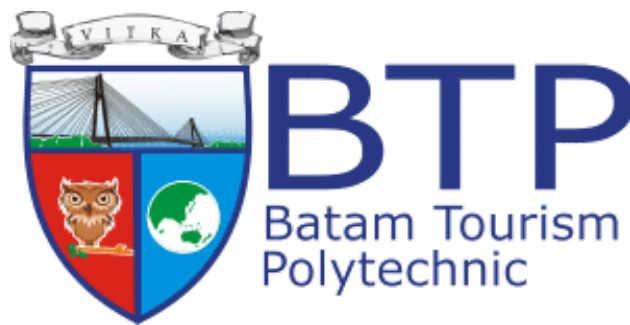


LAPORAN KEGIATAN ON JOB TRAINING / KERJA MAHASISWA
MANAJEMEN KULINER
DI
SHERATON & FOUR POINTS TUNG CHUNG HOTEL HONG KONG

Submitted to Fulfill One of the Requirements
In Completing the Internship Program



Disusun Oleh:

Nicholas
NIM: 2023030012

PROGRAM STUDI MANAJEMEN KULINER
POLITEKNIK PARIWISATA BATAM
2025

HALAMAN PENGESAHAN

HALAMAN PENGESAHAN
Laporan Kegiatan On The Job Training Mahasiswa
Program Studi Manajemen Kuliner
Di
Sheraton & Four Points Tung Chung Hotel Hong Kong

Dengan ini menyatakan, mahasiswa dengan nama

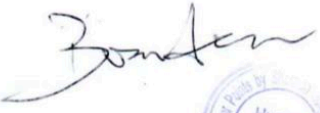
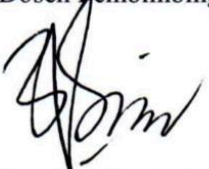
Nama: Nicholas

NIM: 2023030012

Prodi: Culinary Management

Telah melaksanakan OJT di Sheraton & Four Points Tung Chung Hotel Hong Kong selama 6 bulan, mulai tanggal 22 Juli 2024 s/d 21 Januari 2025

Hong Kong, 21 Januari 2024

Mengetahui,	
Learning & Development Manager   Branden Poon	Kepala Prodi Manajemen Kuliner Politeknik Pariwisata Batam   Rosie Oktavia P.R., S.E., MM.Par NIDN. 1007109204
Koordinator OJT Politeknik Pariwisata Batam  Khatir NIK. 2208356	Dosen Pembimbing OJT  Eva Amalia, S.H., M.Si NIDN. 1001036801

**pilih salah satu dan hilangkan yang tidak perlu*

HALAMAN PERNYATAAN KEASLIAN TULISAN

Saya yang bertanda tangan di bawah ini:

Nama : Nicholas

NIM : 2023030012

Program Studi : Manajemen Kuliner

Menyatakan dengan ini sesungguhnya bahwa proyek akhir yang saya tulis ini benar-benar tulisan saya dan bukan plagiasi/falsifikasi/fabrikasi baik sebagian atau seluruhnya.

Apabila dikemudian hari terbukti atau dapat dibuktikan bahwa proyek akhir ini hasil dari plagiasi/falsifikasi/fabrikasi, sebagian atau seluruhnya, maka saya bersedia menerima sanksi atas perbuatan tersebut sesuai dengan ketentuan yang berlaku.

Hongkong, 21 Januari 2025

Yang membuat pernyataan,

Nicholas

KATA PENGANTAR

Dengan memanjatkan segala Puji dan Syukur ke hadirat Tuhan yang Maha Esa, sehingga penulis dapat menyelesaikan magang di Hotel Four Points By Sheraton Hong Kong, Tung Chung dalam waktu 6 bulan tanpa kendala apa pun. Tujuan dibuatnya laporan magang ini adalah untuk memenuhi salah satu syarat penyelesaian magang mahasiswa jurusan Manajemen Kuliner di Politeknik Pariwisata Batam.

Pada kesempatan ini penulis mengucapkan Terima Kasih kepada semua pihak atas segala bantuan, bimbingan, serta pengarahan yang telah diberikan kepada penulis selama penulisan Laporan ini. Ucapan Terima Kasih ini penulis sampaikan kepada yang terhormat :

1. Ibu Siska Amelia Maldin, S.Pd., M.Pd, selaku Direktur Politeknik Pariwisata Batam.
2. Ibu Rosie Oktavia Puspita Rini, S.E., MM.Par selaku Ketua Program Studi Manajemen Kuliner Politeknik Pariwisata Batam.
3. Ibu Eva Amalia, SH., M.Si , selaku Dosen Pembimbing On Job Training yang telah banyak memberi masukan, saran, dan bimbingan selama penyusunan dan penulisan laporan ini.
4. Ibu Gemma Tse selaku *Assistant Human Resources Officer* Hotel Four Points By Sheraton Hong Kong, Tung Chung yang telah membantu dalam memenuhi kebutuhan penulis selama masa *On Job Training* dan memberikan informasi untuk laporan ini.
5. Bapak David R.C Parkin, selaku *Executive Chef* yang telah memenuhi kebutuhan penulis selama masa magang dan telah memberikan kepercayaan kepada penulis untuk bekerja di departemen *Food and Beverages* (kitchen) di Hotel Four Points By Sheraton Hong Kong, Tung Chung.
6. Bapak Wong Chun Ngo Leo, Selaku *Senior Executive Sous Chef* yang telah memberikan banyak pelajaran dan arahan tentang cara bekerja di dapur hotel, dan juga menjadi mitra yang mendukung selama masa *On Job Training* penulis.
7. Seluruh staf *Chinese* dan *Café Lantau* yang telah menerima dan memberikan kepercayaan kepada penulis sebagai mitra kerja, serta memberikan banyak ilmu selama magang.
8. Kedua orang tua penulis yang telah memberikan dukungan dalam segala situasi selama masa *On Job Training*.

