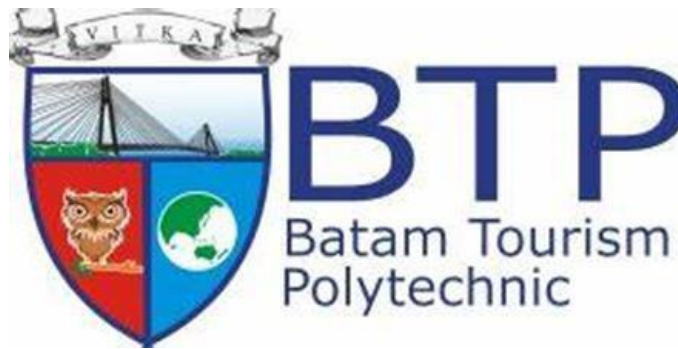


LAPORAN ON THE JOB TRAINING
PASTRY KITCHEN
DI HOTEL REINASSANCE HARBOURBOUR
BAY HONGKONG



Oleh
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PROGRAM STUDI MANAJEMEN KULINER
POLITEKNIK PARIWISATA BATAM
2025

HALAMAN PENGESAHAN

Laporan Kegiatan On The Job Training Mahasiswa

Culinary Management

Di

Renaissance Harbour View Hotel Hongkong

Dengan ini menyatakan, mahasiswa dengan nama

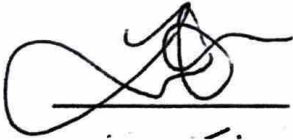
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Hong kong, 26 Januari 2025

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Hong Kong, 26 Januari 2025



Salsabilla Ghaisani

KATA PENGANTAR

Puji syukur ke hadirat Tuhan Yang Maha Esa atas berkat dan rahmat-Nya, sehingga penulis dapat menyelesaikan laporan magang ini dengan judul “LAPORAN PRAKTIK KERJA NYATA DI *RENAISSANCE HARBOUR VIEW HONG KONG* BIDANG OPERASIONAL DAPUR”. Laporan ini disusun sebagai salah satu syarat untuk memenuhi tugas akhir dari program magang yang telah dilaksanakan.

Laporan ini berisi pengalaman dan pembelajaran yang penulis dapatkan selama melaksanakan magang di bagian operasional dapur Renaissance Harbour View Hotel Hong Kong. Selama periode magang, penulis terlibat dalam berbagai aktivitas dapur yang mencakup persiapan bahan, pengolahan makanan, hingga penyajian hidangan. Penulis juga mempelajari berbagai teknik memasak, manajemen dapur, dan prosedur kebersihan yang ketat di lingkungan hotel bintang lima ini.

Penulis menyadari bahwa laporan ini tidak akan dapat terselesaikan tanpa bantuan, bimbingan, dan dukungan dari berbagai pihak. Oleh karena itu, penulis ingin mengucapkan terima kasih yang sebesar-besarnya kepada:

1. Ibu Siska Amelia Maldin, S.Pd., M.Pd. selaku Direktur Politeknik Pariwisata Batam.
2. Ibu Rosie Oktavia P.R, SE., MM.Par selaku Ketua Program Studi Manajemen Kuliner Politeknik Pariwisata Batam.
3. Dosen Pembimbing Eryd Saputra, S.Par., M.M.M.Sc, yang telah memberikan arahan dan saran dalam penulisan laporan ini.
4. Seluruh dosen Manajemen Kuliner yang telah memberikan bimbingan selama penulisan laporan ini.
5. Pihak Reinassance Harbournbay Hong Kong yang telah memberikan izin untuk melaksanakan praktik kerja nyata.
6. Kedua orang tua dan keluarga yang senantiasa melimpahkan doa dan dukungan yang tiada hentinya bagi penulis untuk menyelesaikan laporan ini.
7. Orang Tua dan Teman-Teman, atas dukungan moral dan material yang diberikan selama masa magang dan penulisan laporan ini.

Penulis berharap laporan magang ini dapat memberikan manfaat dan kontribusi positif bagi

pembaca, khususnya bagi mahasiswa yang akan melaksanakan magang di masa mendatang. Penulis menyadari bahwa laporan ini masih jauh dari sempurna, oleh karena itu kritik dan saran yang membangun sangat diharapkan.

Demikian kata pengantar ini, semoga laporan ini dapat bermanfaat bagi kita semua.

Hormat saya,

Daftar Isi

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Bab I

PENDAHULUAN

A. Latar Belakang

Kegiatan magang merupakan salah satu bagian penting dalam proses pendidikan tinggi yang memberikan kesempatan bagi mahasiswa untuk mengaplikasikan teori yang telah dipelajari di kelas ke dalam praktik nyata di lapangan. Magang juga menjadi sarana bagi mahasiswa untuk mendapatkan pengalaman kerja, memahami dinamika dunia kerja, dan mengembangkan keterampilan profesional yang relevan dengan bidang studi mereka.

Pemilihan *Renaissance Harbour View Hotel Hong Kong* sebagai tempat magang didasarkan pada reputasinya sebagai salah satu hotel bintang lima terkemuka di dunia. Hotel ini terkenal dengan standar pelayanan yang tinggi, fasilitas yang lengkap, serta manajemen yang profesional. Judul “Laporan Kegiatan On The Job Training di *Renaissance Harbour View Hotel Hong Kong*” dipilih dengan pertimbangan bahwa operasional dapur adalah salah Satu komponen vital dalam industri perhotelan. Melalui kegiatan magang ini, penulis dapat mempelajari berbagai teknik memasak, pengelolaan bahan makanan, standar kebersihan, serta manajemen tim dapur. Pengalaman ini diharapkan dapat memberikan wawasan yang komprehensif tentang bagaimana operasional dapur dijalankan di hotel bertaraf internasional dan bagaimana memastikan kualitas serta kepuasan pelanggan.

