
Penyajian	Gelas dingin, sedotan besar

PERALATAN YANG DIBUTUHKAN

- Blender
- Jigger
- Gelas ukur
- Gelas smoothie dingin
- Sedotan smoothie besar

BAHAN-BAHAN

BAHAN	JUMLAH
Leci beku	100 g
Santan	100 ml
Susu dingin	50 ml
Sirup gula (BH-BEV-001)	15 ml
Air perasan jeruk nipis segar	5 ml
Es (hanya bila leci sudah mencair)	Opsional

GARNISH

ITEM	JUMLAH
Leci utuh (bila tersedia)	1
Kelapa panggang serut	Opsional

Tangkai daun mint

Tujuan: smoothie leci kelapa yang halus dan creamy — gelas 350–400 ml dengan kekentalan dan keseimbangan rasa yang sama setiap saat, disajikan sangat dingin dengan sedotan besar.

STANDAR SMOOTHIE

- ✓ Halus dan creamy — tanpa bongkahan es
- ✓ Kekentalan tepat — melapisi sedotan
- ✓ Rasa seimbang manis-asam
- ✓ Gelas dingin, garnish rapi

Sajikan segera — smoothie akan terpisah bila didiamkan.

PROSEDUR PEMBUATAN

1

Dinginkan Gelas

–Dinginkan gelas smoothie sebelum layanan

2

Isi Blender

- 100 g leci beku
- 100 ml santan
- 50 ml susu dingin

3

Tambahkan Sirup & Jeruk Nipis

- 15 ml sirup gula (BH-BEV-001)
- 5 ml air perasan jeruk nipis segar

4

Blender

–Blender 30–45 detik hingga halus dan creamy

5

Periksa Kekentalan

- Terlalu kental: tambah 20–30 ml susu
- Terlalu encer: tambah beberapa leci beku
- Tambahkan es hanya bila menggunakan leci yang sudah mencair.

6

Tuang

–Tuang ke gelas smoothie yang sudah dingin

7

Garnish & Sajikan

- 1 leci utuh (bila tersedia)
- Opsional: kelapa panggang, daun mint
- Sajikan segera dengan sedotan besar

⚠️ TITIK KRITIS

Gunakan leci beku untuk tekstur kental dan creamy yang tepat — tambahkan es hanya bila leci sudah mencair. Sajikan segera: smoothie akan terpisah bila didiamkan.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|--|---|
| ☐ Porsikan leci beku ke kantong 100 g | ☐ Peras jeruk nipis segar |
| ☐ Cek stok santan | ☐ Siapkan garnish (leci, kelapa, mint) |
| ☐ Susu dingin tersedia | ☐ Dinginkan gelas smoothie |
| ☐ Cek botol sirup gula (BH-BEV-001) | ☐ Blender bersih & siap |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Halus, creamy — tanpa gumpalan / bongkahan es
- ☐ Kekentalan tepat
- ☐ Rasa seimbang: leci, kelapa, sedikit jeruk nipis
- ☐ Gelas dingin & bersih
- ☐ Garnish lengkap
- ☐ Sedotan besar disertakan
- ☐ Disajikan segera



BAMBOO HOLLOW CAFE

BEVERAGE STANDARD OPERATING PROCEDURE

Lychee Iced Tea

VERSION	1.0
SOP	BH-BEV-003
CODE	___ / ___ / ___
EFFECTIV	1 of 2

E PAGE



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION

Serving size	1 glass (350–400 ml)
Prep time	2–3 minutes
Tea base	150 ml chilled black tea
Syrup	Sugar Syrup (BH-BEV-001), 15 ml
Serving	Highball, $\frac{3}{4}$ ice, straw

EQUIPMENT REQUIRED

- Tea jug
- Jigger
- Muddler or bar spoon
- Cocktail shaker (optional)
- Highball glass
- Straw

INGREDIENTS

INGREDIENT	QUANTITY
Frozen lychees (6–8 pieces)	80 g
Freshly brewed black tea, chilled	150 ml
Sugar syrup (BH-BEV-001)	15 ml
Fresh lime juice	10 ml
Ice cubes	Fill glass $\frac{3}{4}$
Whole lychee / mint sprig / lime slice	Optional garnish

TEA BASE — DAILY PREP

ITEM	STANDARD
Black tea bags	2
Hot water	500 ml
Steep time	4–5 minutes
Storage	Cool, then refrigerate
Use within	24 hours

Purpose: a refreshing lychee iced tea with real fruit pieces — the same 350–400 ml build every glass. The tea base is brewed daily and always used chilled — never pour warm tea over ice.

DRINK STANDARD

- ✓ Clear amber tea, visible fruit
- ✓ pieces Balanced sweet-tart,
- ✓ lychee aroma Glass $\frac{3}{4}$ ice — well
- ✓ chilled

Neat garnish, straw included

Serve immediately — the fruit pieces should stay suspended through the drink.

PREPARATION PROCEDURE

1

Brew Tea Base (Daily)

- 2 tea bags + 500 ml hot water
- Steep 4–5 minutes; remove bags
- Cool, then refrigerate
- Use within 24 hours.

2

Prepare the Glass

- Fill highball glass $\frac{3}{4}$ full with ice

3

Add Fruit

- Add 80 g frozen lychees
- Lightly crush with muddler or back of spoon
- Do not purée — small pieces of fruit throughout the drink.

4

Add Flavours

- 15 ml sugar syrup (BH-BEV-001)
- 10 ml fresh lime juice

5

Add Tea

- Pour 150 ml chilled black tea
- Stir gently

6

Garnish

- Whole lychee (optional)
- Fresh mint sprig (optional)
- Lime slice (optional)

7

Serve

- Serve immediately with a straw

⚠ CRITICAL POINT

The tea base must be chilled and fresh — brew daily, refrigerate, discard after 24 hours. Crush the lychees lightly, never purée them.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|--|---|
| ☐ Brew & chill tea base (2 bags / 500 ml) | ☐ Check sugar syrup bottle (BH-BEV-001) |
| ☐ Label tea jug with date & time | ☐ Juice fresh limes |
| ☐ Discard tea base older than 24 h | ☐ Prepare garnishes (lychee, mint, lime) |
| ☐ Portion frozen lychees into 80 g serves | ☐ Ice bin full; glasses clean |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Tea base fresh (<24 h) and chilled
- ☐ Lychees in small pieces — not puréed
- ☐ Balanced flavour: tea, lychee, lime
- ☐ Glass $\frac{3}{4}$ ice — drink cold
- ☐ Garnish complete
- ☐ Straw included
- ☐ Served immediately



Lychee Iced Tea

VERSI	1.0
KODE SOP	BH-BEV-003
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	1 gelas (350–400 ml)
Waktu persiapan	2–3 menit
Teh dasar	150 ml teh hitam dingin
Sirup	Sirup Gula (BH-BEV-001), 15 ml
Penyajian	Highball, $\frac{3}{4}$ es, sedotan

PERALATAN YANG DIBUTUHKAN

- Jug teh
- Jigger
- Muddler atau sendok bar
- Cocktail shaker (opsional)
- Gelas highball
- Sedotan

BAHAN-BAHAN

BAHAN	JUMLAH
Leci beku (6–8 buah)	80 g
Teh hitam seduh, dingin	150 ml
Sirup gula (BH-BEV-001)	15 ml
Air perasan jeruk nipis segar	10 ml
Es batu	Isi gelas $\frac{3}{4}$
Leci utuh / daun mint / irisan jeruk nipis	Garnish opsional

TEH DASAR — PERSIAPAN HARIAN

ITEM	STANDAR
Kantong teh hitam	2
Air panas	500 ml
Waktu seduh	4–5 menit
Penyimpanan	Dinginkan, lalu simpan di kulkas
Gunakan dalam	24 jam

Tujuan: es teh leci yang menyegarkan dengan potongan buah asli — takaran 350–400 ml yang sama di setiap gelas. Teh dasar diseduh setiap hari dan selalu digunakan dalam keadaan dingin — jangan pernah menuang teh hangat ke atas es.

STANDAR MINUMAN

- ✓ Teh amber jernih, potongan buah terlihat
- ✓ Rasa seimbang manis-asam, aroma leci
- ✓ Gelas $\frac{3}{4}$ es — sangat dingin
- ✓ Garnish rapi, sedotan disertakan

Sajikan segera — potongan buah harus tersebar merata dalam minuman.

PROSEDUR PEMBUATAN

1

Seduh Teh Dasar (Harian)

- 2 kantong teh + 500 ml air panas
- Seduh 4–5 menit; angkat kantong
- Dinginkan, lalu simpan di kulkas
- Gunakan dalam 24 jam.

2

Siapkan Gelas

- Isi gelas highball $\frac{3}{4}$ penuh dengan es

3

Masukkan Buah

- Masukkan 80 g leci beku
- Hancurkan ringan dengan muddler atau punggung sendok
- Jangan sampai halus — potongan kecil buah harus ada di seluruh minuman.

4

Tambahkan Perasa

- 15 ml sirup gula (BH-BEV-001)
- 10 ml air perasan jeruk nipis segar

5

Tuang Teh

- Tuang 150 ml teh hitam dingin
- Aduk perlahan

6

Garnish

- Leci utuh (opsional)
- Daun mint segar (opsional)
- Irisan jeruk nipis (opsional)

7

Sajikan

- Sajikan segera dengan sedotan

⚠️ TITIK KRITIS

Teh dasar harus dingin dan segar — seduh setiap hari, simpan di kulkas, buang setelah 24 jam. Hancurkan leci dengan ringan, jangan pernah sampai halus.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|--|
| ☐ Seduh & dinginkan teh dasar (2 kantong / 500 ml) | ☐ Cek botol sirup gula (BH-BEV-001) |
| ☐ Beri label tanggal & jam pada jug teh | ☐ Peras jeruk nipis segar |
| ☐ Buang teh dasar lebih dari 24 jam | ☐ Siapkan garnish (leci, mint, jeruk nipis) |
| ☐ Porsikan leci beku 80 g per saji | ☐ Wadah es penuh; gelas bersih |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Teh dasar segar (<24 jam) dan dingin
- ☐ Leci berupa potongan kecil — tidak halus
- ☐ Rasa seimbang: teh, leci, jeruk nipis
- ☐ Gelas $\frac{3}{4}$ es — minuman dingin
- ☐ Garnish lengkap
- ☐ Sedotan disertakan
- ☐ Disajikan segera



Mixed Berry Smoothie

VERSION	1.0
SOP	BH-BEV-004
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION	
Serving size	1 glass (350–400 ml)
Prep time	2–3 minutes
Blend time	30–45 seconds
Syrup	Sugar Syrup (BH-BEV-001), 15 ml
Serving	Chilled glass, wide straw

EQUIPMENT REQUIRED	
• Blender	
• Jigger	
• Measuring cup	
• Chilled smoothie glass	
• Wide smoothie straw	

INGREDIENTS	
INGREDIENT	QUANTITY
Frozen mixed berries	100 g
Cold milk	120 ml
Plain yoghurt	50 ml
Sugar syrup (BH-BEV-001) — adjust to taste	15 ml
Fresh lime juice (optional, for brightness)	5 ml

GARNISH	
GARNISH	AMOUNT
Whole berries	A few
Fresh mint sprig	Optional

Purpose: a completely smooth, creamy mixed berry smoothie with a vivid berry colour — the same 350–400 ml glass, thickness and sweetness every time, served ice-cold with a wide straw.

SMOOTHIE STANDARD	
✓ Completely smooth — no lumps or ice chunks	
✓ Vivid, even berry colour	
✓ Correct thickness — coats the straw	
✓ Chilled glass, neat garnish	
Serve immediately — smoothies separate as they sit.	

PREPARATION PROCEDURE

1

Chill the Glass
— Chill the smoothie glass before service

2

Load the Blender
— 100 g frozen mixed berries
— 120 ml cold milk
— 50 ml plain yoghurt

3

Add Syrup & Lime
— 15 ml sugar syrup (BH-BEV-001)
— adjust to taste
— 5 ml fresh lime juice (optional)

4

Blend
— Blend 30–45 seconds until completely smooth

5

Check Consistency
— Too thick: add 20–30 ml milk, blend again
— Too thin: add a small handful of frozen berries, re-blend

6

Pour
— Pour into the chilled smoothie glass

7

Garnish & Serve
— A few whole berries
— Optional: fresh mint sprig
— Serve immediately with a wide straw

⚠ CRITICAL POINT

Use frozen berries for the correct thick, creamy texture and vivid colour. Serve immediately: smoothies separate as they sit. Adjust syrup to taste — berry sweetness varies.