Seluruh pihak yang telah membantu secara langsung maupun tidak langsung dalam penyusunan laporan ini. Penulis berharap semoga laporan ini dapat memberikan manfaat bagi yang membacanya.

Hong Kong, 21 Januari 2025

Nicholas

DAFTAR ISI

HALAMAN PENGESAHAN.....	ii
HALAMAN PERNYATAAN KEASLIAN TULISAN.....	iii
KATA PENGANTAR.....	iv
DAFTAR ISI.....	vi
DAFTAR GAMBAR.....	viii
BAB I.....	1
PENDAHULUAN.....	1
A. Latar Belakang.....	1
B. Tujuan Praktek Kerja Nyata.....	2
C. Manfaat Praktek Kerja Nyata.....	2
D. Tempat Pelaksanaan Praktek Kerja Nyata.....	3
E. Waktu Pelaksanaan Praktek Kerja Nyata.....	3
BAB II.....	4
TINJAUAN UMUM TEMPAT MAGANG.....	4
A. Sejarah Sheraton Hotels.....	4
B. Four Points by Sheraton Hong Kong Tung Chung.....	7
1. Sejarah Hotel.....	7
2. Fasilitas Hotel.....	7
BAB III.....	14
PELAKSANAAN PRAKTEK KERJA NYATA.....	14
A. Struktur Organisasi <i>Hot Chinese Section</i>	14
1. Tugas dan Tanggung Jawab.....	14
B. Jadwal Pelaksanaan Magang.....	15
C. Faktor Pendukung dan Penghambat.....	16
1. Faktor Pendukung.....	16
2. Faktor Penghambat.....	16
BAB IV.....	17
PENUTUP.....	17
A. Kesimpulan.....	17
B. Saran.....	17
1. Bagi Hotel.....	17

2. Bagi Mahasiswa/i.....	17
3. Bagi Kampus.....	18
DAFTAR PUSTAKA.....	19
LAMPIRAN.....	20
1. CV dan Cover Letter peserta magang.....	20
2. <i>Letter of Agreement</i>	25
3. Surat keterangan telah melaksanakan magang/referensi dari perusahaan.....	26
4. Sertifikat Magang.....	27
5. Laporan aktivitas magang mingguan / <i>Weekly Log Book</i>	28
6. Laporan aktivitas magang harian / <i>Daily Activities</i>	43
7. Dokumentasi.....	56

DAFTAR GAMBAR

Gambar 1. 1 Logo Hotel Sheraton & Four Points By Sheraton Hong Kong, Tung Chung.....	3
Gambar 2. 1 Sheraton Grand Macao.....	4
Gambar 2. 2 Ernest Henderson.....	4
Gambar 2. 3 Robert Moore.....	4
Gambar 2. 4 Hotel Sheraton Boston 1930an.....	5
Gambar 2. 5 Hotel Sheraton Philadelphia Downtown.....	5
Gambar 2. 6 Best Brews Four Points by Sheraton Manado.....	6
Gambar 2. 7 Four Points Express by Sheraton London Euston.....	6
Gambar 2. 8 Tung Chung Kitchen.....	8
Gambar 2. 9 The Harbour Lounge.....	8
Gambar 2. 10 Sheraton Relax.....	8
Gambar 2. 11 Sheraton Fitness.....	9
Gambar 2. 12 Swimming Pool.....	9
Gambar 2. 13 Traditional Room.....	9
Gambar 2. 14 Traditional Ocean View.....	10
Gambar 2. 15 Ocean View Suite.....	10
Gambar 2. 16 <i>Executive Committee</i>.....	13
Gambar 2. 17 Shimao Group.....	13

BAB I

PENDAHULUAN

A. Latar Belakang

Praktek Kerja Lapangan (PKL) atau *On The Job Training (OJT)* adalah kegiatan pelatihan yang dilakukan di tempat kerja sebenarnya untuk memberikan pengalaman kerja langsung kepada peserta. Kegiatan ini bertujuan meningkatkan kemampuan teknis, praktis dan profesionalisme peserta, serta mempersiapkan mereka untuk karir yang lebih baik. Melalui OJT, peserta dapat memperoleh pengalaman nyata, mengembangkan keterampilan, dan membangun jaringan profesional. Kegiatan ini biasanya diselenggarakan oleh perusahaan, lembaga pendidikan, atau organisasi pelatihan untuk meningkatkan kualitas sumber daya manusia.

Kualitas sumber daya manusia (SDM) memainkan peran kunci dalam operasional hotel dan dapur. Kemampuan teknis, pengetahuan industri *hospitality*, keterampilan komunikasi dan kerja sama, serta sikap profesional sangat penting untuk meningkatkan kualitas pelayanan dan efisiensi.

Kualitas SDM yang baik berdampak positif, seperti meningkatkan kepuasan tamu, membangun reputasi, dan meningkatkan pendapatan. Sementara itu, kualitas SDM yang kurang memuaskan dapat menyebabkan kesalahan, keluhan, dan perputaran karyawan.