Selama magang, penulis terlibat langsung dalam berbagai aktivitas dapur mulai dari persiapan bahan, proses memasak, hingga penyajian hidangan. Selain itu, penulis juga mendapatkan kesempatan untuk memahami proses manajemen stok, pengaturan jadwal kerja staf dapur, serta penerapan standar kebersihan dan keamanan pangan yang ketat. Kegiatan magang ini tidak hanya memberikan pengalaman praktis, tetapi juga memperkuat keterampilan komunikasi, kerjasama tim, dan pemecahan masalah yang sangat penting dalam industri perhotelan. Oleh karena itu, laporan magang ini disusun untuk mendokumentasikan

pengalaman, pembelajaran, dan kontribusi yang telah penulis berikan selama masa magang, serta untuk memenuhi salah satu syarat kelulusan dari program studi.

Dengan demikian, latar belakang kegiatan magang ini diharapkan dapat memberikan gambaran yang jelas tentang pentingnya magang dalam mengembangkan kompetensi profesional mahasiswa dan kontribusinya terhadap pencapaian tujuan pendidikan tinggi.

B. Tujuan Magang

Tujuan dari kegiatan magang di Renaissance Harbour View Hotel Hong Kong pada bagian operasional dapur adalah sebagai berikut:

1. Mengaplikasikan Teori dalam Praktik: Mengimplementasikan pengetahuan dan teori yang telah dipelajari selama perkuliahan ke dalam praktik nyata di lingkungan kerja profesional.
2. Meningkatkan Keterampilan Kuliner: Mengembangkan dan memperdalam keterampilan memasak serta teknik pengolahan makanan yang sesuai dengan standar internasional.
3. Memahami Manajemen Dapur: Memahami proses manajemen operasional dapur termasuk manajemen bahan makanan, pengaturan jadwal kerja, dan penerapan standar kebersihan serta keamanan pangan.
4. Pengalaman Kerja Profesional: Mendapatkan pengalaman kerja langsung di industri perhotelan untuk mempersiapkan diri memasuki dunia kerja setelah lulus.
5. Mengembangkan Keterampilan Soft Skills: Meningkatkan keterampilan komunikasi, kerjasama tim, dan pemecahan masalah dalam lingkungan kerja yang dinamis.
6. Membangun Jaringan Profesional: Membangun hubungan dan jaringan profesional dengan staf dan manajemen di industri perhotelan yang dapat bermanfaat untuk karir di masa depan.

C. Manfaat Magang

Kegiatan magang di Renaissance Harbour View Hotel Hong Kong pada bagian operasional dapur memberikan berbagai manfaat, antara lain:

1. Pengalaman Praktis: Mahasiswa memperoleh pengalaman praktis yang tidak bisa didapatkan di ruang kelas, khususnya dalam hal operasional dapur di hotel bintang lima.
2. Peningkatan Keterampilan: Meningkatkan keterampilan memasak dan pengolahan makanan sesuai dengan standar internasional, serta memahami manajemen dapur yang efektif.
3. Pengetahuan Manajemen: Memperoleh pengetahuan tentang manajemen bahan makanan, penjadwalan staf, dan penerapan standar kebersihan serta keamanan pangan yang ketat.
4. Soft Skills: Mengembangkan keterampilan komunikasi, kerjasama tim, dan pemecahan masalah dalam lingkungan kerja yang dinamis dan profesional.
5. Jaringan Profesional: Membangun jaringan dan hubungan profesional dengan para koki dan manajemen hotel yang dapat membantu dalam karir masa depan.
6. Persiapan Karir: Memperoleh wawasan dan persiapan yang lebih baik untuk memasuki dunia kerja di industri perhotelan setelah lulus.

D. Tempat Magang

Tempat magang yang dipilih adalah Renaissance Harbour View Hotel Hong Kong, yang terletak di alamat berikut:

Renaissance Harbour View Hotel Hong Kong

1 Harbour Road, Wan Chai, Hong Kong.

Renaissance Harbour View Hotel Hong Kong adalah hotel bintang lima yang merupakan bagian dari jaringan Marriott International. Hotel ini dikenal karena layanan berkualitas tinggi, fasilitas mewah, dan lokasinya yang strategis dengan pemandangan pelabuhan yang indah. Identitas lain dari hotel ini termasuk reputasinya sebagai salah satu hotel terkemuka di Hong Kong dengan standar operasional yang ketat dan profesional.

Alasan Pemilihan Tempat Magang:

1. Reputasi dan Kualitas: Renaissance Harbour View Hotel memiliki reputasi yang sangat baik dalam industri perhotelan, menawarkan standar pelayanan dan operasional yang tinggi.

2. **Pengalaman Profesional:** Hotel ini menyediakan lingkungan yang ideal untuk belajar dan mengembangkan keterampilan profesional di bidang perhotelan, khususnya dalam operasional dapur.
3. **Fasilitas dan Kesempatan Belajar:** Hotel ini dilengkapi dengan fasilitas dapur yang modern dan lengkap, serta memberikan kesempatan untuk belajar langsung dari para profesional yang berpengalaman.
4. **Lokasi Strategis:** Terletak di pusat kota Hong Kong, hotel ini memungkinkan pengalaman yang berharga dalam bekerja di salah satu destinasi wisata dan bisnis tersibuk di dunia.
5. **Jaringan Global:** Sebagai bagian dari jaringan Marriott International, magang di hotel ini membuka peluang untuk membangun jaringan dan hubungan profesional yang luas di industri perhotelan global.

E. Jadwal Tempat Magang

Kegiatan magang di Renaissance Harbour View Hotel Hong Kong disusun dalam beberapa tahapan, mencakup masa pengenalan, pelaksanaan magang, dan penyusunan laporan magang. Berikut adalah rincian waktu untuk setiap tahapan:

1. Masa Pengenalan Hotel:

- Tanggal: 1 Mei
- Deskripsi: Pada masa pengenalan, peserta magang diperkenalkan dengan lingkungan hotel, aturan dan kebijakan yang berlaku, serta berbagai departemen dan tim kerja di hotel.