✓ DAILY MISE EN PLACE CHECKLIST	
☐ Portion frozen berries into 100 g bags	☐ Juice fresh limes
☐ Cold milk stocked & chilled	☐ Prepare garnishes (berries, mint)
☐ Plain yoghurt stocked	☐ Chill smoothie glasses
☐ Check sugar syrup bottle (BH-BEV-001)	☐ Blender clean & ready

✓ QUALITY CONTROL — BEFORE SERVING	
☐ Completely smooth — no lumps or ice chunks	
☐ Correct thickness	
☐ Vivid, even berry colour	
☐ Balanced sweetness — syrup adjusted	
☐ Glass chilled & clean	
☐ Garnish complete, wide straw included	
☐ Served immediately	



Mixed Berry Smoothie

VERSI	1.0
KODE SOP	BH-BEV-004
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	1 gelas (350–400 ml)
Waktu persiapan	2–3 menit
Waktu blender	30–45 detik
Sirup	Sirup Gula (BH-BEV-001), 15 ml
Penyajian	Gelas dingin, sedotan besar

PERALATAN YANG DIBUTUHKAN

- Blender
- Jigger
- Gelas ukur
- Gelas smoothie dingin
- Sedotan smoothie besar

BAHAN-BAHAN

BAHAN	JUMLAH
Buah beri campur beku	100 g
Susu dingin	120 ml
Yoghurt tawar	50 ml
Sirup gula (BH-BEV-001) — sesuai selera	15 ml
Air perasan jeruk nipis segar (opsional)	5 ml

GARNISH

Bahan bertatah	JUMLAH
Tangkai daun mint segar	Beberapa
	Opsional

Tujuan: smoothie beri campur yang benar-benar halus dan creamy dengan warna beri yang cerah — gelas 350–400 ml dengan kekentalan dan tingkat manis yang sama setiap saat, disajikan sangat dingin dengan sedotan besar.

STANDAR SMOOTHIE

- ✓ Benar-benar halus — tanpa gumpalan / bongkahan es
- ✓ Warna beri cerah dan merata
- ✓ Kekentalan tepat — melapisi sedotan
- ✓ Gelas dingin, garnish rapi

Sajikan segera — smoothie akan terpisah bila didiamkan.

PROSEDUR PEMBUATAN

1

Dinginkan Gelas

–Dinginkan gelas smoothie sebelum layanan

2

Isi Blender

–100 g buah beri campur beku
–120 ml susu dingin
–50 ml yoghurt tawar

3

Tambahkan Sirup & Jeruk Nipis

–15 ml sirup gula (BH-BEV-001) — sesuai selera
–5 ml air jeruk nipis segar (opsional)

4

Blender

–Blender 30–45 detik hingga benar-benar halus

5

Periksa Kekentalan

–Terlalu kental: tambah 20–30 ml susu, blender lagi
–Terlalu encer: tambah segenggam kecil beri beku, blender ulang

6

Tuang

–Tuang ke gelas smoothie yang sudah dingin

7

Garnish & Sajikan

–Beberapa buah beri utuh
–Opsional: daun mint segar
–Sajikan segera dengan sedotan besar

⚠️ TITIK KRITIS

Gunakan beri beku untuk tekstur kental, creamy, dan warna yang cerah. Sajikan segera: smoothie akan terpisah bila didiamkan. Sesuaikan sirup dengan selera — tingkat manis beri berbeda-beda.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|--|---|
| ☐ Porsikan beri beku ke kantong 100 g | ☐ Peras jeruk nipis segar |
| ☐ Susu dingin tersedia | ☐ Siapkan garnish (beri, mint) |
| ☐ Yoghurt tawar tersedia | ☐ Dinginkan gelas smoothie |
| ☐ Cek botol sirup gula (BH-BEV-001) | ☐ Blender bersih & siap |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Benar-benar halus — tanpa gumpalan / bongkahan es
- ☐ Kekentalan tepat
- ☐ Warna beri cerah dan merata
- ☐ Tingkat manis seimbang — sirup disesuaikan
- ☐ Gelas dingin & bersih
- ☐ Garnish lengkap, sedotan besar disertakan
- ☐ Disajikan segera



Berry Blast Soda

VERSION	1.0
SOP	BH-BEV-005
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION	
Serving size	1 glass (350–400 ml)
Prep time	2–3 minutes
Soda water	150–180 ml, chilled
Syrup	Sugar Syrup (BH-BEV-001), 15 ml
Serving	Highball, ¾ ice, straw

EQUIPMENT REQUIRED	
• Highball glass	
• Jigger (15 ml)	
• Bar spoon	
• Muddler (or back of spoon)	
• Straw	

INGREDIENTS	
INGREDIENT	QUANTITY
Frozen mixed berries	70 g
Sugar syrup (BH-BEV-001)	15 ml
Fresh lime juice	15 ml
Ice cubes	Fill glass ¾
Chilled soda water	150–180 ml

GARNISH	
ITEM	AMOUNT
Fresh mint sprig	Optional
Lime wheel	Optional
Whole berries on top	A few (optional)

Purpose: a bright, fizzy berry soda with whole fruit pieces — the same 350–400 ml build every glass. Carbonation is the drink: soda always chilled, poured slowly, stirred gently.

DRINK STANDARD	
✓ Bright berry colour, visibly fizzy	
✓ Whole berry pieces through the drink	
✓ Balanced sweet-tart flavour	
✓ Glass ¾ ice — well chilled, neat garnish	
Serve immediately — carbonation fades as the drink sits.	

PREPARATION PROCEDURE

1

Add Berries
–Add 70 g frozen mixed berries to the serving glass

2

Add Flavours
–15 ml sugar syrup (BH-BEV-001)
–15 ml fresh lime juice

3

Muddle
–Lightly muddle the berries 3–4 times
Don't purée — keep some whole berry pieces.

4

Add Ice
–Fill the glass ¾ full with ice cubes

5

Add Soda
–Slowly pour in 150–180 ml chilled soda water
Pour gently to preserve carbonation.

6

Stir
–Stir gently 2–3 turns with a long spoon
Avoid vigorous stirring.

7

Garnish & Serve
–Optional: mint sprig, lime wheel, a few whole berries
–Serve immediately with a straw

⚠ **CRITICAL POINT**

Carbonation is the drink: soda must be well chilled, poured slowly, and stirred only 2–3 gentle turns. Muddle lightly — whole berry pieces, never puréed.

✓ DAILY MISE EN PLACE CHECKLIST	
☐ Portion frozen berries into 70 g serves	☐ Prepare garnishes (mint, lime wheels, berries)
☐ Chill soda water	☐ Ice bin full
☐ Check sugar syrup bottle (BH-BEV-001)	☐ Glasses clean
☐ Juice fresh limes	☐ Muddler & bar spoon ready

✓ QUALITY CONTROL — BEFORE SERVING	
☐ Soda fresh and fizzy — visible carbonation	
☐ Berries in pieces — not puréed	
☐ Balanced flavour: berry, lime, sweetness	
☐ Glass ¾ ice — drink cold	
☐ Garnish complete	
☐ Straw included	
☐ Served immediately	



Berry Blast Soda

VERSI	1.0
KODE SOP	BH-BEV-005
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	1 gelas (350–400 ml)
Waktu persiapan	2–3 menit
Air soda	150–180 ml, dingin
Sirup	Sirup Gula (BH-BEV-001), 15 ml
Penyajian	Highball, $\frac{3}{4}$ es, sedotan

PERALATAN YANG DIBUTUHKAN

- Gelas highball
- Jigger (15 ml)
- Sendok bar
- Muddler (atau punggung sendok)
- Sedotan

BAHAN-BAHAN

BAHAN	JUMLAH
Buah beri campur beku	70 g
Sirup gula (BH-BEV-001)	15 ml
Air perasan jeruk nipis segar	15 ml
Es batu	Isi gelas $\frac{3}{4}$
Air soda dingin	150–180 ml

GARNISH

ITEM	JUMLAH
Daun mint segar	Opsional
Irisan bulat jeruk nipis	Opsional
Buah beri utuh di atas	Beberapa (opsional)

Tujuan: soda beri yang cerah dan bersoda dengan potongan buah utuh — takaran 350–400 ml yang sama di setiap gelas. Karbonasi adalah kuncinya: soda selalu dingin, dituang perlahan, diaduk dengan lembut.

STANDAR MINUMAN

- ✓ Warna beri cerah, terlihat bersoda
- ✓ Potongan beri utuh di seluruh minuman
- ✓ Rasa seimbang manis-asam
- ✓ Gelas $\frac{3}{4}$ es — sangat dingin, garnish rapi

Sajikan segera — karbonasi akan hilang bila minuman didiamkan.

PROSEDUR PEMBUATAN

1

Masukkan Beri

–Masukkan 70 g buah beri campur beku ke gelas saji

2

Tambahkan Perasa

–15 ml sirup gula (BH-BEV-001)
–15 ml air perasan jeruk nipis segar

3

Muddle

–Hancurkan beri dengan ringan 3–4 kali
Jangan sampai halus — sisakan potongan beri utuh.

4

Tambahkan Es

–Isi gelas $\frac{3}{4}$ penuh dengan es batu

5

Tuang Soda

–Tuang perlahan 150–180 ml air soda dingin
Tuang perlahan agar karbonasi terjaga.

6

Aduk

–Aduk perlahan 2–3 putaran dengan sendok panjang
Hindari mengaduk terlalu kuat.

7

Garnish & Sajikan

–Opsional: daun mint, irisan jeruk nipis, beberapa beri utuh
–Sajikan segera dengan sedotan

⚠ TITIK KRITIS

Karbonasi adalah kunci minuman ini: soda harus sangat dingin, dituang perlahan, dan diaduk hanya 2–3 putaran lembut. Muddle dengan ringan — potongan beri utuh, jangan pernah sampai halus.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|--|--|
| ☐ Porsikan beri beku 70 g per saji | ☐ Siapkan garnish (mint, jeruk nipis, beri) |
| ☐ Dinginkan air soda | ☐ Wadah es penuh |
| ☐ Cek botol sirup gula (BH-BEV-001) | ☐ Gelas bersih |
| ☐ Peras jeruk nipis segar | ☐ Muddler & sendok bar siap |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Soda segar dan bersoda — karbonasi terlihat
- ☐ Beri berupa potongan — tidak halus
- ☐ Rasa seimbang: beri, jeruk nipis, manis
- ☐ Gelas $\frac{3}{4}$ es — minuman dingin
- ☐ Garnish lengkap
- ☐ Sedotan disertakan
- ☐ Disajikan segera



Strawberry Banana Smoothie

VERSION	1.0
SOP	BH-BEV-006
CODE	___ / ___ / ___
EFFECTIV	1 of 2

E PAGE



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION

Serving size	1 glass (350–400 ml)
Prep time	2–3 minutes
Blend time	30–45 seconds
Syrup (only if needed)	BH-BEV-001, 10–15 ml
Serving	Chilled glass, clean rim

EQUIPMENT REQUIRED

- Blender
- Digital scale
- Measuring jug
- Serving glass (350–400 ml)
- Rubber spatula

INGREDIENTS

INGREDIENT	QUANTITY
Frozen strawberries	100 g
Banana (½ medium)	~60 g
Fresh milk	120 ml
Plain yoghurt	50 ml
Ice cubes (optional)	4–6
Sugar syrup (BH-BEV-001) — only if strawberries are tart	10–15 ml

GARNISH

Strawberry slice	AMOUNT
	If available

Purpose: every Strawberry Banana Smoothie prepared consistently — smooth, creamy texture, balanced sweetness and attractive presentation, the same 350–400 ml glass every time.

SMOOTHIE STANDARD

- ✓ Smooth and creamy — no fruit chunks
- ✓ Thick but pourable consistency
- ✓ Balanced sweetness — syrup only if needed
- ✓ Chilled glass, clean rim, neat garnish

Serve immediately while cold — smoothies separate as they sit.

PREPARATION PROCEDURE

1

Prepare Ingredients

- Keep strawberries frozen until use
- Peel and slice the banana
- Measure the milk and yoghurt
- Add sugar syrup only if needed — taste first.

2

Load the Blender — In Order

- Fresh milk
- Plain yoghurt
- Banana
- Frozen strawberries
- Ice (if using)
- Liquids first — this order blends smoothest.