Untuk meningkatkan kualitas SDM, strategi efektif meliputi pelatihan, rekrutmen tepat, evaluasi kinerja, pengembangan karir, kompensasi yang memadai dan komunikasi efektif. Investasi pada kualitas SDM membawa manfaat seperti meningkatkan produktivitas, mengurangi biaya pelatihan, meningkatkan retensi karyawan dan membangun reputasi positif.

Dengan ini, untuk mempersiapkan peserta didik pada kampus *Batam Tourism Polytechnic* agar dapat meningkatkan kualitas dan reputasi bagi mahasiswa dan kampus itu sendiri, serta diharapkan dapat memperoleh ilmu yang lebih dan mempersiapkan dirinya untuk terjun ke dunia kerja. Maka diadakanlah program *On The Job Training (OJT)* ini. Hal ini juga merupakan salah satu pemenuhan SKS dan pemenuhan syarat lulus dari program studi D4. *On The Job Training (OJT)* ini dilakukan selama 6 bulan.

Penulis melakukan *On The Job Training (OJT)* di hotel Four Points By Sheraton Hongkong Tung Chung. Disini penulis akan menjelaskan kegiatan yang dilakukan penulis selama melakukan *On The Job Training (OJT)* selama 6 bulan. Dengan adanya kegiatan karya tulis ini penulis diharapkan bisa menerapkan pengetahuan dalam membuat produk hingga memahami operasional hotel dalam dunia kerja nanti.

B. Tujuan Praktek Kerja Nyata

Pada dasarnya *On The Job Training (OJT)* memiliki tujuan sebagai berikut:

1. Mendapatkan ilmu tambahan yang belum pernah didapatkan selama masa perkuliahan.
2. Dapat merealisasikan teori dan praktek yang dipelajari selama masa perkuliahan.
3. Memperoleh pengalaman dan keterampilan selama kegiatan *On The Job Training (OJT)* berlangsung.
4. Mampu bertindak dan berpikir secara realistis dan dapat bertanggung jawab atas pekerjaan yang diberikan.
5. Memberikan gambaran bagi penulis bagaimana cara bekerja yang baik dan benar, sesuai dengan pendidikan yang diperoleh dalam dunia pendidikan atau akademisi.
6. Memperluas pengetahuan dan keterampilan mahasiswa dalam industri pariwisata.
7. Melatih mental, disiplin, dan tanggung jawab.
8. Mengetahui tata cara kerja pembuatan suatu produk F&B.
9. Melatih kerjasama dalam kerja tim.
10. Menjadi salah satu syarat untuk melengkapi program magang di Politeknik Pariwisata Batam.

C. Manfaat Praktek Kerja Nyata

1. Bagi Mahasiswa
 - a. Melatih keterampilan yang didapatkan selama masa perkuliahan.
 - b. Mendukung teori yang didapatkan selama masa perkuliahan.
 - c. Membentuk pola pikir mahasiswa agar terkonstruktif baik serta memberikan pengalaman dalam dunia industri maupun dunia kerja.
 - d. Membentuk pola pikir mahasiswa agar terkonstruktif baik serta memberikan pengalaman dalam dunia industri maupun dunia kerja.
2. Bagi Kampus
 - a. Menambah dan memperluas relasi yang terjadi terhadap pihak kampus dengan pihak hotel.

- b. Memberikan kontribusi dan tenaga kerja bagi perusahaan
 - c. Menambah citra dan popularitas kampus di Masyarakat.
3. Bagi Hotel
- a. Mendapatkan tenaga kerja sementara.
 - b. Memperluas kegiatan Kerjasama.
 - c. Meningkatkan citra hotel di Masyarakat.

D. Tempat Pelaksanaan Praktek Kerja Nyata



Gambar 1. 1 Logo Hotel Sheraton & Four Points By Sheraton Hong Kong, Tung Chung

Nama perusahaan : Four Points By Sheraton Hong Kong, Tung Chung

Hotel Lokasi Perusahaan : Lantau Island, 9 Yi Tung Road Tung Chung, Lantau Island, Tung Chung, Hong Kong

Telepon : +852 2352-8000

Website : <https://www.marriott.com/en-us/hotels/hkgfp-four-points-hong-kong-tung-chung/rooms/>

Penulis melakukan *On The Job Training (OJT)* di Hotel Four Points By Sheraton Hong Kong Tung Chung. Alasan saya untuk memilih hotel ini sebagai tempat magang saya adalah karena pengalaman dari *senior* saya yang telah menjalani magang pada hotel ini, dan menurut beliau hotel ini sangat cocok untuk dijadikan sebagai tempat magang karena dapat belajar ilmu yang banyak beserta pengalaman kerja yang menarik.

E. Waktu Pelaksanaan Praktek Kerja Nyata

Kegiatan ini dilaksanakan selama 6 bulan. Dimulai dari tanggal 22 Juli 2024 hingga tanggal 21 Januari 2025. Dengan jam kerja mulai dari jam 12.45 siang hingga 21.45 malam. Penulis bekerja pada departemen *F&B Product (Western Kitchen)*.

BAB II

TINJAUAN UMUM TEMPAT MAGANG

A. Sejarah Sheraton Hotels



Gambar 2. 1 Sheraton Grand Macao

Sheraton Hotels & Resorts adalah salah satu jaringan hotel dari Amerika Serikat yang telah berdiri sejak 1937, menjadikannya sebagai salah satu jaringan hotel tertua di dunia. Setelah beroperasi sebagai perusahaan mandiri selama tiga dekade, Sheraton berganti status menjadi anak perusahaan setelah diakuisisi oleh ITT Corporation pada tahun 1968. Setelah beberapa kali berpindah induk perusahaan, Sheraton saat ini berada di bawah payung Marriott International, perusahaan perhotelan terbesar di dunia.