2. Periode Pelaksanaan Magang:

- Tanggal Mulai: 19 Agustus
- Deskripsi: Selama periode ini, peserta magang terlibat aktif dalam kegiatan operasional dapur, termasuk persiapan bahan makanan, proses memasak, penyajian hidangan, serta manajemen dapur dan penerapan standar kebersihan.
 - Jam Kerja: 10 jam per hari (tidak termasuk 1 jam istirahat).
 - Hari Kerja: Setiap karyawan dan trainee mendapatkan 2 hari libur berturut-turut setiap minggu.
 - Aktivitas Harian:

▪ Breakfast buffet	: 06:30 - 10:30
▪ Buffet Siang	: 12:00 - 14:30
▪ Buffet Malam	: 18:30 - 21:30

3. Periode Penyusunan Laporan Magang:

- Tanggal Mulai: Setelah masa magang selesai
- Deskripsi: Peserta magang menyusun laporan yang mendokumentasikan seluruh pengalaman dan pembelajaran selama magang. Laporan ini mencakup deskripsi kegiatan, analisis, dan evaluasi dari pengalaman magang.

Berikut adalah jadwal waktu magang dalam format tabel:

Tahapan Kegiatan	Tanggal Mulai	Tanggal Selesai	Deskripsi
Masa Pengenalan Hotel	19 Agustus	19 Agustus	Pengenalan lingkungan hotel, aturan, kebijakan, dan berbagai departemen serta tim kerja di hotel
Periode Pelaksanaan Magang	19 Agustus 2024	09 Februari 2025	Keterlibatan aktif dalam operasional dapur, meliputi persiapan bahan, memasak, dan penyajian
Penyusunan Laporan Magang	Setelah magang selesai	(disesuaikan)	Penyusunan laporan yang mendokumentasikan pengalaman dan pembelajaran selama magang

Contoh Jadwal Mingguan:

Hari	Jam Kerja	Deskripsi Kegiatan
Senin	06:30-17:30	Handling Breakfast, persiapan buffet siang, istirahat, persiapan buffet malam
Selasa	06:30-17:30	Handling Breakfast, persiapan buffet siang, istirahat, persiapan buffet malam

Hari	Jam Kerja	Deskripsi Kegiatan
Rabu	06:30-17:30	Handling Breakfast, persiapan buffet siang, istirahat, persiapan buffet malam
Kamis	Libur	
Jumat	Libur	
Sabtu	12:00-21:30	Handling buffet siang, istirahat, persiapan buffet malam
Minggu	12:30-21:30	Handling buffet siang, istirahat, persiapan buffet malam

Bab II

Tinjauan Tempat Umum Magang

A. Sejarah Perusahaan

1. Waktu Berdirinya, Visi, dan Misi Perusahaan:

Renaissance Harbour View Hotel Hong Kong didirikan pada tahun 1989 sebagai bagian dari jaringan hotel internasional Renaissance Hotels, yang berada di bawah naungan Marriott International. Hotel ini terletak di lokasi strategis di Wan Chai, Hong Kong, dengan pemandangan pelabuhan yang indah.

Visi: Menjadi hotel terkemuka yang memberikan pengalaman tak terlupakan dengan layanan yang luar biasa, kenyamanan maksimal, dan fasilitas mewah.

Misi: Menyediakan layanan berkualitas tinggi yang mengutamakan kepuasan tamu, menciptakan lingkungan kerja yang profesional dan mendukung bagi staf, serta berkontribusi positif terhadap masyarakat dan lingkungan sekitar.

2. Orang-orang (Lembaga) yang Mendirikan Perusahaan:

Renaissance Harbour View Hotel Hong Kong didirikan oleh Renaissance Hotels, sebuah merek hotel mewah yang awalnya dimiliki oleh Ramada International. Pada tahun 1997, Renaissance Hotels diakuisisi oleh Marriott International, salah satu perusahaan perhotelan terbesar di dunia. Pendiri utama dan pemimpin dari Renaissance Hotels adalah William R. Tiefel, yang dikenal atas visinya dalam mengembangkan hotel-hotel mewah dengan standar layanan tinggi.

3. Perkembangan Usaha dan Ruang Lingkup:

Sejak berdiri, Renaissance Harbour View Hotel Hong Kong telah mengalami perkembangan signifikan dalam berbagai aspek:

- a. Keuangan: Hotel ini telah berhasil mencapai stabilitas keuangan yang kuat melalui strategi bisnis yang efektif, tingkat okupansi yang tinggi, dan diversifikasi sumber pendapatan termasuk penyelenggaraan acara, konferensi, serta layanan restoran dan katering.
- b. Pemasaran: Hotel ini telah memperluas jangkauan pemasarannya baik secara lokal maupun internasional melalui berbagai kampanye promosi, kemitraan dengan agen perjalanan, serta penggunaan platform digital untuk menarik wisatawan dan pebisnis.
- c. Organisasi: Renaissance Harbour View Hotel Hong Kong memiliki struktur organisasi yang solid dengan tim manajemen profesional yang berfokus pada inovasi layanan dan peningkatan kualitas. Hotel ini juga berkomitmen terhadap pengembangan karyawan melalui pelatihan dan program peningkatan keterampilan.

4. Prestasi yang Pernah Dicapai:

Renaissance Harbour View Hotel Hong Kong telah meraih berbagai penghargaan yang mengakui keunggulannya dalam industri perhotelan, di antaranya:

- Hong Kong Tourism Board's Quality Tourism Services (QTS) Scheme: Penghargaan ini diberikan sebagai pengakuan atas kualitas layanan yang luar biasa dan konsistensi dalam memberikan pengalaman terbaik bagi tamu.
- TripAdvisor Certificate of Excellence: Penghargaan ini diberikan berdasarkan ulasan positif dari tamu yang menginap, menunjukkan kepuasan tinggi terhadap layanan dan fasilitas hotel.
- Forbes Travel Guide Four-Star Award: Penghargaan bergengsi ini menandakan bahwa hotel telah memenuhi standar ketat dalam hal layanan, fasilitas, dan pengalaman tamu.

B. Struktur Organisasi

Struktur Organisasi Renaissance Harbour View Hotel Hong Kong

1. General Manager (GM)

- Bertanggung jawab atas keseluruhan operasional hotel, memastikan setiap departemen berfungsi dengan baik dan sesuai dengan standar yang ditetapkan.