3

Blend

- High speed, 30–45 seconds
- Smooth and creamy, no fruit chunks
- Thick but pourable

4

Check Consistency

- Too thick: add 20–30 ml milk
- Too thin: a few extra frozen strawberries or a little more banana

5

Taste Check

- Taste before serving
- If required: add 10–15 ml sugar syrup (BH-BEV-001)
- Blend another 5 seconds

6

Pour

- Pour immediately into a chilled 350–400 ml glass
- Wipe the rim clean

7

Garnish & Serve

- Strawberry slice, if available
- Serve immediately while cold

⚠ CRITICAL POINT

Taste before serving — strawberry sweetness varies; add syrup only if needed. Keep strawberries frozen until use for the correct thick, creamy texture. Serve immediately.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|--|--|
| ☐ Portion frozen strawberries into 100 g bags | ☐ Chill serving glasses |
| ☐ Ripe bananas stocked | ☐ Strawberry slices for garnish |
| ☐ Milk & yoghurt chilled | ☐ Scale & measuring jug ready |
| ☐ Check sugar syrup bottle (BH-BEV-001) | |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Smooth — no fruit chunks
- ☐ Thick but pourable
- ☐ Tasted — sweetness balanced
- ☐ Glass chilled, rim wiped clean
- ☐ Garnish included if available
- ☐ Served immediately while cold



Strawberry Banana Smoothie

VERSI	1.0
KODE SOP	BH-BEV-006
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	1 gelas (350–400 ml)
Waktu persiapan	2–3 menit
Waktu blender	30–45 detik
Sirup (hanya bila perlu)	BH-BEV-001, 10–15 ml
Penyajian	Gelas dingin, bibir gelas bersih

PERALATAN YANG DIBUTUHKAN

- Blender
- Timbangan digital
- Gelas ukur
- Gelas saji (350–400 ml)
- Spatula karet

BAHAN-BAHAN

BAHAN	JUMLAH
Stroberi beku	100 g
Pisang (½ buah sedang)	±60 g
Susu segar	120 ml
Yoghurt tawar	50 ml
Es batu (opsional)	4–6 butir
Sirup gula (BH-BEV-001) — hanya bila stroberi asam	10–15 ml

GARNISH

ITEM	JUMLAH
Irisan stroberi	Bila tersedia

Tujuan: setiap Strawberry Banana Smoothie dibuat secara konsisten — tekstur halus dan creamy, tingkat manis seimbang, dan penyajian menarik, gelas 350–400 ml yang sama setiap saat.

STANDAR SMOOTHIE

- ✓ Halus dan creamy — tanpa potongan buah
- ✓ Kental namun masih bisa dituang
- ✓ Tingkat manis seimbang — sirup hanya bila perlu
- ✓ Gelas dingin, bibir bersih, garnish rapi

Sajikan segera selagi dingin — smoothie akan terpisah bila didiamkan.

PROSEDUR PEMBUATAN

1

Siapkan Bahan

- Biarkan stroberi tetap beku sampai digunakan
- Kupas dan iris pisang
- Takar susu dan yoghurt
- Tambahkan sirup gula hanya bila perlu — cicipi dulu.

2

Isi Blender — Berurutan

- Susu segar
- Yoghurt tawar
- Pisang
- Stroberi beku
- Es (bila digunakan)
- Cairan lebih dulu — urutan ini menghasilkan blend paling halus.

3

Blender

- Kecepatan tinggi, 30–45 detik
- Halus dan creamy, tanpa potongan buah
- Kental namun bisa dituang

4

Periksa Kekentalan

- Terlalu kental: tambah 20–30 ml susu
- Terlalu encer: tambah beberapa stroberi beku atau sedikit pisang

5

Cek Rasa

- Cicipi sebelum disajikan
- Bila perlu: tambah 10–15 ml sirup gula (BH-BEV-001)
- Blender 5 detik lagi

6

Tuang

- Segera tuang ke gelas dingin 350–400 ml
- Lap bersih bibir gelas

7

Garnish & Sajikan

- Irisan stroberi, bila tersedia
- Sajikan segera selagi dingin

⚠️ TITIK KRITIS

Cicipi sebelum disajikan — tingkat manis stroberi berbeda-beda; tambahkan sirup hanya bila perlu. Biarkan stroberi tetap beku sampai digunakan untuk tekstur kental dan creamy. Sajikan segera.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|--|--|
| ☐ Porsikan stroberi beku ke kantong 100 g | ☐ Dinginkan gelas saji |
| ☐ Pisang matang tersedia | ☐ Irisan stroberi untuk garnish |
| ☐ Susu & yoghurt dingin | ☐ Timbangan & gelas ukur siap |
| ☐ Cek botol sirup gula (BH-BEV-001) | ☐ Blender bersih & siap |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Halus — tanpa potongan buah
- ☐ Kental namun bisa dituang
- ☐ Sudah dicicipi — manis seimbang
- ☐ Gelas dingin, bibir gelas bersih
- ☐ Garnish disertakan bila tersedia
- ☐ Disajikan segera selagi dingin



Hot Chocolate

VERSION	1.0
SOP	BH-BEV-007
CODE	___ / ___ / ___
EFFECTIV	1 of 2

E PAGE



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION

Serving size	250 ml
Category	Non-coffee
Prep time	2–3 minutes
Milk temperature	60–65°C (max 70°C)
Serving	Preheated ceramic cup

EQUIPMENT REQUIRED

- Milk pitcher
- Steam wand (espresso machine)
- Thermometer (optional)
- 250 ml ceramic cup
- Spoon

INGREDIENTS

INGREDIENT	QUANTITY
Chocolate powder	25 g
Fresh milk	200 ml
Sugar syrup (BH-BEV-001) — only if requested sweeter	10 ml

GARNISH

Chocolate powder	AMOUNT
	Light dusting

Purpose: a rich, smooth hot chocolate served at 60–65°C with light microfoam — the same 250 ml cup every time. Sweeten only on request.

DRINK STANDARD

- ✓ Chocolate completely dissolved — smooth
- ✓ Light, silky microfoam
- ✓ Served at 60–65°C
- ✓ Preheated cup, neat chocolate dusting

Serve immediately — hot drinks lose temperature and foam quickly.

PREPARATION PROCEDURE

1

Preheat the Cup

–Preheat the 250 ml ceramic cup

2

Prepare the Pitcher

–Add 25 g chocolate powder to the milk pitcher
–Pour in 200 ml cold milk

3

Sweeten (If Requested)

–Add 10 ml sugar syrup (BH-BEV-001)
Only if the guest requests it sweeter.

4

Steam

–Steam milk to 60–65°C
–Chocolate completely dissolved
–Light microfoam forms
Do not exceed 70°C.

5

Swirl

–Swirl the pitcher to polish the texture

6

Pour

–Pour into the preheated cup

7

Garnish & Serve

–Dust lightly with chocolate powder
–Serve immediately

⚠ CRITICAL POINT

Milk temperature 60–65°C — never exceed 70°C: overheated milk scalds and the flavour turns. Chocolate must be fully dissolved with light microfoam.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|--|--|
| ☐ Chocolate powder stocked & dry | ☐ Purge & wipe steam wand |
| ☐ Fresh milk chilled | ☐ Milk pitchers clean |
| ☐ Check sugar syrup bottle (BH-BEV-001) | ☐ Thermometer ready |
| ☐ Preheat ceramic cups | ☐ Dusting shaker filled |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Chocolate fully dissolved — no lumps
- ☐ Temperature 60–65°C
- ☐ Light, silky microfoam
- ☐ Cup preheated & clean
- ☐ Chocolate dusting neat
- ☐ Served immediately



Hot Chocolate

VERSI	1.0
KODE SOP	BH-BEV-007
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	250 ml
Kategori	Non-kopi
Waktu persiapan	2–3 menit
Suhu susu	60–65°C (maks 70°C)
Penyajian	Cangkir keramik hangat

PERALATAN YANG DIBUTUHKAN

- Pitcher susu
- Steam wand (mesin espresso)
- Termometer (opsional)
- Cangkir keramik 250 ml
- Sendok

PROSEDUR PEMBUATAN

1

Panaskan Cangkir

–Panaskan cangkir keramik 250 ml lebih dulu

2

Siapkan Pitcher

–Masukkan 25 g bubuk cokelat ke pitcher susu
–Tuang 200 ml susu dingin

3

Pemanis (Bila Diminta)

–Tambahkan 10 ml sirup gula (BH-BEV-001)
Hanya bila tamu meminta lebih manis.

4

Steam

–Steam susu hingga 60–65°C
–Cokelat larut sempurna
–Microfoam ringan terbentuk
Jangan melebihi 70°C.

5

Swirl

–Putar (swirl) pitcher untuk menghaluskan tekstur

6

Tuang

–Tuang ke cangkir yang sudah dipanaskan

7

Garnish & Sajikan

–Taburi tipis dengan bubuk cokelat
–Sajikan segera

⚠ TITIK KRITIS

Suhu susu 60–65°C — jangan pernah melebihi 70°C: susu yang terlalu panas menjadi gosong dan rasanya berubah. Cokelat harus larut sempurna dengan microfoam ringan.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|--|---|
| ☐ Bubuk cokelat tersedia & kering | ☐ Bersihkan & purge steam wand |
| ☐ Susu segar dingin | ☐ Pitcher susu bersih |
| ☐ Cek botol sirup gula (BH-BEV-001) | ☐ Termometer siap |
| ☐ Panaskan cangkir keramik | ☐ Wadah taburan cokelat terisi |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Cokelat larut sempurna — tanpa gumpalan
- ☐ Suhu 60–65°C
- ☐ Microfoam ringan dan lembut
- ☐ Cangkir hangat & bersih
- ☐ Taburan cokelat rapi
- ☐ Disajikan segera



Matcha (Hot)

VERSION	1.0
SOP	BH-BEV-008
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION

Serving size	250 ml
Category	Non-coffee
Prep time	2–3 minutes
Water (matcha)	70–80°C
Milk temperature	60–65°C
Serving	Preheated ceramic cup

EQUIPMENT REQUIRED

- Matcha whisk or small whisk
- Small bowl or cup
- Milk pitcher
- Steam wand
- 250 ml ceramic cup

INGREDIENTS

INGREDIENT	QUANTITY
Matcha powder	8 g
Hot water (70–80°C)	30 ml
Fresh milk	170 ml
Sugar syrup (BH-BEV-001) — optional / if requested	10–15 ml

FINISH

Foam swirl on top

STANDARD

Light

Purpose: a smooth, vibrant hot matcha at 60–65°C — matcha whisked completely lump-free with 70–80°C water, the same 250 ml cup every time. Sweeten only on request or per recipe.

DRINK STANDARD

- ✓ Matcha completely smooth — no lumps
- ✓ Vibrant green colour
- ✓ Smooth microfoam, light swirl finish
- ✓ Served at 60–65°C, preheated cup

Serve immediately — hot drinks lose temperature and foam quickly.

PREPARATION PROCEDURE

1

Preheat the Cup

–Preheat the 250 ml ceramic cup

2

Dissolve Matcha

–Add 8 g matcha powder to a small bowl
–Add 30 ml hot water (70–80°C)
Water at 70–80°C — boiling water makes matcha bitter.

3

Whisk

–Whisk until completely smooth
–No lumps remaining

4

Steam Milk

–Steam 170 ml milk to 60–65°C
–Smooth microfoam

5

Assemble

–Pour whisked matcha into the serving cup
–Add 10–15 ml sugar syrup (BH-BEV-001) if requested

6

Pour Milk

–Pour steamed milk slowly into the cup

7

Finish & Serve

–Finish with a light swirl of foam
–Serve immediately

⚠ CRITICAL POINT

Whisk matcha with 70–80°C water only — boiling water scorches matcha and turns it bitter. The matcha must be completely smooth, no lumps, before the milk goes in.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|--|--|
| ☐ Matcha powder fresh, sealed & dry | ☐ Preheat ceramic cups |
| ☐ Hot water at 70–80°C ready | ☐ Whisk & bowl clean |
| ☐ Fresh milk chilled | ☐ Purge & wipe steam wand |
| ☐ Check sugar syrup bottle (BH-BEV-001) | ☐ Milk pitchers clean |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Matcha fully dissolved — no lumps
- ☐ Vibrant green colour
- ☐ Milk at 60–65°C, smooth microfoam
- ☐ Foam swirl neat
- ☐ Cup preheated & clean
- ☐ Served immediately



Matcha (Panas)

VERSI	1.0
KODE SOP	BH-BEV-008
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	250 ml
Kategori	Non-kopi
Waktu persiapan	2–3 menit
Air (matcha)	70–80°C
Suhu susu	60–65°C
Penyajian	Cangkir keramik hangat

PERALATAN YANG DIBUTUHKAN

- Whisk matcha atau whisk kecil
- Mangkuk atau cangkir kecil
- Pitcher susu
- Steam wand
- Cangkir keramik 250 ml

BAHAN-BAHAN

BAHAN	JUMLAH
Bubuk matcha	8 g
Air panas (70–80°C)	30 ml
Susu segar	170 ml
Sirup gula (BH-BEV-001) — opsional / bila diminta	10–15 ml

PENYELESAIAN

ITEM	STANDAR
Pusaran busa di atas	Tipis

Tujuan: matcha panas yang halus dan berwarna cerah pada 60–65°C — matcha dikocok tanpa gumpalan dengan air 70–80°C, cangkir 250 ml yang sama setiap saat. Tambahkan pemanis hanya bila diminta atau sesuai resep.

STANDAR MINUMAN

- ✓ Matcha benar-benar halus — tanpa gumpalan
- ✓ Warna hijau cerah
- ✓ Microfoam halus, akhiran pusaran busa tipis
- ✓ Disajikan pada 60–65°C, cangkir hangat

Sajikan segera — minuman panas cepat kehilangan suhu dan busa.

PROSEDUR PEMBUATAN

1

Panaskan Cangkir

–Panaskan cangkir keramik 250 ml lebih dulu

2

Larutkan Matcha

–Masukkan 8 g bubuk matcha ke mangkuk kecil
–Tambahkan 30 ml air panas (70–80°C)
Air 70–80°C — air mendidih membuat matcha pahit.