Gambar 2. 2 Ernest Henderson Gambar 2. 3 Robert Moore

Pada tahun 1933, dua murid Universitas Harvard, Ernest Henderson dan Robert Moore, membeli hotel pertama mereka, Continental Hotel, di Cambridge, Massachusetts. Empat tahun kemudian, mereka mendirikan Standard Equities

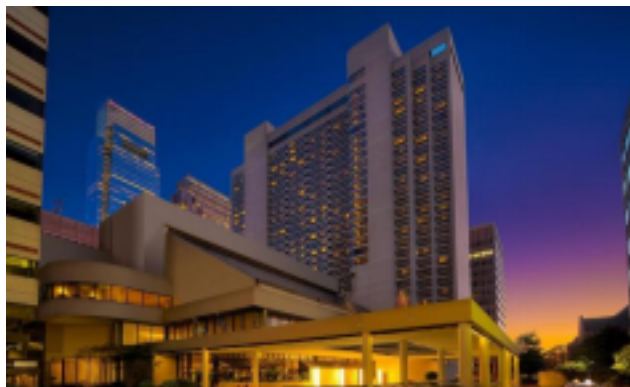
Corporation, hasil gabungan dari Standard Investing Corporation dan International Equities Corporation, sebagai pengelola bisnis hotel mereka. Di tahun yang sama, mereka membeli hotel kedua mereka, sebuah bekas apartemen bernama Stonehaven Hotel, di Springfield, Massachusetts. Secara resmi, Sheraton menjadikan tahun 1937 sebagai tahun lahirnya perusahaan tersebut.



Gambar 2. 4 Hotel Sheraton Boston 1930an

Pada tahun 1939, Henderson dan Moore membeli hotel ketiga mereka di Boston. Hotel tersebut memiliki papan elektrik bertuliskan "Hotel Sheraton" di atasnya. Dikarenakan faktor biaya, mereka sepakat untuk membiarkan papan tersebut berdiri dan menamai seluruh hotel yang mereka akuisisi selanjutnya dengan nama "Sheraton". Hotel Sheraton pertama tersebut lepas dari jaringan Sheraton pada tahun 1950 dan saat ini digunakan sebagai asrama mahasiswa Universitas Boston bernama Kilachand Hall.

Pada tahun 1946, Standard Equities Corporation bergabung dengan United States Realty and Improvement Corporation untuk membentuk Sheraton Corporation of America. Mereka menjadi perusahaan perhotelan pertama yang melantai di Bursa Efek New York pada tahun 1947.



Gambar 2. 5 Hotel Sheraton Philadelphia Downtown

Sheraton memperluas usaha mereka ke luar negeri pada tahun 1949, dengan pembelian jaringan Ford Hotels asal Kanada. Pada tahun 1956, mereka membeli Eppley Hotel Company yang saat itu merupakan perusahaan hotel terbesar di Amerika Serikat, disusul dengan perambatan pada bisnis motel. Pada tahun 1957, Sheraton mendirikan hotel baru pertama mereka, Philadelphia Sheraton Hotel.



Gambar 2. 6 Best Brews Four Points by Sheraton Manado

Pada tahun 1995, Sheraton, yang saat itu berada di bawah naungan ITT Corporation, meluncurkan merek baru bernama Four Points by Sheraton untuk menggantikan gelar Sheraton Inn di beberapa hotel mereka. Hotel-hotel ini umumnya berbintang 3 atau 4, sementara hotel-hotel Sheraton berbintang 5. Four Points bergabung dengan Starwood setelah mereka membeli ITT Sheraton pada tahun 1998. Salah satu program khas Four Points adalah Best Brews, yang menawarkan tamu untuk mencicipi bir lokal.



Gambar 2. 7 Four Points Express by Sheraton London Euston

Marriott International membeli Starwood pada tahun 2016. Four Points selanjutnya berada di bawah payung Marriott dengan kategori "Classic Select", bersama dengan merek-merek menengah Marriott lain seperti Courtyard dan Fairfield. Pada bulan September 2023, Marriott meluncurkan merek bernama

Four Points Express by Sheraton, dengan properti pertamanya di Bursa. Merek ini mematok harga lebih rendah dibanding Four Points.

B. Four Points by Sheraton Hong Kong Tung Chung

1. Sejarah Hotel

Pada bulan April 1995, ITT Sheraton memperkenalkan merek Four Points by Sheraton untuk menggantikan peruntukkan hotel-hotel tertentu sebagai Sheraton Inns. Namun pada tahun 1998 Starwood Hotel & Resort mengambil ahli Perusahaan ITT Sheraton. Pada awal 2000-an, merek hotel berukuran sedang, terjangkau, dan layanan lengkap ini mengoperasikan sekitar 135 properti di sekitar 15 negara, terutama di Amerika Serikat.

Pada tahun 2000, Starwood meluncurkan kembali Four Points by Sheraton sebagai jaringan hotel mewah utama untuk pelancong bisnis dan rekreasi. Hotel ini telah meluncurkan program Best Brews yang menawarkan kesempatan untuk mencicipi bir kerajinan lokal. Pada tahun 2016, Marriott International membeli Starwood, menjadikan Four Points sebagai jaringan hotel saudara dari jaringan-jaringan hotel ekonomi Marriott yang dahulu dianggap sebagai pesaing Four Points, seperti Courtyard by Marriott dan Fairfield by Marriott.