2. Executive Committee (ExCom)

- Executive Committee terdiri dari kepala-kepala departemen utama, yang bekerja sama langsung dengan General Manager untuk memastikan kelancaran operasional di seluruh hotel. Anggota ExCom biasanya mencakup:

a. *Director of Sales, Marketing & Finance*

- Memimpin tim penjualan dan pemasaran, bertanggung jawab atas strategi pemasaran, pengembangan bisnis, dan pemenuhan target pendapatan.
- Mengelola keuangan hotel, termasuk pengawasan anggaran, pengelolaan pendapatan, dan pengendalian biaya.

b. *Director of Room Division*

- Mengawasi operasional front office, housekeeping, dan layanan tamu, memastikan pengalaman tamu yang memuaskan.

c. *Director of Food & Beverage (F&B)*

- Bertanggung jawab atas semua operasi yang berkaitan dengan makanan dan minuman, termasuk restoran, bar, Dan layanan kamar.

e. *Director of Human Resources (HR)*

- Mengurus semua aspek terkait sumber daya manusia, seperti rekrutmen, pelatihan, pengembangan staf, dan manajemen kesejahteraan karyawan.

f. *Director of Engineering*

- Memimpin tim teknik yang bertanggung jawab atas pemeliharaan dan perbaikan fasilitas hotel, termasuk manajemen energi dan keamanan.

g. *Director of Security*

- Bertanggung jawab atas keselamatan dan keamanan tamu dan staf, serta properti hotel.

h. *Director of Information Technology (IT)*

- Mengelola sistem informasi dan teknologi di hotel, memastikan semua sistem operasional berfungsi dengan optimal.

Setiap departemen di bawah Executive Committee memiliki tim manajerial dan staf operasional yang melaporkan kepada kepala departemen mereka masing-masing. Struktur ini memungkinkan koordinasi yang efisien dan pemantauan yang efektif dari berbagai aspek operasional hotel.

C. Kegiatan Umum Perusahaan

Januari (JAN)

- RENHK Mahjong Competition
- RENHK 麻將大賽

Februari (FEB)

- CNY Fai Chun Workshop
- 集團揮春工作坊
- Cluster Mahjong Competition
- 集團麻將大賽

Maret (MAR)

- International Women's Day Celebration
- 國際婦女節歡樂聚
- Hong Chi Morninglight School Sports Day
- 匡智晨光學校運動日

April (APR)

- Prawn BBQ Party
- 蝦烤派對
- Mental Well-being Workshop
- 正向心靈工作坊

- The Salvation Army Recycling Campaign
- 救世軍環保回收活動
- Dignity Kitchen "Pay-It-Forward" Lunch Gathering
- 新心樂善膳午餐會

Mei (MAY)

- Associate Appreciation Week
- 員工感謝週
- Hong Chi Flag Day
- 匡智賣旗日
- Hong Chi Student Visit
- 匡智學生探訪活動
- Island Excursion to Lamma & Seafood Feast
- 南丫島海鮮遊

Juni (JUN)

- Cocktail Class
- 雞尾酒班
- Laughter Yoga
- 大笑瑜伽

Juli (JUL)

- Hotel Anniversary Celebration
- 酒店週年慶典
- Annual Party
- 員工週年晚宴

- Wellbeing Workshop
- 身心靈健康工作坊
- Cluster Basketball Competition
- 集團籃球比賽

Agustus (AUG)

- Squid Fishing & Boat Party
- 釣墨魚船河之旅
- Cluster Yoga Class (TBC)
- 集團瑜珈班 (待確認)

September (SEP)

- Pool Competition
- 美式桌球比賽
- Housekeeping Week
- 客房部週
- Road To Give 2024

Oktober (OCT)

- Hiking & Seafood Feast
- 健行與海鮮大餐
- Financial Management Talk
- 理財管理講座
- International Chef Day
- 國際廚師日
- Hong Chi Joint School Sports Day

- 匡智學校聯校運動會

November (NOV)

- Workplace Safety Workshop
- 職安健工作坊
- The Salvation Army Recycling Campaign
- 救世軍環保回收活動
- Cluster BBQ
- 集團燒烤樂
- Hong Chi Climbathon
- 匡智慈善競步行

Desember (DEC)

- Hotpot Night
- 煮鑊夜
- Children Christmas Party
- 小朋友聖誕派對
- Hong Chi My Kitchen Cooking Competition
- 匡智我的廚房烹飪比賽
- Hong Chi Christmas Cookie Sale
- 匡智聖誕曲奇義賣

Kegiatan-kegiatan ini mencakup berbagai aspek seperti apresiasi karyawan, kegiatan sosial, lokakarya kesehatan dan kesejahteraan, serta perayaan hari-hari besar. Kegiatan ini dirancang untuk meningkatkan kesejahteraan karyawan dan membangun kebersamaan dalam lingkungan kerja.

Bab III

PELAKSANAAN MAGANG

1. Waktu Pelaksanaan Magang: Magang dilaksanakan mulai tanggal 19 Agustus 2024 hingga 09 Februari 2025.
2. Waktu Kerja: Waktu kerja bervariasi setiap harinya dengan aktivitas dimulai pada pagi hari, termasuk persiapan untuk sarapan, makan siang, dan makan malam.
3. Tempat Magang: Tempat magang berada di departemen dapur hotel, terutama di bagian Kitchen Department yang meliputi Pastry, Cold Kitchen, dan Banquet Kitchen.
4. Jadwal Aktivitas: Aktivitas harian dimulai dari persiapan makanan untuk sarapan pagi hingga persiapan untuk makan malam. Beberapa aktivitas spesifik termasuk:
 - Persiapan Breakfast
 - Refilling dan live cooking untuk makan siang
 - Menyiapkan makanan seperti Steam egg's, sushi, sashimi, dan item lain dari cold kitchen
 - Menyiapkan dan menangani buffet untuk VIP room
5. Bagian di Bawah: Mahasiswa berada di bawah Kitchen Department yang mencakup Pastry, Cold Kitchen, dan Banquet Kitchen.
6. Bertanggung Jawab Kepada: Mahasiswa bertanggung jawab kepada kepala departemen dapur atau chef yang berwenang di setiap bagian tempat magang.
7. Bidang Pekerjaan yang Dilakukan: Bidang pekerjaan yang dilakukan mencakup berbagai aspek dalam persiapan dan penyajian makanan, mulai dari sarapan hingga makan malam, termasuk live cooking, penanganan buffet, dan persiapan menu khusus untuk VIP.