3

Kocok (Whisk)

–Kocok hingga benar-benar halus
–Tanpa gumpalan tersisa

4

Steam Susu

–Steam 170 ml susu hingga 60–65°C
–Microfoam halus

5

Rakit

–Tuang matcha yang sudah dikocok ke cangkir saji
–Tambahkan 10–15 ml sirup gula (BH-BEV-001) bila diminta

6

Tuang Susu

–Tuang susu steamed perlahan ke dalam cangkir

7

Selesaikan & Sajikan

–Akhiri dengan pusaran busa tipis
–Sajikan segera

⚠️ TITIK KRITIS

Kocok matcha hanya dengan air 70–80°C — air mendidih membakar matcha dan membuatnya pahit. Matcha harus benar-benar halus tanpa gumpalan sebelum susu dituang.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|--|---|
| ☐ Bubuk matcha segar, tertutup & kering | ☐ Panaskan cangkir keramik |
| ☐ Air panas 70–80°C siap | ☐ Whisk & mangkuk bersih |
| ☐ Susu segar dingin | ☐ Bersihkan & purge steam wand |
| ☐ Cek botol sirup gula (BH-BEV-001) | ☐ Pitcher susu bersih |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Matcha larut sempurna — tanpa gumpalan
- ☐ Warna hijau cerah
- ☐ Susu 60–65°C, microfoam halus
- ☐ Pusaran busa rapi
- ☐ Cangkir hangat & bersih
- ☐ Disajikan segera



Mocha (Hot)

VERSION	1.0
SOP	BH-BEV-009
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION

Serving size	250 ml
Category	Coffee
Prep time	3–4 minutes
Espresso	1 double shot (30 ml)
Milk temperature	60–65°C
Serving	Preheated ceramic cup

EQUIPMENT REQUIRED

- Espresso machine
- Coffee grinder
- Milk pitcher
- Steam wand
- 250 ml ceramic coffee cup
- Spoon

PREPARATION PROCEDURE

1

Preheat the Cup

–Preheat the 250 ml ceramic coffee cup

2

Extract Espresso

–Grind 18–20 g coffee
–Extract 1 double shot espresso (30 ml)
–Pour into the serving cup

3

Add Chocolate

–Add 20 g chocolate powder
–Stir into the hot espresso until completely dissolved
Must be fully dissolved before the milk goes in.

4

Steam Milk

–Steam 170 ml fresh milk to 60–65°C
–Smooth microfoam, silky texture

5

Assemble

–Pour steamed milk into the espresso-chocolate mixture

6

Finish

–Finish with a thin layer of microfoam

7

Garnish & Serve

–Dust lightly with chocolate powder
–Optional: drizzle chocolate syrup over the foam
–Serve immediately

⚠ CRITICAL POINT

Chocolate must be completely dissolved in the hot espresso before the milk is added — no residue at the bottom of the cup. Milk at 60–65°C with silky microfoam.

INGREDIENTS

INGREDIENT	QUANTITY
Espresso (from 18–20 g ground coffee)	1 double shot (30 ml)
Chocolate powder	20 g
Fresh milk	170 ml

GARNISH

Garnish	AMOUNT
Chocolate powder	Light dusting
Chocolate syrup drizzle	Optional

Purpose: a balanced hot mocha — fresh double espresso, fully dissolved chocolate and silky steamed milk at 60–65°C, the same 250 ml cup every time.

DRINK STANDARD

- ✓ Chocolate fully dissolved — no residue in the cup
- ✓ Balanced coffee-chocolate flavour
- ✓ Silky microfoam, thin foam layer
- ✓ Served at 60–65°C, preheated cup, neat dusting

Serve immediately — hot drinks lose temperature and foam quickly.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|---|---|
| ☐ Coffee beans stocked; grinder dialled in | ☐ Purge & wipe steam wand |
| ☐ Chocolate powder stocked & dry | ☐ Milk pitchers clean |
| ☐ Fresh milk chilled | ☐ Dusting shaker filled |
| ☐ Preheat coffee cups | ☐ Chocolate syrup ready (optional drizzle) |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Espresso fresh — extracted to order
- ☐ Chocolate fully dissolved — no residue
- ☐ Milk at 60–65°C, silky microfoam
- ☐ Thin foam layer, neat dusting
- ☐ Cup preheated & clean
- ☐ Served immediately



Mocha (Panas)

VERSI	1.0
KODE SOP	BH-BEV-009
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	250 ml
Kategori	Kopi
Waktu persiapan	3–4 menit
Espresso	1 double shot (30 ml)
Suhu susu	60–65°C
Penyajian	Cangkir keramik hangat

PERALATAN YANG DIBUTUHKAN

- Mesin espresso
- Grinder kopi
- Pitcher susu
- Steam wand
- Cangkir kopi keramik 250 ml
- Sendok

BAHAN-BAHAN

BAHAN	JUMLAH
Espresso (dari 18–20 g kopi giling)	1 double shot (30 ml)
Bubuk cokelat	20 g
Susu segar	170 ml

GARNISH

Bubuk cokelat Drizzle sirup cokelat	JUMLAH
	Taburan tipis
	Opsional

Tujuan: mocha panas yang seimbang — double espresso segar, cokelat larut sempurna, dan susu steamed lembut pada 60–65°C, cangkir 250 ml yang sama setiap saat.

STANDAR MINUMAN

- ✓ Cokelat larut sempurna — tanpa sisa di cangkir
- ✓ Rasa kopi-cokelat seimbang
- ✓ Microfoam lembut, lapisan busa tipis
- ✓ Disajikan pada 60–65°C, cangkir hangat, taburan rapi

Sajikan segera — minuman panas cepat kehilangan suhu dan busa.

PROSEDUR PEMBUATAN

1

Panaskan Cangkir

–Panaskan cangkir kopi keramik 250 ml lebih dulu

2

Ekstrak Espresso

–Giling 18–20 g kopi
–Ekstrak 1 double shot espresso (30 ml)
–Tuang ke cangkir saji

3

Tambahkan Cokelat

–Masukkan 20 g bubuk cokelat
–Aduk ke dalam espresso panas hingga larut sempurna
Harus larut sempurna sebelum susu dituang.

4

Steam Susu

–Steam 170 ml susu segar hingga 60–65°C
–Microfoam halus, tekstur lembut

5

Rakit

–Tuang susu steamed ke campuran espresso dan cokelat

6

Penyelesaian

–Akhiri dengan lapisan tipis microfoam

7

Garnish & Sajikan

–Taburi tipis dengan bubuk cokelat
–Opsional: drizzle sirup cokelat di atas busa
–Sajikan segera

⚠️ TITIK KRITIS

Cokelat harus larut sempurna dalam espresso panas sebelum susu dituang — tanpa sisa di dasar cangkir. Susu pada 60–65°C dengan microfoam lembut.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|--|
| ☐ Biji kopi tersedia; grinder terkalibrasi | ☐ Bersihkan & purge steam wand |
| ☐ Bubuk cokelat tersedia & kering | ☐ Pitcher susu bersih |
| ☐ Susu segar dingin | ☐ Wadah taburan terisi |
| ☐ Panaskan cangkir kopi | ☐ Sirup cokelat siap (drizzle opsional) |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Espresso segar — diekstrak saat dipesan
- ☐ Cokelat larut sempurna — tanpa sisa
- ☐ Susu 60–65°C, microfoam lembut
- ☐ Lapisan busa tipis, taburan rapi
- ☐ Cangkir hangat & bersih
- ☐ Disajikan segera



BAMBOO HOLLOW CAFE
BEVERAGE STANDARD OPERATING PROCEDURE

Mocha (Iced)

VERSION	1.0
SOP	BH-BEV-010
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION

Serving size	350 ml glass
Category	Coffee
Prep time	3 minutes
Espresso	1 double shot (30 ml)
Serving	Highball, $\frac{3}{4}$ ice, straw

EQUIPMENT REQUIRED

- Espresso machine
- Coffee grinder
- Measuring jug
- Spoon
- Highball glass (350 ml)
- Straw

INGREDIENTS

INGREDIENT	QUANTITY
Espresso	1 double shot (30 ml)
Chocolate powder	20 g
Hot water	20 ml
Cold milk	180 ml
Ice cubes	Fill glass $\frac{3}{4}$

OPTIONAL

Chocolate syrup drizzle — inside the glass

STANDARD

For presentation

Purpose: a cold, balanced iced mocha — chocolate dissolved smooth in hot water, fresh espresso and cold milk over plenty of ice, the same 350 ml build every glass.

DRINK STANDARD

- ✓ Chocolate fully dissolved — no residue
- ✓ Balanced coffee-chocolate flavour, well chilled
- ✓ Glass $\frac{3}{4}$ ice
- ✓ Syrup drizzle neat (if used)

Serve immediately — the drink dilutes as the ice melts.

PREPARATION PROCEDURE

1

Extract Espresso

–Grind and extract 1 double shot espresso (30 ml)

2

Prepare Chocolate Base

–In a small cup: 20 g chocolate powder + 20 ml hot water
–Mix until smooth
Must be completely smooth — no lumps.

3

Combine

–Stir the freshly brewed espresso into the chocolate base

4

Prepare the Glass

–Fill the 350 ml glass $\frac{3}{4}$ full with ice
–Optional: drizzle chocolate syrup around the inside of the glass

5

Assemble

–Pour in the chocolate-espresso mixture
–Add 180 ml cold milk

6

Stir

–Stir gently until fully combined

7

Serve

–Serve immediately with a straw

⚠ CRITICAL POINT

Dissolve the chocolate in hot water first — it will not dissolve in cold milk. Serve immediately over plenty of ice so the drink stays cold and does not dilute.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|---|---|
| ☐ Coffee beans stocked; grinder dialled in | ☐ Ice bin full |
| ☐ Chocolate powder stocked & dry | ☐ Chocolate syrup ready (optional drizzle) |
| ☐ Hot water ready | ☐ Highball glasses clean |
| ☐ Cold milk chilled | ☐ Measuring jug & spoons ready |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Espresso fresh — extracted to order
- ☐ Chocolate base smooth — no lumps or residue
- ☐ Drink cold; milk fresh & chilled
- ☐ Glass $\frac{3}{4}$ ice
- ☐ Syrup drizzle neat (if used)
- ☐ Straw included
- ☐ Served immediately



Mocha (Dingin)

VERSI	1.0
KODE SOP	BH-BEV-010
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	Gelas 350 ml
Kategori	Kopi
Waktu persiapan	3 menit
Espresso	1 double shot (30 ml)
Penyajian	Highball, $\frac{3}{4}$ es, sedotan

PERALATAN YANG DIBUTUHKAN

- Mesin espresso
- Grinder kopi
- Gelas ukur
- Sendok
- Gelas highball (350 ml)
- Sedotan

BAHAN-BAHAN

BAHAN	JUMLAH
Espresso	1 double shot (30 ml)
Bubuk cokelat	20 g
Air panas	20 ml
Susu dingin	180 ml
Es batu	Isi gelas $\frac{3}{4}$

OPSIONAL

Drizzle sirup cokelat — di dinding dalam gelas

STANDAR

Untuk presentasi

Tujuan: iced mocha yang dingin dan seimbang — cokelat dilarutkan halus dengan air panas, espresso segar dan susu dingin di atas es yang cukup, takaran 350 ml yang sama di setiap gelas.

STANDAR MINUMAN

- ✓ Cokelat larut sempurna — tanpa sisa
- ✓ Rasa kopi-cokelat seimbang, sangat dingin
- ✓ Gelas $\frac{3}{4}$ es
- ✓ Drizzle sirup rapi (bila digunakan)

Sajikan segera — minuman akan encer saat es mencair.

PROSEDUR PEMBUATAN

1

Ekstrak Espresso

—Giling dan ekstrak 1 double shot espresso (30 ml)

2

Siapkan Dasar Cokelat

—Di cangkir kecil: 20 g bubuk cokelat + 20 ml air panas
—Aduk hingga halus
Harus benar-benar halus — tanpa gumpalan.