Starwood Hotels mempromosikan sebuah program di Four Points dengan menawarkan program seperti Best Brews dan Four Pies. Program ini (dan yang lainnya) dirancang untuk memberi pengalaman bagi tamu hotel daripada mendapat sebuah kamar hotel. Smith Travel Research mengklasifikasikan Four Points sebagai "*Upscale*" di mana Westin dan Sheraton dikategorikan sebagai "*Upper Upscale*". Four Points juga memiliki sebuah "*Best Brews Program*" dan Pimpinan Koki, Scott Kerkmans yang memilih *Craft Beer* sebagai bir yang disajikan di hotel ini.

2. Fasilitas Hotel

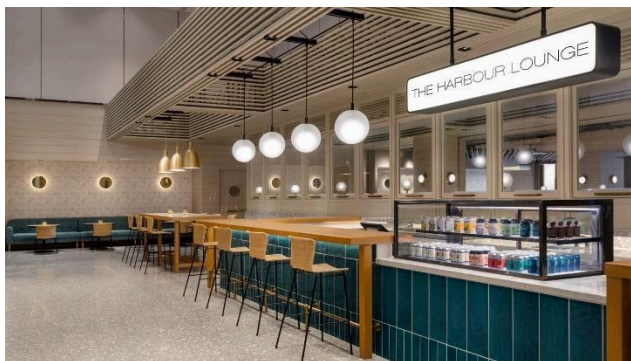
Berikut ini merupakan fasilitas-fasilitas hotel yang disediakan hotel Four Points By Sheraton Hong Kong Tung Chung:

- Tung Chung Kitchen, menyediakan buffet *breakfast*, *lunch*, dan *dinner*. Dimana *breakfast* beroperasi dari pukul 07.00-10.30 (*weekdays*) 07.00-11.15 (*weekends*). *Lunch* beroperasi dari pukul 12.00-14.00. *Dinner* beroperasi pukul 18.00-21.00.



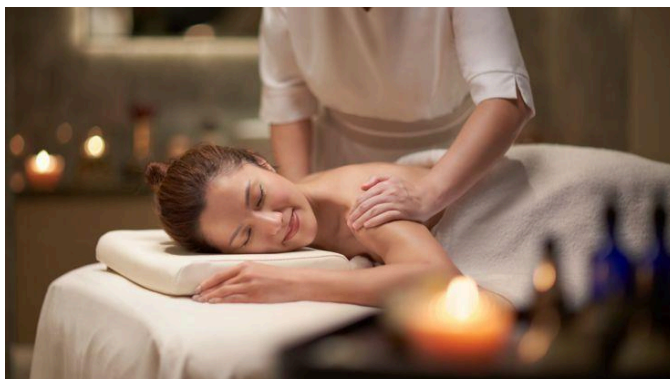
Gambar 2. 8 Tung Chung Kitchen

- The Harbour Lounge, diperuntukan untuk tamu yang ingin bersantai atau sekedar menikmati *afternoon tea*. Lounge beroperasi mulai pukul 11.30-21.00.



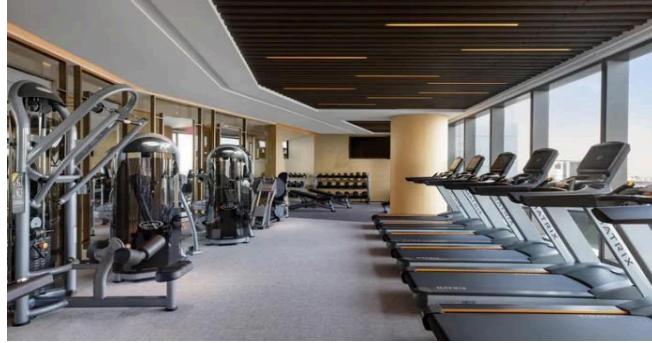
Gambar 2. 9 The Harbour Lounge

- Sheraton Relax, fasilitas yang menyediakan *Traditional Swedish Massage*, *Aromatherapy Massage*, *Deep Tissue Massage*, dan *steam room*. Fasilitas ini merupakan fasilitas *sharing* dengan Sheraton Hong Kong Tung Chung Hotel.



Gambar 2. 10 Sheraton Relax

- Sheraton Fitness, merupakan salah satu dari fasilitas *sharing* dengan Sheraton Hong Kong Tung Chung Hotel. Buka setiap hari selama 24 jam.



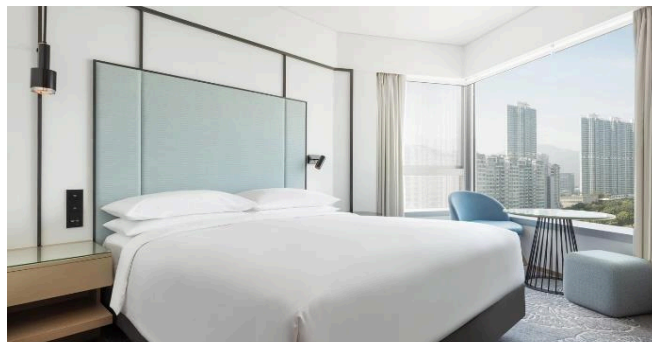
Gambar 2. 11 Sheraton Fitness

- Swimming, merupakan fasilitas kolam renang *outdoor* dan juga termasuk fasilitas *sharing*. Buka dari pukul 8.00-20.00.