8. Posisi Mahasiswa dalam Pekerjaan: Mahasiswa berperan sebagai asisten chef yang membantu dalam persiapan bahan, memasak, dan menyajikan makanan. Mahasiswa juga belajar dan menangani beberapa stasiun live cooking dan buffet.
9. Kaitan Bidang Pekerjaan dengan Bidang Lain: Bidang pekerjaan yang dikerjakan oleh mahasiswa sering berinteraksi dengan bidang kerja lain dalam perusahaan, seperti bagian layanan makanan untuk VIP room dan buffet yang memerlukan koordinasi dengan departemen lain dalam hotel.

Tabel Aktivitas Kegiatan Selama Magang

berikut adalah beberapa contoh kegiatan harian:

• 19/08/2024: Morning preparation for tomorrow, refilling morning breakfast
• 26/08/2024: Morning breakfast, refilling and live cooking lunch, prep for tomorrow
• 2/09/2024: Learning A'la cart burger, morning breakfast, lunch preparation for tomorrow
• 09/09/2024: Morning breakfast, lunch preparation, making steam egg's, breakfast preparation
• 16/09/2024: Fruit preparation, sushi preparation, sushi and sashimi handling for lunch, preparation for juice

Kegiatan ini memberikan gambaran tentang beragam tugas yang harus dikerjakan oleh mahasiswa selama magang, dengan fokus pada pengembangan keterampilan dalam berbagai aspek persiapan dan penyajian makanan di dapur profesional.

Untuk detail lebih lengkap mengenai aktivitas harian, silakan merujuk pada dokumen "Format Daily Activities Project akhir kuliah" yang telah diunggah.

A. Kendala Yang dihadapi

Selama menjalani magang, terdapat berbagai kendala yang dihadapi baik dari dalam diri sendiri maupun dari pihak-pihak lain di tempat magang. Berikut adalah beberapa kendala yang ditemui beserta faktor-faktor penyebabnya:

1. Kendala Bahasa:

- Kesulitan Berkomunikasi: Mahasiswa sering mengalami kesulitan dalam berkomunikasi dengan staf lain, terutama jika bahasa yang digunakan sehari-

hari di tempat magang berbeda dengan bahasa ibu mahasiswa. Ini bisa menghambat pemahaman instruksi dan kerjasama tim.

- Faktor Penyebab: Perbedaan bahasa yang digunakan di lingkungan kerja. Jika tempat magang berada di luar negeri atau menggunakan bahasa asing seperti bahasa Inggris, mahasiswa yang kurang mahir dalam bahasa tersebut akan mengalami hambatan komunikasi.

B. Solusi Pemecahan Kendala

Untuk mengatasi kendala-kendala yang dihadapi selama magang, berikut adalah beberapa solusi yang dapat diterapkan, baik yang berasal dari diri sendiri maupun dengan bantuan dari pihak lain, beserta teori-teori yang mendukung:

Kendala Bahasa:

- Belajar Bahasa Asing:
 - Solusi: Mahasiswa dapat meningkatkan kemampuan bahasa asing yang digunakan di tempat magang melalui kursus bahasa, aplikasi belajar bahasa, atau berlatih dengan teman-teman yang mahir dalam bahasa tersebut.
 - Solusi: Menggunakan alat bantu seperti kamus elektronik atau aplikasi penerjemah untuk memahami instruksi atau berkomunikasi dengan rekan kerja.

Bab IV

KESIMPULAN

Berdasarkan hasil magang di Renaissance Harbour View Hotel Hong Kong, berikut adalah beberapa poin penting yang dapat disimpulkan:

1. **Pengalaman Praktis:** Mahasiswa memperoleh pengalaman langsung dalam operasional dapur hotel bintang lima, termasuk dalam persiapan bahan, proses memasak, hingga penyajian hidangan.
2. **Peningkatan Keterampilan:** Mahasiswa mengembangkan keterampilan memasak, manajemen bahan makanan, serta penerapan standar kebersihan dan keamanan pangan.
3. **Kompetensi Profesional:** Magang ini membantu mahasiswa memperkuat keterampilan komunikasi, kerjasama tim, dan pemecahan masalah, yang sangat penting dalam industri perhotelan.
4. **Pemahaman Operasional Dapur:** Mahasiswa mendapatkan wawasan tentang bagaimana operasional dapur dijalankan di hotel bertaraf internasional dan bagaimana memastikan kualitas serta kepuasan pelanggan.
5. **Kendala dan Solusi:** Mahasiswa menghadapi beberapa kendala, terutama dalam hal bahasa, namun mampu mengatasinya dengan belajar bahasa asing dan menggunakan alat bantu penerjemah.

A. Saran

Berdasarkan hasil pengamatan selama magang, berikut adalah beberapa saran yang dapat diberikan kepada pihak-pihak terkait:

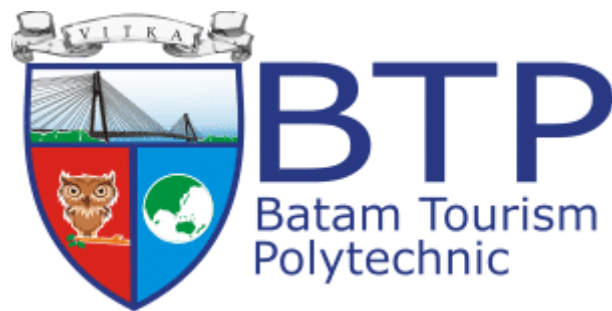
1. **Untuk Renaissance Harbour View Hotel Hong Kong:**
 - **Program Orientasi:** Mengadakan program orientasi yang lebih mendalam tentang budaya kerja dan standar operasional di hotel untuk membantu mahasiswa magang beradaptasi lebih cepat.
2. **Untuk Institusi Pendidikan:**
 - **Kerjasama dengan Industri:** Meningkatkan kerjasama dengan industri perhotelan untuk menyediakan lebih banyak kesempatan magang dan pengalaman praktis bagi mahasiswa.