3

Campurkan

—Aduk espresso yang baru diekstrak ke dalam dasar cokelat

4

Siapkan Gelas

—Isi gelas 350 ml $\frac{3}{4}$ penuh dengan es
—Opsional: drizzle sirup cokelat di dinding dalam gelas

5

Rakit

—Tuang campuran cokelat-espresso
—Tambahkan 180 ml susu dingin

6

Aduk

—Aduk perlahan hingga tercampur rata

7

Sajikan

—Sajikan segera dengan sedotan

⚠️ TITIK KRITIS

Larutkan cokelat dengan air panas terlebih dahulu — cokelat tidak akan larut dalam susu dingin. Sajikan segera dengan es yang cukup agar minuman tetap dingin dan tidak encer.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|--|
| ☐ Biji kopi tersedia; grinder terkalibrasi | ☐ Wadah es penuh |
| ☐ Bubuk cokelat tersedia & kering | ☐ Sirup cokelat siap (drizzle opsional) |
| ☐ Air panas siap | ☐ Gelas highball bersih |
| ☐ Susu dingin tersedia | ☐ Gelas ukur & sendok siap |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Espresso segar — diekstrak saat dipesan
- ☐ Dasar cokelat halus — tanpa gumpalan / sisa
- ☐ Minuman dingin; susu segar & dingin
- ☐ Gelas $\frac{3}{4}$ es
- ☐ Drizzle sirup rapi (bila digunakan)
- ☐ Sedotan disertakan
- ☐ Disajikan segera



BAMBOO HOLLOW CAFE
BEVERAGE STANDARD OPERATING PROCEDURE

Americano (Hot)

VERSION	1.0
SOP	BH-BEV-011
CODE	___ / ___ / ___
EFFECTIV	1 of 2

E PAGE



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION

Serving size	200 ml
Category	Coffee
Beans	100% Sembalun Arabica
Prep time	2–3 minutes
Espresso yield	36–40 g (double shot)
Serving	Preheated cup + saucer

EQUIPMENT REQUIRED

- Espresso machine
- Coffee grinder
- Double portafilter
- Tamper (58 mm) & knock box
- Espresso scale & shot glass
- 200 ml ceramic cup + saucer
- Microfibre cloth & group head brush

INGREDIENTS

Fresh Sembalun Arabica beans
Hot filtered water (90–92°C)

QUANTITY

18–20 g

150–170 ml

COFFEE STANDARD

PARAMETER	STANDARD
Coffee	100% Sembalun Arabica
Roast	Medium
Grind	Espresso — fine, even
Dose	18–20 g
Yield	36–40 g espresso
Extraction time	25–30 seconds
Water temperature	92–94°C

Purpose: a consistently balanced Americano that highlights the clean, smooth flavour and natural character of locally sourced Sembalun Arabica. Water goes in first, then the espresso — the crema stays on top.

PRESENTATION

- ✓ Rich golden crema visible on the surface
- ✓ Clean saucer with teaspoon
- ✓ Glass of chilled drinking water
- ✓ White & brown sugar sachets (optional)

Serve immediately — the crema fades as the drink sits.

PREPARATION PROCEDURE

1

Prepare the Machine

- Machine fully heated; check water level
- Purge the group head 2–3 seconds
- Wipe the portafilter clean and dry
- Before every coffee.

2

Grind & Distribute

- Grind 18–20 g into the double portafilter
- Level the grounds evenly; clear the rim
- The grind should be fine and even.

3

Tamp

- Firm, even pressure (~15–20 kg)
- Coffee bed flat and compact
- Do not twist excessively.

4

Extract

- Lock the portafilter; start immediately
- Target: 25–30 seconds, 36–40 g
- Rich golden crema, smooth even flow, deep caramel colour.

5

Prepare the Cup

- Preheat the 200 ml cup with hot water
- Discard the water before pouring

6

Water First, Then Espresso

- Pour 150–170 ml hot filtered water (90–92°C) into the cup
- Pour the espresso gently over the water
- Water first preserves the crema — cleaner presentation.

7

Serve

- Serve immediately on a clean saucer
- Teaspoon, chilled drinking water, optional sugar sachets

⚠ CRITICAL POINT

Water first, then espresso — this preserves the crema, which must remain visible on the surface. Extraction 25–30 s / 36–40 g from 18–20 g; purge and wipe before every coffee.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|---|--|
| ☐ Sembalun Arabica beans fresh & stocked | ☐ Clean portafilters & brush group head |
| ☐ Grinder dialled in — test shot | ☐ Microfibre cloths clean |
| ☐ Machine heated; water level checked | ☐ Chilled water & sugar sachets ready |
| ☐ Filtered water supply checked | ☐ Scale & shot glass ready |
| ☐ Preheat cups | |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Crema golden, visible on surface
- ☐ Extraction on target: 25–30 s / 36–40 g
- ☐ Clean, balanced flavour
- ☐ Cup preheated & clean
- ☐ Saucer set complete — spoon, water, sugar
- ☐ Served immediately



Americano (Panas)

VERSI	1.0
KODE SOP	BH-BEV-011
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	200 ml
Kategori	Kopi
Biji kopi	100% Arabika Sembalun
Waktu persiapan	2–3 menit
Hasil espresso	36–40 g (double shot)
Penyajian	Cangkir hangat + saucer

PERALATAN YANG DIBUTUHKAN

- Mesin espresso
- Grinder kopi
- Double portafilter
- Tampers (58 mm) & knock box
- Timbangan espresso & shot glass
- Cangkir keramik 200 ml + saucer
- Kain microfibre & sikat group head

BAHAN-BAHAN

Air Panas Filter (90–92°C)	JUMLAH
	18–20 g
	150–170 ml

STANDAR KOPI

PARAMETER	STANDAR
Kopi	100% Arabika Sembalun
Roast	Medium
Gilingan	Espresso — halus, merata
Dosis	18–20 g
Hasil	36–40 g espresso
Waktu ekstraksi	25–30 detik
Suhu air	92–94°C

Tujuan: Americano yang seimbang dan konsisten, menonjolkan rasa bersih dan halus serta karakter alami kopi Arabika Sembalun lokal. Air dituang lebih dulu, lalu espresso — crema tetap di atas.

PRESENTASI

- ✓ Crema keemasan terlihat di permukaan
- ✓ Saucer bersih dengan sendok teh
- ✓ Segelas air minum dingin
- ✓ Sachet gula putih & gula coklat (opsional)

Sajikan segera — crema akan memudar bila minuman didiamkan.

PROSEDUR PEMBUATAN

1

Siapkan Mesin

- Mesin panas sepenuhnya; cek level air
- Purge group head 2–3 detik
- Lap portafilter hingga bersih dan kering
- Sebelum setiap pembuatan kopi.

2

Giling & Ratakan

- Giling 18–20 g langsung ke double portafilter
- Ratakan bubuk kopi; bersihkan bibir portafilter
- Gilingan harus halus dan merata.

3

Tamping

- Tekanan kuat dan merata (± 15 –20 kg)
- Permukaan kopi rata dan padat
- Jangan diputar berlebihan.

4

Ekstraksi

- Kunci portafilter; mulai segera
- Target: 25–30 detik, 36–40 g
- Crema keemasan, aliran halus merata, warna karamel pekat.

5

Siapkan Cangkir

- Panaskan cangkir 200 ml dengan air panas
- Buang airnya sebelum menuang kopi

6

Air Dulu, Lalu Espresso

- Tuang 150–170 ml air panas filter (90–92°C) ke cangkir
- Tuang espresso perlahan di atas air
- Air lebih dulu menjaga crema — presentasi lebih bersih.

7

Sajikan

- Sajikan segera di atas saucer bersih
- Sendok teh, air minum dingin, sachet gula (opsional)

⚠️ TITIK KRITIS

Air dulu, lalu espresso — ini menjaga crema, yang harus tetap terlihat di permukaan. Ekstraksi 25–30 detik / 36–40 g dari 18–20 g; purge dan lap sebelum setiap pembuatan kopi.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|---|
| ☐ Biji Arabika Sembalun segar & tersedia | ☐ Bersihkan portafilter & sikat group head |
| ☐ Grinder terkalibrasi — tes shot | ☐ Kain microfibre bersih |
| ☐ Mesin panas; level air dicek | ☐ Air minum dingin & sachet gula siap |
| ☐ Stok air filter dicek | ☐ Timbangan & shot glass siap |
| ☐ Panaskan cangkir | |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Crema keemasan, terlihat di permukaan
- ☐ Ekstraksi sesuai target: 25–30 detik / 36–40 g
- ☐ Rasa bersih dan seimbang
- ☐ Cangkir hangat & bersih
- ☐ Set saucer lengkap — sendok, air, gula
- ☐ Disajikan segera



Espresso Shot

VERSION	1.0
SOP	BH-BEV-013
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION

Serving size	30–40 ml (double shot)
Category	Coffee
Beans	100% Sembalun Arabica
Prep time	2–3 minutes
Serving	Preheated espresso cup

EQUIPMENT REQUIRED

- Espresso machine
- Coffee grinder
- Double portafilter
- Tamper (58 mm)
- Espresso scale
- Shot glass or espresso cup
- Knock box
- Clean cloth

INGREDIENTS

Fresh Sembalun Arabica coffee beans

QUANTITY
18–20 g

COFFEE STANDARD

PARAMETER	STANDARD
Coffee	100% Sembalun Arabica
Roast	Medium
Grind	Espresso — fine, even
Dose	18–20 g
Yield	30–40 ml (double shot)
Extraction time	25–30 seconds
Water temperature	92–94°C

Purpose: a high-quality espresso showcasing the rich flavour and aroma of locally grown Sembalun Arabica — the foundation for every espresso-based drink served at Bamboo Hollow Café.

PRESENTATION

- ✓ Rich golden-brown crema on the surface
- ✓ Smooth, steady flow during extraction
- ✓ Preheated espresso cup
- ✓ Glass of chilled water; white or raw sugar (optional)

Espresso should be consumed promptly to enjoy its full flavour and crema.

PREPARATION PROCEDURE

1

Prepare the Machine

- Machine fully heated
 - Purge the group head 2–3 seconds
 - Wipe the portafilter clean and dry
- Before every coffee.

2

Grind & Distribute

- Grind 18–20 g into the double portafilter
- Distribute the grounds evenly

3

Tamp

- Level the coffee grounds
- Tamp firmly with even pressure
- Clean excess coffee from the edge

4

Extract

- Lock the portafilter into the group head
- Start extraction immediately
- Target: 25–30 seconds, 30–40 ml

5

Check the Shot

- Smooth, steady flow
 - Rich golden-brown crema
- If flow or crema is wrong — adjust and re-pull.

6

Prepare the Cup

- Serve in a preheated espresso cup

7

Serve

- Serve immediately
 - Offer chilled water; white or raw sugar (optional)
- Consume promptly — full flavour and crema.

⚠ CRITICAL POINT

The espresso is the foundation of every coffee drink: 18–20 g in, 30–40 ml out in 25–30 seconds. If the flow or crema is wrong, adjust and re-pull — never serve a bad shot.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|---|---|
| ☐ Sembalun Arabica beans fresh & stocked | ☐ Portafilters & knock box clean |
| ☐ Grinder dialled in — test shot | ☐ Clean cloths ready |
| ☐ Machine heated & purged | ☐ Scale & shot glass ready |
| ☐ Preheat espresso cups | ☐ Chilled water & sugar ready |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Extraction time 25–30 seconds
- ☐ Yield 30–40 ml (double shot)
- ☐ Rich golden-brown crema
- ☐ Smooth, steady flow during extraction
- ☐ Cup preheated & clean
- ☐ Served immediately with chilled water



Espresso Shot

VERSI	1.0
KODE SOP	BH-BEV-013
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	30–40 ml (double shot)
Kategori	Kopi
Biji kopi	100% Arabika Sembalun
Waktu persiapan	2–3 menit
Penyajian	Cangkir espresso hangat

PERALATAN YANG DIBUTUHKAN

- Mesin espresso
- Grinder kopi
- Double portafilter
- Tampers (58 mm)
- Timbangan espresso
- Shot glass atau cangkir espresso
- Knock box
- Kain bersih

BAHAN-BAHAN

Biji kopi Arabika Sembalun segar

JUMLAH

18–20 g

STANDAR KOPI

PARAMETER	STANDAR
Kopi	100% Arabika Sembalun
Roast	Medium
Gilingan	Espresso — halus, merata
Dosis	18–20 g
Hasil	30–40 ml (double shot)
Waktu ekstraksi	25–30 detik
Suhu air	92–94°C

Tujuan: espresso berkualitas tinggi yang menonjolkan rasa dan aroma kaya kopi Arabika Sembalun lokal — dasar dari semua minuman berbasis espresso yang disajikan di Bamboo Hollow Café.

PRESENTASI

- ✓ Crema keemasan-cokelat yang kaya di permukaan
- ✓ Aliran halus dan stabil saat ekstraksi
- ✓ Cangkir espresso yang sudah dipanaskan
- ✓ Segelas air dingin; gula putih / gula mentah (opsional)

Espresso sebaiknya segera dinikmati untuk rasa dan crema terbaik.

PROSEDUR PEMBUATAN

1

Siapkan Mesin

- Mesin panas sepenuhnya
 - Purge group head 2–3 detik
 - Lap portafilter hingga bersih dan kering
- Sebelum setiap pembuatan kopi.

2

Giling & Ratakan

- Giling 18–20 g ke double portafilter
- Ratakan bubuk kopi secara merata

3

Tamping

- Ratakan permukaan kopi
- Tamping kuat dengan tekanan merata
- Bersihkan sisa kopi di tepi portafilter

4

Ekstraksi

- Kunci portafilter ke group head
- Mulai ekstraksi segera
- Target: 25–30 detik, 30–40 ml

5

Periksa Shot

- Aliran halus dan stabil
 - Crema keemasan-cokelat yang kaya
- Jika aliran atau crema tidak tepat — sesuaikan dan ulangi.