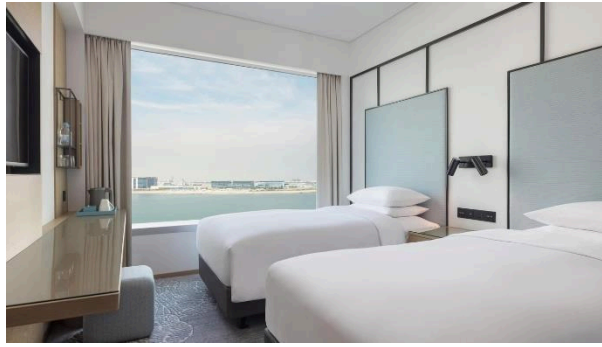


Gambar 2. 12 Swimming Pool

- Guest Room, memiliki 3 jenis tipe kamar. Traditional Room, Traditional Ocean View, dan ocean view suite. Masing-masing tipe kamar memiliki pilihan *king bed* dan *twins bed*.



Gambar 2. 13 Traditional Room



Gambar 2. 14 Traditional Ocean View



Gambar 2. 15 Ocean View Suite

C. VISI DAN MISI HOTEL SHERATON & FOUR POINTS BY SHERATON HONG KONG

1) Sheraton Core Values :

- Welcoming : Inviting, Warm and inclusive, *we welcome the world.*
- Assured : A trusted legacy with over 80 years of expertise and leadership in service, hospitality and community, Sheraton stands for *reliability, familiarity and excellence.*
- Community : *Sheraton is at the heart of a global and inclusive community.*

The connector and facilitator of collective Power, we bring people together.

2) Sheraton Positioning : The World's Gathering Place

Sheraton unifies the world and empowers the collective to come together and thrive.

We are for the community over the individual.

The team over the star.

we invite we welcome we connect

EFFORTLESSLY BECAUSE IT'S IN OUR DNA

A space of permission and comfort, Sheraton is a place where experience where experiences are shared and where you feel like you belong. We are where locals feel like guests and guests feel like locals.

SHERATON IS WORLD'S GATHERING PLACE

3) Four Points Core Values

- Honest
- Uncomplicated
- Comfort

4) Four Points Brand Mission :

Where timeless classics are woven with modern details.

Where business meets pleasure.

Where even when you're global, you can experience the local.

Designed for the independent traveler seeking balance, there's Four points.

Travel that suits your style.

Travel reinvented.

D. THE GOLDEN STANDARDS

“The Golden Standards” tergabung dari berbagai filosofi bagaimana cara melayani tamu serta pedoman perusahaan yang harus diterapkan dan diingat oleh setiap staff yang bekerja di hotel Sheraton & Four Points by Sheraton Hong Kong, Tung Chung Hotel. “The Golden Standards” berfungsi sebagai pedoman dan petunjuk yang digunakan untuk menjalankan tugas dan tanggung jawab di hotel, yaitu:

Sheraton sees the world

Through the lens of community

Together , we are better

Four Points by Sheraton provides a place

Where business meets pleasure and

Offers a chance to kick back and

Relax for a greater travel experience.

Our primary goal is to ensure that every associate

Feels valued and motivated to provide

Exceptional service to our guests.

We highly encourage you to share your ideas and inspire one another

We aim to improve our service efficiency,

Guest satisfaction and associate loyalty.

I am thrilled to connect with

Each of you and listen to your invaluable suggestions.

F. ORANG-ORANG/LEMBAGA YANG MENDIRIKAN SHERATON & FOUR POINTS

Sheraton Hong Kong Hotel & Towers dimiliki oleh Marriott International, yang mengelola merek Sheraton di seluruh dunia. Marriott merupakan salah satu perusahaan perhotelan terbesar yang memiliki berbagai merek hotel. Berikut merupakan struktur organisasi yang ikut serta mengembangkan Sheraton Hong Kong Hotel & Towers.



Gambar 2. 16 Executive Committee

Namun, Sheraton Hong Kong Hotel & Towers merupakan bagian dari proyek pengembangan yang besar yang melibatkan *Shimao Group*. Shimao Group adalah perusahaan pengembang real estat yang aktif di Hong Kong dan daratan Cina, dan mereka terlibat dalam berbagai proyek, termasuk hotel dan kompleks komersial. Kerja sama ini biasanya mencakup aspek perencanaan, pembangunan, dan manajemen properti. Berikut merupakan jajaran pemegang saham mayoritas *Shimao Group*.