3. Untuk Mahasiswa Magang:

- Persiapan Bahasa: Sebelum memulai magang, mahasiswa disarankan untuk mempersiapkan diri dengan belajar bahasa yang digunakan di tempat magang, baik melalui kursus formal maupun belajar mandiri.
- Pengembangan Keterampilan: Mahasiswa sebaiknya terus mengembangkan keterampilan profesional yang relevan dengan bidang studi mereka untuk meningkatkan daya saing di dunia kerja.

Dengan menerapkan saran-saran tersebut, diharapkan pengalaman magang dapat menjadi lebih bermanfaat dan efektif dalam mengembangkan kompetensi profesional mahasiswa.

LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
Culinary Management



Disusun Oleh:

Salsabillah Ghaisani
202003009

Renaissance Harbour View Hong Kong

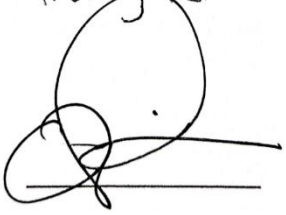
Culinary Management
POLITEKNIK PARIWISATA BATAM
2024

**LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
DI RENAISSANCE HARBOUR VIEW HONG KONG**

LEMBAR PENGESAHAN

Disusun oleh: **Salsabillah Ghaisani**
20200300

Telah disetujui oleh

Dosen Pembimbing Magang	Executive Chef
	
Eryd Saputra.,S.Par.M.M.M.Sc	Owen Panzica
NIDN : 1002036801	

Mengetahui,
Kepala Program Studi Culinary Management

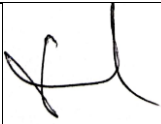
Rosie Oktavia P.R, SE., MM.Par
NIDN : 1007109204

LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
Renaissance Harbour View Hong Kong

Nama : **Muhammad Alan Hermanto**
NIM : **2020030052**

Tanggal	Kegiatan	Bukti	Tanda Tangan
19 – 25 Agustus 2024	Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
26 Agustus – 1 September 2024	Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
2 – 8 September 2024	Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		

9 – 15 September	Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
16 – 22 September	Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
23 – 29 September	Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
30 September – 6 Oktober	Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		

7 – 13 Oktober	Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
14 – 20 Oktober	Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
21 – 27 Oktober	Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
28 Oktoer – 3 November	Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		

4 – 10 November	Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		Handwritten signature
11 – 17 November	Banquet kitchen • Preparation for event, Making club Item, Live section Crispy pork Belly Hot Kitchen • Morning Fruit Section salad and Cool Kitchen Section, Preparing Fruit for tomorrow breakfast, Setting Sushi section for lunch, Preparing sushi, sushi rolls, sashimi, and Seafood.		Handwritten signature

DAILY ACTIVITIES

Name : Salsabilla Ghaisani

Student Number : 202003009

Department : Pastry Department

No.	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	19/08/2024	Pastry	Pastry Kitchen		
	Tuesday	20/08/2024	Day Off	- Buffet lunch making waffle and ice cream. and preparation for dinner, preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Wednesday	21/08/2024	Day Off			
	Thursday	22/08/2024	SH	- Morning Breakfast, Lunch, Lobster preparation for making Steam egg's		
	Friday	23/08/2024		- Morning Breakfast, cooking Some of the Vegetables for breakfast, Making Steam egg's, Preparation for Breakfast.		
	Saturday	24/08/2024				

	Sunday	25/08/2024	-Hot Kitchen	- Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		
	Monday	26/08/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Tuesday	27/08/2024		- Morning Fruit Section salad and Cool Kitchen Section, Preparing Fruit for tomorrow breakfast, Setting Sushi section for lunch, Preparing sushi, sushi rolls, sashimi, and Seafood. Making sambal		
	Wednesday	28/08/2024		- Morning Fruit Section salad and Cool Kitchen Section, Preparing Fruit for tomorrow breakfast, Setting Sushi section for lunch, Preparing sushi, sushi rolls, sashimi, and Seafood. Making sambal		
	Thursday	29/08/2024		- Morning Fruit Section salad and Cool Kitchen Section, Preparing Fruit for tomorrow breakfast, Setting Sushi section for lunch, Preparing sushi, sushi rolls, sashimi, and Seafood. Making sambal		
	Friday	30/08/2024		- Morning Fruit Section salad and Cool Kitchen Section, Preparing Fruit for tomorrow breakfast, Setting Sushi section for lunch, Preparing sushi, sushi rolls, sashimi, and Seafood. Making sambal		
	Saturday	31/08/2024		- Lunch sushi live section, Preparing sushi and sashimi and other cold kitchen buffet items for Dinner Buffet, Dinner sushi and sashimi section.		

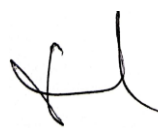
	Sunday	01/09/2024	Hot Kitchen	- Lunch sushi live section, Preparing sushi and sashimi and other cold kitchen buffet items for Dinner Buffet, Dinner sushi and sashimi section.		
	Monday	02/09/2024				
	Tuesday	03/09/2024		- Lunch sushi live section, Preparing sushi and sashimi and other cold kitchen buffet items for Dinner Buffet, Dinner sushi and sashimi section.		
	Wednesday	04/09/2024				
	Thursday	05/09/2024				
	Friday	06/09/2024		- Lunch sushi live section, Preparing sushi and sashimi and other cold kitchen buffet items for Dinner Buffet, Dinner sushi and sashimi section.		
	Saturday	07/09/2024				
	Sunday	08/09/2024		- Morning Fruit Section salad and Cool Kitchen Section, Preparing Fruit for tomorrow breakfast, Setting Sushi section for lunch, Preparing sushi, sushi rolls, sashimi, and Seafood. Making sambal		
	Monday	09/09/2024				