6

Siapkan Cangkir

- Sajikan dalam cangkir espresso yang sudah dipanaskan

7

Sajikan

- Sajikan segera
 - Sertakan air dingin; gula putih / gula mentah (opsional)
- Nikmati segera — rasa dan crema terbaik.

⚠️ TITIK KRITIS

Espresso adalah dasar semua minuman kopi: 18–20 g menjadi 30–40 ml dalam 25–30 detik. Jika aliran atau crema tidak tepat, sesuaikan dan ulangi — jangan pernah menyajikan shot yang buruk.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|---|
| ☐ Biji Arabika Sembalun segar & tersedia | ☐ Portafilter & knock box bersih |
| ☐ Grinder terkalibrasi — tes | ☐ Kain bersih siap |
| ☐ shot Mesin panas & sudah di-purge | ☐ Timbangan & shot glass siap |
| ☐ Panaskan cangkir espresso | ☐ Air dingin & gula siap |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Waktu ekstraksi 25–30 detik
- ☐ Hasil 30–40 ml (double shot)
- ☐ Crema keemasan-cokelat yang kaya
- ☐ Aliran halus dan stabil saat ekstraksi
- ☐ Cangkir hangat & bersih
- ☐ Disajikan segera dengan air dingin



BAMBOO HOLLOW CAFE
BEVERAGE STANDARD OPERATING PROCEDURE

Americano (Iced)

VERSION	1.0
SOP	BH-BEV-012
CODE	___ / ___ / ___
EFFECTIV	1 of 2

E PAGE



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION

Serving size	350 ml glass
Category	Coffee
Beans	100% Sembalun Arabica
Prep time	2–3 minutes
Espresso yield	36–40 g (double shot)
Serving	Highball, $\frac{3}{4}$ fresh ice

EQUIPMENT REQUIRED

- Espresso machine
- Coffee grinder
- Double portafilter
- Tamper (58 mm)
- Espresso scale & shot glass
- 350 ml highball glass
- Ice scoop & long bar spoon

INGREDIENTS

	QUANTITY
Fresh Sembalun Arabica beans	
Chilled filtered water	
Fresh ice cubes (~180 g)	18–20 g
	120 ml
	Fill glass $\frac{3}{4}$

COFFEE STANDARD

PARAMETER	STANDARD
Coffee	100% Sembalun Arabica
Roast	Medium
Grind	Espresso — fine, even
Dose	18–20 g
Yield	36–40 g espresso
Extraction time	25–30 seconds
Water temperature	92–94°C

Purpose: a refreshing, smooth and well-balanced Iced Americano showcasing locally grown Sembalun Arabica — the same layered 350 ml build every serve.

PRESENTATION STANDARD

- ✓ Clear separation of coffee and water before stirring
- ✓ Plenty of fresh ice
- ✓ Clean glass — no drips or fingerprints
- ✓ Rich coffee aroma

One gentle stir before serving, or let the guest stir before drinking.

TROUBLESHOOTING

ISSUE	FIX
Coffee tastes weak	Reduce water slightly; confirm shot extraction
Coffee tastes bitter	Check grinder setting; avoid over-extraction; fresh beans
Ice melts too quickly	Fresh full-size cubes; chill the water first

PREPARATION PROCEDURE

1

Prepare the Machine

- Machine fully heated
- Purge the group head 2–3 seconds
- Wipe the portafilter clean and dry
- Before every coffee.

2

Grind & Distribute

- Grind 18–20 g into the double portafilter
- Distribute the grounds evenly

3

Tamp

- Level and tamp firmly with even pressure
- Clean loose grounds from the edge

4

Extract

- Lock the portafilter into the group head
- Extract 36–40 g in 25–30 seconds
- Rich golden crema, smooth even flow.

5

Prepare the Glass

- Fill the 350 ml highball $\frac{3}{4}$ full with fresh ice
- Pour 120 ml chilled filtered water over the ice
- Chilled water keeps the drink cold without melting the ice.

6

Add Espresso

- Slowly pour the fresh espresso over the ice and water
- Creates the layered presentation and preserves the crema.

7

Serve

- Serve immediately — straw (optional), napkin
- One gentle stir, or let the guest stir

⚠ CRITICAL POINT

Pour the espresso over chilled water and fresh ice immediately after extraction — layered presentation, crema intact. Chilled water and full-size cubes keep the drink cold without dilution.

✓ DAILY MISE EN PLACE CHECKLIST

- | | |
|---|--|
| ☐ Sembalun Arabica beans fresh & stocked | ☐ Ice bin full — fresh, full-size cubes |
| ☐ Grinder dialled in — test shot | ☐ Highball glasses clean |
| ☐ Machine heated & purged | ☐ Scale & shot glass ready |
| ☐ Filtered water chilled | ☐ Straws & napkins stocked |

✓ QUALITY CONTROL — BEFORE SERVING

- ☐ Espresso extracted in 25–30 seconds
- ☐ Rich golden crema produced
- ☐ Glass filled $\frac{3}{4}$ with fresh ice
- ☐ Correct water volume (120 ml)
- ☐ Served immediately after extraction
- ☐ Glass clean — no fingerprints



Americano (Dingin)

VERSI	1.0
KODE SOP	BH-BEV-012
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	Gelas 350 ml
Kategori	Kopi
Biji kopi	100% Arabika Sembalun
Waktu persiapan	2–3 menit
Hasil espresso	36–40 g (double shot)
Penyajian	Highball, $\frac{3}{4}$ es segar

PERALATAN YANG DIBUTUHKAN

- Mesin espresso
- Grinder kopi
- Double portafilter
- Tampor (58 mm)
- Timbangan espresso & shot glass
- Gelas highball 350 ml
- Sekop es & sendok bar panjang

BAHAN-BAHAN

Biji Arabika Sembalun segar

Air filter dingin

	JUMLAH
Es batu segar (± 180 g)	18–20 g
	120 ml
	Isi gelas $\frac{3}{4}$

STANDAR KOPI

PARAMETER	STANDAR
Kopi	100% Arabika Sembalun
Roast	Medium
Gilingan	Espresso — halus, merata
Dosis	18–20 g
Hasil	36–40 g espresso
Waktu ekstraksi	25–30 detik
Suhu air	92–94°C

Tujuan: Iced Americano yang menyegarkan, halus, dan seimbang, menonjolkan kopi Arabika Sembalun lokal — takaran berlapis 350 ml yang sama di setiap saji.

STANDAR PRESENTASI

- ✓ Lapisan kopi dan air terlihat jelas sebelum diaduk
- ✓ Es segar yang cukup
- ✓ Gelas bersih — tanpa tetesan atau sidik jari
- ✓ Aroma kopi yang kaya

Satu adukan lembut sebelum disajikan, atau biarkan tamu mengaduk sendiri.

PENANGANAN MASALAH

MASALAH	SOLUSI
Rasa kopi kurang kuat	Kurangi air sedikit; pastikan ekstraksi shot benar
Rasa kopi pahit	Cek setelan grinder; hindari over-extraction; biji segar
Es cepat mencair	Gunakan es segar ukuran penuh; dinginkan air lebih dulu

PROSEDUR PEMBUATAN

1

Siapkan Mesin

- Mesin panas sepenuhnya
- Purge group head 2–3 detik
- Lap portafilter hingga bersih dan kering

Sebelum setiap pembuatan kopi.

2

Giling & Ratakan

- Giling 18–20 g ke double portafilter
- Ratakan bubuk kopi secara merata

3

Tamping

- Ratakan dan tamping kuat dengan tekanan merata
- Bersihkan sisa bubuk di tepi portafilter

4

Ekstraksi

- Kunci portafilter ke group head
- Ekstrak 36–40 g dalam 25–30 detik

Crema keemasan, aliran halus merata.

5

Siapkan Gelas

- Isi gelas highball 350 ml $\frac{3}{4}$ dengan es segar
- Tuang 120 ml air filter dingin ke atas es

Air dingin menjaga minuman tetap dingin tanpa mencairkan es.

6

Tuang Espresso

- Tuang espresso segar perlahan di atas es dan air

Menciptakan presentasi berlapis dan menjaga crema.

7

Sajikan

- Sajikan segera — sedotan (opsional), tisu
- Satu adukan lembut, atau biarkan tamu mengaduk

TITIK KRITIS

Tuang espresso ke atas air dingin dan es segar segera setelah ekstraksi — presentasi berlapis, crema terjaga. Air dingin dan es ukuran penuh menjaga minuman tetap dingin tanpa menjadi encer.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|---|
| ☐ Biji Arabika Sembalun segar & tersedia | ☐ Wadah es penuh — es segar ukuran penuh |
| ☐ Grinder terkalibrasi — tes | ☐ Gelas highball bersih |
| ☐ shot Mesin panas & sudah di-purge | ☐ Timbangan & shot glass siap |
| ☐ Air filter didinginkan | ☐ Sedotan & tisu tersedia |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Ekstraksi espresso 25–30 detik
- ☐ Crema keemasan dihasilkan
- ☐ Gelas terisi $\frac{3}{4}$ es segar
- ☐ Volume air tepat (120 ml)
- ☐ Disajikan segera setelah ekstraksi
- ☐ Gelas bersih — tanpa sidik jari



Three-Layer Latte (Hot)

VERSION	1.0
SOP	BH-BEV-014
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION	
Serving	Hot — clear 200–250 ml latte glass
Category	Coffee
Beans	Sembalun Arabica
Milk temperature	60–65°C
Espresso	30–40 ml (25–30 s)
Syrup	Sugar Syrup (BH-BEV-001), 15 ml

EQUIPMENT REQUIRED	
• Espresso machine	
• Coffee grinder	
• Double portafilter & tamper	
• Espresso scale	
• Milk pitcher & steam wand	
• Clear heat-resistant latte glass	
• Long-handled spoon	
• Chocolate shaker	

INGREDIENTS	
INGREDIENT	QUANTITY
Sugar syrup (BH-BEV-001)	15 ml
Fresh cold milk	150–170 ml
Espresso (from 18–20 g Sembalun Arabica)	30–40 ml
Chocolate powder	Light dusting
Extra sugar syrup (optional, if sweeter requested)	5 ml

THE THREE LAYERS	
LAYER	APPEARANCE
Layer 1 — bottom	Dark amber sugar syrup
Layer 2 — middle	Creamy white steamed milk
Layer 3 — top	Dark espresso + light foam cap
Finish	Fine chocolate powder dusting

Purpose: a hot latte with three clearly visible layers in a clear glass — the layering is the presentation. Pour slowly and in order: syrup, milk, then espresso over the back of a spoon.

PRESENTATION STANDARD	
✓ Three distinct layers clearly visible	
✓ Clean layer boundaries — no mixing	
✓ Light, clean foam cap	
✓ Fine, light chocolate dusting — foam visible underneath	
Serve immediately — the layers are the presentation and blend once stirred.	

PREPARATION PROCEDURE

1

Add the Sugar Syrup
–Pour 15 ml sugar syrup into the bottom of the clear glass
–Ensure it settles evenly across the base

2

Steam the Milk
–Pour 150–170 ml cold milk into the pitcher
–Steam to 60–65°C
–Smooth, creamy; fine microfoam; no large bubbles
Mostly liquid milk — reserve a small amount of foam for the top.

3

Pour the Milk Layer
–Hold the glass at a slight angle
–Pour slowly down the side of the glass, over the syrup
Leave 30–40 ml of space at the top for the espresso and foam.

4

Extract the Espresso
–Grind 18–20 g Sembalun Arabica
–Extract 30–40 ml in 25–30 seconds
— rich crema

5

Create the Coffee Layer
–Hold the back of a long-handled spoon just above the milk
–Pour the espresso gently onto the spoon
–Let it spread slowly across the milk surface
Never pour aggressively into the milk — the layers will mix.

6

Add the Foam Cap
–Spoon a small amount of milk foam on top
–Create a smooth, rounded cap — or a simple latte-art pattern
Keep the foam light and clean for the clearest three-layer effect.

7

Finish
–Dust lightly with chocolate powder
Do not over-dust — the foam should show underneath.

⚠ CRITICAL POINT

Pour the espresso over the back of a spoon, slowly — this is what creates the third layer. Aggressive pouring mixes the layers and ruins the presentation.