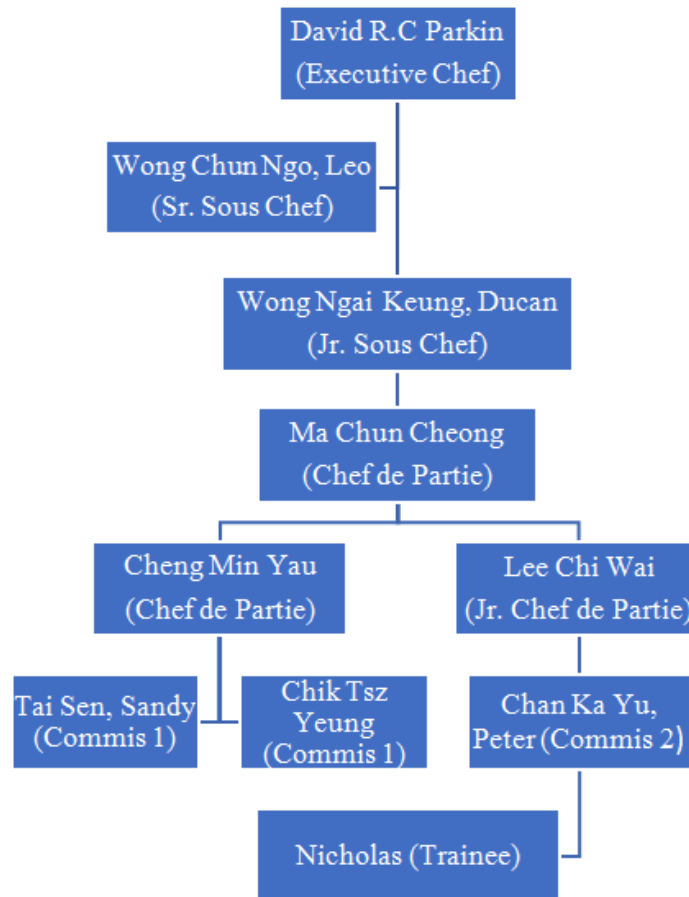


Gambar 2. 17 Shimao Group

BAB III

PELAKSANAAN PRAKTEK KERJA NYATA

A. Struktur Organisasi *Hot Chinese Section*



1. Tugas dan Tanggung Jawab

- *Executive Chef*, memiliki tugas menentukan dan menerapkan kualitas standar makanan dan lingkungan *kitchen*, membuat menu baru, mengembangkan menu yang sudah ada, menentukan harga penjualan dari produk yang dibuat.
- *Sr Sous Chef*, bertugas untuk membantu pekerjaan *executive chef* dan menggantikan *executive chef* jika sedang tidak hadir. Memiliki peran sebagai tangan kanan dari *executive chef*. Bertanggung jawab sepenuhnya terhadap

operasional dan administrasi seperti *food control*, *quality control*, dan *food cost* yang sesuai dari arahan *executive chef*.

- *Jr Sous Chef*, bertugas untuk menggantikan *Sr Sous Chef* ketikas sedang tidak hadir, serta bertugas untuk menjaga area seluruh dapur maupun *section* agar dapat berjalan dengan semestinya.
- *Chef de Partie*, memiliki tanggung jawab pada suatu *section* di dapur , memastikan semua arahan yang diberikan berjalan dengan baik dan benar.
- *Commis 1 dan 2*, bertugas menjalankan dan mengerjakan semua pekerjaan dan arahan yang diberikan oleh *Chef de Partie*.
- *Trainee* bertugas untuk membantu meringankan pekerjaan *Commis* dan *Chef de Partie*.

B. Jadwal Pelaksanaan Magang

Pelaksanaan magang penulis di Hotel Sheraton & Four Points by Sheraton Hong Kong, Tung Chung dimulai pada tanggal 22 Juli 2024 Hingga 21 Januari 2025. Penulis ditempatkan di departemen F&B Product (Western Kitchen) yang dimana jam kerja penulis yaitu:

- 1) 12.45 s/d 14.30
 - *Stand by* pada *noodles station* hingga *closing lunch*
 - *Refill* makanan yang tersisa sedikit
 - Membuat beberapa pesanan menu *a la carte*
- 2) 14.30 s/d 16.00
 - *Closing* dan *cleaning* pada *Chinese hot station*
 - *Refill dimsum* untuk menu *morning breakfast buffet*
 - Memotong sayuran dan jamur
 - Memotong ikan untuk *dinner buffet*
 - *Refill* bahan-bahan kering
 - Mengganti label-label pada *dry storage & walk-in chiller*
- 3) 16.00 s/d 17.00
 - Jam istirahat
- 4) 17.00 s/d 21.45
 - *Prepare* untuk *dinner buffet*
 - Menyiapkan bahan-bahan makanan untuk *display*
 - Membantu *chef* dalam menyiapkan makanan
 - *Stand by* pada *noodles station* hingga *closing dinner*
 - *Serve* tamu dengan lobster panggang
 - *Closing* dan *cleaning* pada *Chinese hot station*

C. Faktor Pendukung dan Penghambat

1. Faktor Pendukung

- Dukungan dari staff yang selalu sabar mengajarkan penulis selama masa *On The Job Training (OJT)* Four Points By Sheraton Hong Kong Tung Chung memiliki bahan dan alat yang mendukung berjalannya kegiatan operasional.
- Memiliki kerja sama team yang sangat baik.

2. Faktor Penghambat

- Perbedaan Bahasa yang menghambat komunikasi.
- Kurangnya jumlah Staff sehingga menyebabkan banyak pekerjaan yang kurang optimal
- Perbedaan pendapat antar staff. Setiap staff memiliki pengalaman dan cara tersendiri untuk melakukan pekerjaan atau menyelesaikan masalah yang terjadi.

BAB IV

PENUTUP

A. Kesimpulan

Setelah penulis melakukan *On The Job Training (OJT)* selama kurang lebih 6 bulan dapat ditarik kesimpulan bahwa program ini memberikan manfaat yang besar yang di daparkan penulis. Penulis mendapatkan ilmu baru diluar dari teori yang dipelajari selama pembelajaran di kampus. Selain itu program ini juga menambah pengalaman penulis dan dapat melatih secara mental dan fisik penulis untuk mempersiapkan diri untuk menyesuaikan diri di dunia kerja yang sebenarnya. Penulis juga dipaksa untuk mengerti kualitas dan kuantitas kerja secara professional.