	Tuesday	10/09/2024	Hot Kitchen	- Preparation for event, Making club Item, Live section Crispy pork Belly		
	Wednesday	11/09/2024	-Cold Kitchen	- Making Butter curry, Cleaning, Preparation for club item. - Cleaning section, Preparation salad. Preparation satay for club item		
	Thursday	12/09/2024		- Cleaning section, Preparing salad, Making Fried fish for club item. - Section Cleaning, Salad Preparation, Club menu item		
	Friday	13/09/2024		- Breakfast buffet, Seafood Preparation, Cold Kitchen Preparation		
	Saturday	14/09/2024		- Breakfast buffet, Seafood Preparation, Cold Kitchen Preparation		
	Sunday	15/09/2024		- Breakfast buffet, Seafood Preparation, Cold Kitchen Preparation		

	Monday	16/09/2024	-Cold Kitchen	- Breakfast buffet, Seafood Preparation, Cold Kitchen Preparation		
	Tuesday	17/09/2024		- Breakfast buffet, Seafood Preparation, Cold Kitchen Preparation		
	Wednesday	18/09/2024		- Breakfast buffet, Seafood Preparation, Cold Kitchen Preparation		
	Thursday	19/09/2024		- Breakfast buffet, Seafood Preparation, Cold Kitchen Preparation		
	Friday	20/09/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Saturday	21/09/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Sunday	22/09/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Monday	23/09/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Tuesday	24/09/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Wednesday	25/09/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Thursday	26/09/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Friday	27/09/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Saturday	28/09/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Sunday	29/09/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Monday	30/09/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Tuesday	1/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Wednesday	2/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Thursday	2/10/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Friday	3/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Saturday	4/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Sunday	5/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Monday	6/10/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Tuesday	7/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Wednesday	8/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Thursday	9/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

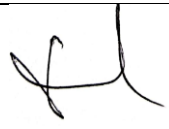
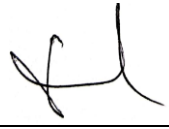
	Friday	10/10/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Saturday	11/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Sunday	12/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Monday	13/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Tuesday	14/10/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Wednesday	15/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Thursday	16/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Friday	17/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Saturday	18/10/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Monday	19/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Tuesday	20/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Wednesday	21/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Thursday	22/10/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Friday	23/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Saturday	24/10/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Sunday	25/10/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		
	Monday	26/10/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		
	Tuesday	27/10/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		
	Wednesday	28/10/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Thursday	29/10/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Friday	30/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Saturday	31/10/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Sunday	1/11/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Monday	2/11/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Tuesday	3/11/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Wednesday	4/11/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Thursday	5/11/2024	-Cold Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		
	Friday	6/11/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		
	Saturday	7/11/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		
	Sunday	8/11/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Monday	9/11/2024	-Banquet Kitchen	icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Tuesday	10/11/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Wednesday	11/11/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Thursday	12/11/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Friday	13/11/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Saturday	14/11/2024	Hot Kitchen	• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Sunday	15/11/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Monday	16/11/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		

	Tuesday	17/11/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Wednesday	18/11/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		
	Thursday	19/11/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Friday	20/11/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		
	Saturday	21/11/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Sunday	22/11/2024		Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		
	Monday	23/11/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
				Pastry Kitchen • Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Tuesday	24/11/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Wednesday	25/11/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Thursday	26/11/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Friday	27/11/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Saturday	28/11/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Sunday	29/11/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Monday	30/11/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Tuesday	1/12/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Wednesday	2/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Thursday	3/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Friday	4/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Saturday	5/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Sunday	6/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Monday	7/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		

	Tuesday	8/12/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Wednesday	9/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Thursday	10/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Friday	11/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Saturday	12/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Sunday	13/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Monday	14/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Tuesday	15/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Wednesday	16/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Thursday	17/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		

	Friday	18/12/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Saturday	19/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Sunday	20/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Monday	21/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Tuesday	22/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Wednesday	23/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Thursday	24/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Friday	25/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Saturday	26/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Sunday	27/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		

	Monday	28/12/2024		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Tuesday	29/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Wednesday	30/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Thursday	31/12/2024		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Friday	1/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Saturday	2/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Sunday	3/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Monday	4/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Tuesday	5/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Wednesday	6/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Thursday	7/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		

	Friday	8/1/2025		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Saturday	9/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Sunday	10/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Monday	11/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Tuesday	12/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Wednesday	13/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Thursday	14/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Friday	15/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Saturday	16/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Sunday	17/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Monday	18/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		

	Tuesday	19/1/2025		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Wednesday	20/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Thursday	21/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Friday	22/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Saturday	23/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Sunday	24/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Monday	25/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Tuesday	26/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Wednesday	27/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Thursday	28/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		
	Friday	29/1/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura Pastry Kitchen		

	Saturday	30/1/2025		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Sunday	31/1/2025		Pastry Kitchen		
	Monday	1/2/2025		• Buffet lunch making waffle and ice cream. and preparation for dinner,preparation buffet lunch		
	Tuesday	2/2/2025		icecream for tommorow, Setting ice cream and waffle maker for dinner, decorate mousse choco, tiramissu, red bean pudding, and serradura		
	Wednesday	3/2/2025		Pastry Kitchen		



Be Begin, Belong, Become. AAW ASSOCIATE APPRECIATION WEEK. R RENAISSANCE

BE OUR GUESTS
請您做我們的貴賓 **yummy!**

17/5 (FRI 星期五)

Thank you!

Thank you

10:30am - 2:30pm @R Cafe 樂薈

Neck & Shoulder Massage
肩頸按摩鬆一鬆

RELAX

Time: 12nn - 5pm
Venue: B/F, CDC
Duration: 20 mins/Session
時間: 中午12時至5時
地點: 地庫事業發展中心
時段: 每節二十分鐘

Interested Ambassadors, please enroll at HR Office by May 8, 2024 (Wed).
有興趣參加的大使, 請於五月八日(星期三) 前到人力資源部報名。
*First-Come, First-Served 服務時間先到先得

AAW ASSOCIATE APPRECIATION WEEK. Be Begin, Belong, Become. R RENAISSANCE

SEAFOOD FEAST 海鮮晚宴

14.05.2024 (TUE 星期二) 6:00PM - 9:00PM

SHING KEE SEAFOOD RESTAURANT 勝記海鮮酒家

G/F, 33-39 Sai Kung Tai Street, Sai Kung 西貢西貢大街33-39號地舖

Assembly Time & Venue 集合時間及地點: **5:00 pm @Parking Area, opposite to Boardroom 8 停車場, 會議室八對面**

ENROLL NOW! 立即報名!