✓ DAILY MISE EN PLACE CHECKLIST	
☐ Check sugar syrup bottle (BH-BEV-001)	☐ Machine heated & purged
☐ Sembalun Arabica beans stocked; grinder dialled in	☐ Clear glasses clean & polished
☐ Fresh milk chilled	☐ Long-handled spoon ready
	☐ Chocolate shaker filled
	☐ Milk pitchers clean

✓ QUALITY CONTROL — BEFORE SERVING	
☐ Three layers clearly separated	
☐ Syrup even across the base	
☐ Milk at 60–65°C, fine microfoam	
☐ Espresso rich crema (25–30 s)	
☐ Foam cap smooth; dusting light	
☐ Glass clean — served immediately	



Latte Tiga Lapis (Panas)

VERSI	1.0
KODE SOP	BH-BEV-014
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Penyajian Panas — gelas latte bening 200–250 ml

Kategori	Kopi
Biji kopi	Arabika Sembalun
Suhu susu	60–65°C
Espresso	30–40 ml (25–30 detik)
Sirup	Sirup Gula (BH-BEV-001), 15 ml

PERALATAN YANG DIBUTUHKAN

- Mesin espresso
- Grinder kopi
- Double portafilter & tamper
- Timbangan espresso
- Pitcher susu & steam wand
- Gelas latte bening tahan panas
- Sendok bergagang panjang
- Shaker cokelat

BAHAN-BAHAN

BAHAN	JUMLAH
Sirup gula (BH-BEV-001)	15 ml
Susu segar dingin	150–170 ml
Espresso (dari 18–20 g Arabika Sembalun)	30–40 ml
Bubuk cokelat	Taburan tipis
Sirup gula tambahan (opsional, bila diminta lebih manis)	5 ml

TIGA LAPISAN

LAPISAN	TAMPILAN
Lapisan 1 — bawah	Sirup gula amber gelap
Lapisan 2 — tengah	Susu steamed putih creamy
Lapisan 3 — atas	Espresso gelap + busa tipis
	Taburan halus bubuk cokelat

Penyelesaian

Tujuan: latte panas dengan tiga lapisan yang terlihat jelas di gelas bening — lapisan adalah presentasinya. Tuang perlahan dan berurutan: sirup, susu, lalu espresso lewat punggung sendok.

STANDAR PRESENTASI

- ✓ Tiga lapisan terlihat jelas dan terpisah
- ✓ Batas lapisan bersih — tidak tercampur
- ✓ Busa tipis dan bersih di atas
- ✓ Taburan cokelat halus — busa tetap terlihat

Sajikan segera — lapisan adalah presentasinya dan akan menyatu setelah diaduk.

PROSEDUR PEMBUATAN

- Tuang Sirup Gula**
 - Tuang 15 ml sirup gulake dasar gelas bening
 - Pastikan merata di seluruh dasar gelas
- Steam Susu**
 - Tuang 150–170 ml susu dingin ke pitcher
 - Steam hingga 60–65°C
 - Halus, creamy; microfoam halus; tanpa gelembung besar
 - Sebagian besar susu cair — sisakan sedikit busa untuk bagian atas.
- Tuang Lapisan Susu**
 - Miringkangelas sedikit
 - Tuang perlahan lewat dinding gelas, di atas sirup
 - Sisakan ruang 30–40 ml di bagian atas untuk espresso dan busa.
- Ekstrak Espresso**
 - Giling 18–20 g Arabika Sembalun
 - Ekstrak 30–40 ml dalam 25–30 detik — crema yang kaya
- Buat Lapisan Kopi**
 - Pegang punggungsendok panjang tepat di atas permukaan susu
 - Tuang espresso perlahan ke punggung sendok
 - Biarkan menyebar perlahan di permukaan susu
 - Jangan menuang keras ke susu — lapisan akan tercampur.
- Tambahkan Busa**
 - Sendokkansedikit busa susu di atas lapisan kopi
 - Bentuk kubus busa yang halus — atau pola latte art sederhana
 - Jaga busa tetap tipis dan bersih untuk efek tiga lapis terbaik.
- Penyelesaian**
 - Taburitipisdenganbubuk cokelat
 - Jangan berlebihan — busa harus tetap terlihat.

⚠ TITIK KRITIS

Tuang espresso lewat punggung sendok, perlahan — inilah yang menciptakan lapisan ketiga. Menuang dengan keras akan mencampur lapisan dan merusak presentasi.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|--|
| ☐ Cek botol sirup gula (BH-BEV-001) | ☐ Gelas bening bersih & mengkilap |
| ☐ Biji Arabika Sembalun tersedia; grinder terkalibrasi | ☐ Sendok bergagang panjang siap |
| ☐ Susu segar dingin | ☐ Shaker cokelat terisi |
| ☐ Mesin panas & sudah di-purge | ☐ Pitcher susu bersih |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Tiga lapisan terpisah dengan jelas
- ☐ Sirup merata di dasar gelas
- ☐ Susu 60–65°C, microfoam halus
- ☐ Espresso crema kaya (25–30 detik)
- ☐ Busa halus; taburan tipis
- ☐ Gelas bersih — disajikan segera



Three-Layer Iced Latte

VERSION	1.0
SOP	BH-BEV-015
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION	
Serving	Cold — clear 350 ml glass
Category	Coffee
Beans	Semalun Arabica
Espresso	30–40 ml (25–30 s)
Syrup	Sugar Syrup (BH-BEV-001), 15 ml

EQUIPMENT REQUIRED	
• Espresso machine	
• Coffee grinder	
• Double portafilter & tamper	
• Espresso scale	
• 350 ml clear glass	
• Milk measuring jug	
• Long-handled spoon	
• Chocolate powder shaker	

INGREDIENTS	
INGREDIENT	QUANTITY
Sugar syrup (BH-BEV-001)	15 ml
Cold milk	150–170 ml
Espresso (from 18–20 g Semalun Arabica)	30–40 ml
Fresh ice cubes	Fill glass ¾
Chocolate powder	Light dusting

THE THREE LAYERS	
LAYER	APPEARANCE
Layer 1 — bottom	Sugar syrup
Layer 2 — middle	Cold milk and ice
Layer 3 — top	Espresso with crema
Finish	Chocolate powder

Purpose: a cold latte with three clearly visible layers in a clear glass — the layering is the presentation. Pour slowly and in order: syrup, milk, ice, then espresso over the back of a spoon.

PRESENTATION STANDARD

- ✓ Three distinct layers clearly visible
- ✓ Clean layer boundaries — no mixing
- ✓ Fresh ice, well chilled
- ✓ Fine, light chocolate dusting over the crema

Do not stir before serving — the layers are the presentation.

PREPARATION PROCEDURE

1 Add the Sugar Syrup

– Pour 15 ml sugar syrup into the bottom of the clear glass

– Allow it to settle across the base

2 Add the Milk

– Pour 150–170 ml cold milk slowly into the glass

– Pour gently down the side so the syrup stays mostly at the bottom.

3 Add the Ice

– Add fresh ice cubes until the glass is ~¾ full

– Add gently so you don't disturb the syrup layer.

4 Extract the Espresso

– Grind 18–20 g Semalun Arabica

– Extract 30–40 ml in 25–30 seconds — rich crema

5 Create the Coffee Layer

– Hold a long-handled spoon just above the milk and ice, back facing up

– Slowly pour the espresso over the back of the spoon

– Let it spread across the top

– The espresso should sit visibly above the milk — this is the most important presentation step.

6 Finish

– Lightly sprinkle chocolate powder over the coffee and crema

– Do not stir before serving.

⚠ CRITICAL POINT

Pour the espresso over the back of a spoon, slowly — this creates the visible coffee layer above the milk. Never stir before serving — the layers are the whole presentation.

✓ DAILY MISE EN PLACE CHECKLIST	
☐ Check sugar syrup bottle (BH-BEV-001)	☐ Ice bin full — fresh cubes
☐ Semalun Arabica beans stocked; grinder dialled in	☐ Clear glasses clean & polished
☐ Cold milk chilled	☐ Long-handled spoon ready
	☐ Chocolate shaker filled
	☐ Machine heated & purged

✓ QUALITY CONTROL — BEFORE SERVING	
☐ Three layers clearly separated	
☐ Syrup settled at the base	
☐ Milk and ice well chilled	
☐ Espresso rich crema (25–30 s)	
☐ Chocolate dusting light — crema visible	
☐ Not stirred — served immediately	



Latte Tiga Lapis (Dingin)

VERSI	1.0
KODE SOP	BH-BEV-015
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Penyajia	Dingin — gelas bening 350 ml
n	Kopi
Kategori	Arabika Sembalun
Biji kopi	30–40 ml (25–30 detik)
Espresso	Sirup Gula (BH-BEV-001), 15 ml

© Sirup

PERALATAN YANG DIBUTUHKAN

- Mesin espresso
- Grinder kopi
- Double portafilter & tamper
- Timbangan espresso
- Gelas bening 350 ml
- Gelas ukur susu
- Sendok bergagang panjang
- Shaker bubuk cokelat

BAHAN-BAHAN

BAHAN	JUMLAH
Sirup gula (BH-BEV-001)	15 ml
Susu dingin	150–170 ml
Espresso (dari 18–20 g Arabika Sembalun)	30–40 ml
Es batu segar	Isi gelas $\frac{3}{4}$
Bubuk cokelat	Taburan tipis

TIGA LAPISAN

LAPISAN	TAMPILAN
Lapisan 1 — bawah	Sirup gula
Lapisan 2 — tengah	Susu dingin dan es
Lapisan 3 — atas	Espresso dengan crema
	Bubuk cokelat

Penyelesaian

Tujuan: latte dingin dengan tiga lapisan yang terlihat jelas di gelas bening — lapisan adalah presentasinya. Tuang perlahan dan berurutan: sirup, susu, es, lalu espresso lewat punggung sendok.

STANDAR PRESENTASI

- ✓ Tiga lapisan terlihat jelas dan terpisah
- ✓ Batas lapisan bersih — tidak tercampur
- ✓ Es segar, sangat dingin
- ✓ Taburan cokelat halus di atas crema

Jangan diaduk sebelum disajikan — lapisan adalah presentasinya.

PROSEDUR PEMBUATAN

- 1** Tuang Sirup Gula
—Tuang 15 ml sirup gula ke dasar gelas bening
—Biarkan merata di seluruh dasar
- 2** Tuang Susu
—Tuang 150–170 ml susu dingin perlahan ke gelas
—Tuang perlahan lewat dinding gelas agar sirup tetap di dasar.
- 3** Tambahkan Es
—Tambahkan es batu segar hingga gelas $\sim\frac{3}{4}$ penuh
—Tambahkan dengan lembut agar lapisan sirup tidak terganggu.
- 4** Ekstrak Espresso
—Giling 18–20 g Arabika Sembalun
—Ekstrak 30–40 ml dalam 25–30 detik — crema yang kaya
- 5** Buat Lapisan Kopi
—Pegang sendok bergagang panjang tepat di atas susu dan es, punggung menghadap atas
—Tuang espresso perlahan ke punggung sendok
—Biarkan menyebar di permukaan
—Espresso harus terlihat jelas di atas susu — ini langkah presentasi terpenting.
- 6** Penyelesaian
—Taburi tipis bubuk cokelat di atas kopi dan crema
—Jangan diaduk sebelum disajikan.

⚠ TITIK KRITIS

Tuang espresso lewat punggung sendok, perlahan — inilah yang menciptakan lapisan kopi yang terlihat di atas susu. Jangan pernah diaduk sebelum disajikan — lapisan adalah keseluruhan presentasinya.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|--|
| ☐ Cek botol sirup gula (BH-BEV-001) | ☐ Gelas bening bersih & mengkilap |
| ☐ Biji Arabika Sembalun tersedia; grinder terkalibrasi | ☐ Sendok bergagang panjang siap |
| ☐ Susu dingin tersedia | ☐ Shaker cokelat terisi |
| ☐ Wadah es penuh — es segar | ☐ Mesin panas & sudah di-purge |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Tiga lapisan terpisah dengan jelas
- ☐ Sirup mengendap di dasar
- ☐ Susu dan es sangat dingin
- ☐ Espresso crema kaya (25–30 detik)
- ☐ Taburan cokelat tipis — crema terlihat
- ☐ Tidak diaduk — disajikan segera



Passionfruit Soda

VERSION	1.0
SOP	BH-BEV-016
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED DRINK — PRESENTATION STANDARD

RECIPE INFORMATION	
Serving size	1 glass (350–400 ml)
Prep time	2–3 minutes
Soda water	150–200 ml, chilled
Syrup	Sugar Syrup (BH-BEV-001), 5 ml
Serving	Highball, ¾ ice, straw

EQUIPMENT REQUIRED	
• Highball glass	
• Jigger	
• Bar spoon	
• Fine strainer (optional, for seeds)	
• Straw	

INGREDIENTS	
INGREDIENT	QUANTITY
Fresh passionfruit pulp	60 g (range 50–70 g)
Passionfruit syrup	10 ml (range 10–15 ml)
Sugar syrup (BH-BEV-001)	5 ml
Fresh lime juice	10 ml
Chilled soda water	To fill (150–200 ml)
Ice cubes	Fill glass ¾

STARTING FORMULA	
COMPONENT	STANDARD
Passionfruit pulp	60 g
Passionfruit syrup	10 ml
Sugar syrup	5 ml
Lime juice	10 ml
Soda water	Top up to fill

Purpose: a bright, fizzy passionfruit soda with real pulp and seeds through the drink — the same 350–400 ml build every glass. Carbonation is the drink: soda always chilled, added last, stirred gently.

DRINK STANDARD	
✓ Vibrant orange-yellow colour, visibly fizzy	
✓ Passionfruit pulp and seeds visible throughout	
✓ Balanced sweet-tart flavour	
✓ Glass ¾ ice — well chilled, neat garnish	
Serve immediately — carbonation fades as the drink sits.	

PREPARATION PROCEDURE

1

Fill with Ice

– Fill the serving glass with ice

2

Add the Pulp

– Add 60 g fresh passionfruit pulp (50–70 g range)

3

Add Passionfruit Syrup

– Add 10 ml passionfruit syrup (10–15 ml range)

4

Add Sugar Syrup

– Add 5 ml sugar syrup (BH-BEV-001)

5

Add Lime Juice

– Add 10 ml fresh lime juice

6

Top with Soda

– Fill with chilled soda water (150–200 ml)
Pour gently to preserve carbonation.

7

Stir & Serve

– Stir gently to combine
– Serve immediately with a straw
Stir gently only — over-mixing flattens the soda.

⚠ CRITICAL POINT

Soda water is added last and poured gently to preserve carbonation. Use real passionfruit pulp — seeds and pulp should be visible through the drink, not strained out.

✓ DAILY MISE EN PLACE CHECKLIST	
☐ Scoop fresh passionfruit pulp — portion 60 g	☐ Juice fresh limes
☐ Check passionfruit syrup stock	☐ Chill soda water
☐ Check sugar syrup bottle (BH-BEV-001)	☐ Ice bin full
	☐ Glasses clean
	☐ Straws stocked

✓ QUALITY CONTROL — BEFORE SERVING	
☐ Soda fresh and fizzy — visible carbonation	
☐ Pulp and seeds visible through the drink	
☐ Balanced flavour: passionfruit, lime, sweetness	
☐ Glass ¾ ice — drink cold	
☐ Straw included	
☐ Served immediately	



Passionfruit Soda

VERSI	1.0
KODE SOP	BH-BEV-016
BERLAKU	___ / ___ / ___
HALAMAN	2 dari 2



MINUMAN JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Ukuran saji	1 gelas (350–400 ml)
Waktu persiapan	2–3 menit
Air soda	150–200 ml, dingin
Sirup	Sirup Gula (BH-BEV-001), 5 ml
Penyajian	Highball, $\frac{3}{4}$ es, sedotan

PERALATAN YANG DIBUTUHKAN

- Gelas highball
- Jigger
- Sendok bar
- Saringan halus (opsional, untuk biji)
- Sedotan

BAHAN-BAHAN

BAHAN	JUMLAH
Daging buah markisa segar	60 g (kisaran 50–70 g)
Sirup markisa	10 ml (kisaran 10–15 ml)
Sirup gula (BH-BEV-001)	5 ml
Air perasan jeruk nipis segar	10 ml
Air soda dingin	Hingga penuh (150–200 ml)
Es batu	Isi gelas $\frac{3}{4}$

FORMULA STANDAR

KOMPONEN	STANDAR
Daging buah markisa	60 g
Sirup markisa	10 ml
Sirup gula	5 ml
Air jeruk nipis	10 ml
Air soda	Isi hingga penuh

Tujuan: soda markisa yang cerah dan bersoda dengan daging buah dan biji asli di seluruh minuman — takaran 350–400 ml yang sama di setiap gelas. Karbonasi adalah kuncinya: soda selalu dingin, ditambahkan terakhir, diaduk dengan lembut.

STANDAR MINUMAN

- ✓ Warna oranye-kuning cerah, terlihat bersoda
- ✓ Daging buah dan biji markisa terlihat merata
- ✓ Rasa seimbang manis-asam
- ✓ Gelas $\frac{3}{4}$ es — sangat dingin, garnish rapi

Sajikan segera — karbonasi akan hilang bila minuman didiamkan.

PROSEDUR PEMBUATAN

1

Isi dengan Es
– Isi gelas saji dengan es

2

Tambahkan Daging Buah
– Tambahkan 60g daging buah markisa segar (kisaran 50–70 g)

3

Tambahkan Sirup Markisa
– Tambahkan 10ml sirup markisa (kisaran 10–15 ml)

4

Tambahkan Sirup Gula
– Tambahkan 5 ml sirup gula (BH-BEV-001)

5

Tambahkan Air Jeruk Nipis
– Tambahkan 10 ml air perasan jeruk nipis segar

6

Isi dengan Soda
– Isi dengan air soda dingin (150–200 ml)
Tuang perlahan agar karbonasi terjaga.

7

Aduk & Sajikan
– Aduk perlahan hingga tercampur
– Sajikan segera dengan sedotan
Aduk perlahan saja — mengaduk berlebihan membuat soda kehilangan gas.

⚠️ TITIK KRITIS

Air soda ditambahkan terakhir dan dituang perlahan agar karbonasi terjaga. Gunakan daging buah markisa asli — biji dan daging buah harus terlihat di seluruh minuman, tidak disaring habis.

✓ CHECKLIST PERSIAPAN HARIAN (MISE EN PLACE)

- | | |
|---|---|
| ☐ Kerok daging buah markisa segar — porsi 60 g | ☐ Dinginkan air soda |
| ☐ Cek stok sirup markisa | ☐ Wadah es penuh |
| ☐ Cek botol sirup gula (BH-BEV-001) | ☐ Gelas bersih |
| ☐ Peras jeruk nipis segar | ☐ Stok sedotan |

✓ KONTROL KUALITAS — SEBELUM DISAJIKAN

- ☐ Soda segar dan bersoda — karbonasi terlihat
- ☐ Daging buah dan biji terlihat di minuman
- ☐ Rasa seimbang: markisa, jeruk nipis, manis
- ☐ Gelas $\frac{3}{4}$ es — minuman dingin
- ☐ Sedotan disertakan
- ☐ Disajikan segera



BAMBOO HOLLOW CAFE

KITCHEN STANDARD OPERATING PROCEDURE — SAUCE

Nasi Goreng & Mie Goreng

Sauce Mix

VERSION	1.0
SOP	BH-SCE-004
CODE	___ / ___ / ___
EFFECTIV	1 of 2
E PAGE	



FINISHED SAUCE — PRESENTATION STANDARD

RECIPE INFORMATION	
Batch yield	10 servings
Prep time	5 minutes
Cooking	None — mix only
Use per serving	1 portion
UsedNasi Goreng BH-KIT-001, Mie Goreng for BH-KIT-002	
Storage	Squeeze bottle, fridge

EQUIPMENT REQUIRED	
•Mixing bowl or container	
•Whisk or spoon	
•Measuring jug & scale	
• Squeeze bottle or covered container (sanitised)	
•Date label	
•Refrigerator	

INGREDIENTS — 10 SERVINGS	
INGREDIENT	QUANTITY
Kecap manis	150 ml
Kecap asin	30 ml
Saus tiram	30 ml
Chicken stock powder	15 g
Lada putih (white pepper)	5 g

USAGE & STORAGE	
ITEM	STANDARD
Used for	Nasi Goreng (BH-KIT-001) & Mie Goreng (BH-KIT-002)
Portion per serving	1 portion (approx. 23 ml)
Batch size	10 servings
Label	Prepared date + use-by date + staff initials

One sauce base for both fried rice and fried noodles — less chaos, more consistency. Shake or stir before every use, as the stock powder settles.

SAUCE STANDARD	
✓ Evenly blended — no undissolved powder	
✓ Smooth pourable consistency	
✓ Clean, labelled bottle	
✓ Shaken before use	
The sauce must look even and well-combined — never separated or gritty.	

PREPARATION PROCEDURE			
1 Measure –Measure all ingredients accurately to the quantities above	2 Combine Sauces –Add 150 ml kecap manis to a clean mixing bowl –Add 30 ml kecap asin and 30 ml saus tiram	3 Add Seasoning –Add 15 g chicken stock powder –Add 5 g lada putih (white pepper)	4 Mix –Mix thoroughly until the stock powder and pepper are evenly distributed No undissolved powder — must be fully blended.
5 Bottle –Transfer into a clean, sanitised squeeze bottle or covered container	6 Label –Prepared date, use-by date, staff initials	7 Refrigerate –Refrigerate immediately –Shake or stir before each use	⚠ CRITICAL POINT Stock powder settles at the bottom — always shake or stir before use. Batch is designed for 10 servings: use approximately 1 portion per serve, never estimate by eye.

✓ BATCH PREP CHECKLIST	
☐ Check kecap manis, kecap asin & saus tiram stock	☐ Mix until evenly distributed
☐ Check chicken stock powder & white pepper stock	☐ Sanitise squeeze bottle / container
☐ Measure all 5 ingredients accurately	☐ Label with prepared + use-by date + staff initials
	☐ Refrigerate immediately
	☐ Shake before every use

✓ QUALITY CONTROL — BEFORE USE	
☐ Evenly blended — no settled powder at the bottom	
☐ Smooth, pourable consistency	
☐ Correct 10-serving batch ratio	
☐ Bottle clean, labelled with dates	
☐ Refrigerated	
☐ Shaken before use	



BAMBOO HOLLOW CAFE

PROSEDUR OPERASIONAL STANDAR DAPUR — SAUS

Saus Nasi Goreng & Mie Goreng

VERSI	1.0
KODE SOP	BH-SCE-004
BERLAKU	___/___/___
HALAMAN	2 dari 2



SAUS JADI — STANDAR PENYAJIAN

INFORMASI RESEP

Hasil batch	10 porsi
Waktu persiapan	5 menit
Pemasakan	Tidak ada — cukup aduk
Pemakaian per porsi	1 porsi
Digunakan untuk	Nasi Goreng BH-KIT-001, Mie Goreng BH-KIT-002
Penyimpanan	Botol saus, kulkas

PERALATAN YANG DIBUTUHKAN

- Mangkuk atau wadah adonan
- Whisk atau sendok
- Gelas ukur & timbangan
- Botol saus atau wadah tertutup (steril)
- Label tanggal
- Kulkas

BAHAN-BAHAN — 10 PORSI

BAHAN	JUMLAH
Kecap manis	150 ml
Kecap asin	30 ml
Saus tiram	30 ml
Kaldu ayam bubuk	15 g
Lada putih	5 g

PENGUNAAN & PENYIMPANAN

ITEM	STANDAR
Digunakan untuk	Nasi Goreng (BH-KIT-001) & Mie Goreng (BH-KIT-002)
Porsi per sajian	1 porsi (±23 ml)
Ukuran batch	10 porsi
Label	Tanggal dibuat + batas pakai + inisial staf

Satu saus dasar untuk nasi goreng maupun mie goreng — lebih praktis, lebih konsisten. Kocok atau aduk sebelum setiap kali digunakan, karena bubuk kaldu akan mengendap.

STANDAR SAUS

- ✓ Tercampur merata — tanpa bubuk yang belum larut
- ✓ Kekentalan halus, mudah dituang
- ✓ Botol bersih dan berlabel
- ✓ Dikocok sebelum digunakan

Saus harus terlihat merata dan tercampur baik — tidak boleh terpisah atau berpasir.

PROSEDUR PEMBUATAN

1

Takar

—Takar semua bahan secara akurat sesuai jumlah di atas

2

Campurkan Saus

—Masukkan 150 ml kecap manis ke mangkuk bersih
—Tambahkan 30 ml kecap asin dan 30 ml saus tiram

3

Tambahkan Bumbu

—Tambahkan 15 g kaldu ayam bubuk
—Tambahkan 5 g lada putih

4

Aduk

—Aduk hingga bubuk kaldu dan lada tercampur merata
Tanpa bubuk yang belum larut — harus tercampur sempurna.

5

Masukkan ke Botol

—Pindahkan ke botol saus atau wadah tertutup yang steril

6

Beri Label

—Tanggal dibuat, batas pakai, inisial staf

7

Simpan di Kulkas

—Segera simpan di kulkas
—Kocok atau aduk sebelum setiap kali digunakan

⚠️ TITIK KRITIS

Bubuk kaldu mengendap di dasar — selalu kocok atau aduk sebelum digunakan. Batch dirancang untuk 10 porsi: gunakan sekitar 1 porsi per sajian, jangan mengira-ngira.

✓ CHECKLIST PERSIAPAN BATCH

- | | |
|--|---|
| ☐ Cek stok kecap manis, kecap asin & saus tiram | ☐ Sterilkan botol saus / wadah |
| ☐ Cek stok kaldu ayam bubuk & lada putih | ☐ Beri label tanggal dibuat + batas pakai + inisial staf |
| ☐ Takar kelima bahan secara akurat | ☐ Segera simpan di kulkas |
| ☐ Aduk hingga tercampur merata | ☐ Kocok sebelum setiap kali digunakan |

✓ KONTROL KUALITAS — SEBELUM DIGUNAKAN

- ☐ Tercampur merata — tanpa bubuk mengendap di dasar
- ☐ Kekentalan halus, mudah dituang
- ☐ Rasio batch 10 porsi sudah benar
- ☐ Botol bersih, berlabel tanggal
- ☐ Disimpan di kulkas
- ☐ Dikocok sebelum digunakan