Interested Ambassadors, please enroll at HR Office by May 8, 2024 (Wed).
有興趣參加的大使, 請於五月八日(星期三) 前到人力資源部報名。
*First-Come, First-Served 名額先到先得 (Quota 名額 180 pax 人)

OCCUPATIONAL HEALTH TALK - OCCUPATIONAL STRESS 職業健康講座 - 工作壓力

TIME 時間: 3:00PM - 4:15PM VENUE 地點: CDC 事業發展中心

Interested Ambassadors, please enroll at HR Office by May 8, 2024 (Wed).
有興趣參加的大使, 請於五月八日(星期三) 前到人力資源部報名。
*First-Come, First-Served 名額先到先得 (Quota 名額 30 pax 人)





To :
Ms. Ingrid Lee
Learning & Development Manager

Renaissance Harbour View Hotel Hong Kong
1 Harbour Road, Wan Chai,
Hong Kong

Dear Ms. Lee,

Letter of acceptance - Trainee Program at Renaissance Harbour View Hotel Hong Kong

I, Salsabillah Ghaisani, Student Reg. No.2023030009 of Batam Tourism Polytechnic will accept on this date 6 may 2024 the offer to undergo the Trainee Program at Renaissance Harbour View Hotel Hong Kong for the period beginning 5 August 2024 to 4 February 2025 for 6 months consecutively.

Best regards,

A handwritten signature in black ink, appearing to read 'ghaisani', with a horizontal line underneath it.

Salsabillah Ghaisani

R

7 February 2025

To whom it may concern

This is to certify that Ms. GH AISANI Salsabillah, holder of Indonesia Passport Number E4205273 has undergone an industrial training at the Renaissance Harbour View Hotel Hong Kong from 19 August 2024 to 9 February 2025 under Beverage & Food Department.

We have no hesitation in recommending Ms. Ghaisani to any prospective employer and wish her every success in her future endeavours.

If you have any queries, please feel free to contact the undersigned.

Yours faithfully



Ingrid Lee
Learning & Development Manager
IL/ct

**RENAISSANCE HARBOUR VIEW
HOTEL HONG KONG**

1 HARBOUR ROAD, WANCHAI,
HONG KONG

香港萬麗海景酒店
香港灣仔港灣道1號

T +852 2802 8888
F +852 2802 8833

RENAISSANCE®
HOTELS



POLITEKNIK PARIWISATA BATAM
Jl. Gajah Mada, The Vitka City Complex
Tiban, Batam, Kepulauan Riau 29425
Indonesia

Telp + 62 778 354 0889
Email: info@btp.ac.id
<https://btp.ac.id>

LETTER OF INFORMATION

This is to certify that the following
is a registered student of Batam Tourism Polytechnic
and is required to accomplish at least six (6) months of compulsory
On the Job Training Program as a prerequisite for graduation

Name of Student	: Salsabillah Ghaisani
Nationality	: Indonesia
Identification Number	: 1471084207050041
Student Registration Number	: 2023030009
Field of Study	: Culinary Management
Course Duration	: 4 Years
Enrollment Date	: October 25th, 2022
Graduation Expectation Date	: December 12, 2027
Present Semester	: 3rd
Field of Training	: Kitchen
Propose to Join Internship at	: Renaissance Harbour View Hong Kong
Batch Internship	: 5 th August 2024 – 4 th February 2025

Batam, May 17th 2024



Batam Tourism Polytechnic
BTP
Batam Tourism Polytechnic

Siska Amelia Maldin, S.Pd., M.Pd.
VICE DIRECTOR III



Il. Gajah Mada, The Vitka City Complex
Tiban, Batam, Kepulauan Riau 29425
Indonesia

Telp + 62 778 354 0889
Email: info@btp.ac.id
https://btp.ac.id

Nomor : 387/SKL/BTP/VII/2024
Subject : Statement Letter for OJT

08th August 2024

To
Mr. Gary Siu
Market Director of Human Resources - Hong Kong & Macau
Renaissance Harbour View Hotel Hong Kong
1 Harbour Road, Wanchai
Hong Kong

Dear Sir,

On behalf of this letter, we are delighted to inform you of our student who is going to join the internship program at your hotel. The student's name is below :

Name : Salsabilla Ghaisani
NIM : 2023030009
Position : Pastry

This student has finished the first entry of administration and academic matters on campus and is permitted to join the internship program at your hotel. This 6 (six) months of internship program is mandatory for our students take to complete the study program on campus starting from **19/08/2024** until **18/02/2025**. We hope that our student may contribute their skill and knowledge and gain experience during training.

We feel an honour to have this partnership in training and look forward to developing our future collaboration.

Best Regards,



Siska Amelia Maldin, S.Pd., M.Pd.
On Behalf of Director Batam Tourism Polytechnic



RENAISSANCE HARBOUR VIEW HOTEL HONG KONG

**CERTIFICATE
OF COMPLETION**

This certifies that

Salsabillah Ghaisani

has successfully completed the internship program in

Beverage & Food Department

19 August 2024 – 9 February 2025

Stanton Lee
Director of Operations

Ingrid Lee
Learning & Development Manager



Il. Gajah Mada, The Vitka City Complex
Tiban, Batam, Kepulauan Riau 29425
Indonesia

Telp + 62 778 354 0889
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Nomor : 387/SKL/BTP/VII/2024
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08th August 2024

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Mr. Gary Siu

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Renaissance Harbour View Hotel Hong Kong

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Best Regards,



Siska Amelia Maldin, S.Pd., M.Pd.

On Behalf of Director Batam Tourism Polytechnic