Selama melaksanakan *On The Job Training (OJT)* di Four Points By Sheraton Hong Kong Tung Chung seluruh staff sangat membantu penulis dalam melaksanakan program ini. Hal ini sangat membantu penulis untuk belajar dan beradaptasi dengan lingkungan kerja. Selain itu program wajib ini dilakukan penulis untuk menyelesaikan Pendidikan D4 di Batam Tourism Polytechnic.

B. Saran

Berdasarkan pengalaman penulis selama melakukan *On The Job Training (OJT)*, penulis memiliki beberapa saran bagi:

1. Bagi Hotel

- Menambah Staff agar dapat mengoptimalkan pembuatan produk.
- Lebih memperhatikan jam kerja staff dan trainee.
- Memberikan penghargaan bagi staff dan trainee yang outstanding.

2. Bagi Mahasiswa/i

- Sebaiknya mahasiwa/I memiliki rasa ingin tau yang besar untuk belajar lebih.
- Sebaiknya mahasiswa/I dapat menjaga perilaku selama melakukan *On The Job Training (OJT)*
- Sebaiknya mahasiswa/I memperluas relasi selama melakukan *On The Job Training (OJT)*

3. Bagi Kampus

- Memperluas hubungan kerja sama antar hotel.
- Melakukan fast respond terkait kebutuhan mahasiswa/i
- Menjalin relasi yang baik dengan hotel.
- Memberikan kesempatan mahasiswa/I semester akhir untuk dapat memperpanjang kontrak *On The Job Training (OJT)* terutama mahasiswa/I yang melakukan *On The Job Training (OJT)* diluar negeri.
- Hendaknya kampus memiliki agenda monitoring dan regulasi yang jelas.

DAFTAR PUSTAKA

- C, Devina. (2021). Pengertian Magang: Tujuan, dan Manfaatnya. Diakses pada 21 Agustus 2024, dari <https://www.gramedia.com/literasi/hymne-guru/>
- Ho, Amy., Soh, Mandy. (2020). Sheraton Hong Kong Tung Chung Hotel Opens in Picturesque Lantau Island. Hong Kong. Marriot International. Diakses pada 14 Oktober 2024, dari <https://news.marriott.com/news/2020/12/01/sheraton-hong-kong-tung-chung>
<https://news.marriott.com/news/2020/12/01/sheraton-hong-kong-tung-chung-hotel-opens-in-picturesque-lantau-island>
- Wikipedia. (2024). Sheraton Hotels and Resorts. Diakses pada 16 Oktober 2024, dari https://en.wikipedia.org/wiki/Sheraton_Hotels_and_Resorts

LAMPIRAN

1. CV dan Cover Letter peserta magang



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>

APPLICATION LETTER ON THE JOB TRAINING



I, the undersigned below apply for On the Job Training and willing to follow and comply on every procedures and rules that is applied in Hotel and Batam Tourism Polytechnic.

Name : Nicholas
Student Number : 2023030012
Passport / ID Card Number : X2577880 / 2171100308059006
Study Program : Culinary Management
Hotel : Sheraton & Four Points Tung Chung
Hotel Hong Kong
OJT Program (Department) : Kitchen Department
Period : July 2024 – December 2024

Batam, 1st March 2024

Known by,
Head of Study Program
Culinary Management

Rosie Oktavia P R., MM.Par
NIDN / NIK : 1007109204

Proposed by,
Student,

Nicholas
SN : 2023030012



CURRICULUM VITAE

BIODATA MAHASISWA

FULL NAME / NAMA LENGKAP NICHOLAS		PLACE & DATE OF BIRTH / TEMPAT & TGL. LAHIR BATAM, 03 RD OF AUGUST 2005	
SEX JENIS KELAMIN ☒ MALE ☐ FEMALE LAKI-LAKI PEREMPUAN	NATIONALITY KEBANGSAAN INDONESIA		HEIGHT TINGGI BADAN 180 CM
STUDENT ID NIM 2023030012	RELIGION AGAMA BUDDHIST		WEIGHT BERAT BADAN 68 KG
HOME ADDRESS / ALAMAT Pelita 6 gg. Samping Sat Nusa No. 3, Kel. Kampung Pelita, Kec. Lubuk Baja, Kota Batam, Kepulauan Riau, 29443			EMAIL / EMAIL nicholas03081997@gmail.com
MOBILE NO. No. PONSEL +62 895-6310- 83659		HOME PHONE NO. No. TELPON RUMAH +62 895-3403-36774	
POSITION PRACTICAL TRAINING DESIRED (max. 2 divisions in 1 Department Head) ☒ Kitchen Division ☒ Pastry Division ☐ Restaurant Division ☐ Bar Division ☐ Front Office Division ☐ Housekeeping Other ..			
FORMAL EDUCATION / PENDIDIKAN FORMAL			
From <i>Dari</i>	To <i>Hingga</i>	School/Academy/University <i>Sekolah/Akademi/Universitas</i>	
2011	2017	Maitreyawira Primary School, Batam	
2017	2020	Maitreyawira Junior High School, Batam	
2020	2023	Maitreyawira High School, Batam	
2023	Present	Batam Tourism Polytechnic	
LANGUAGES BAHASA		Ability Kemampuan	
English Bahasa Inggris		☐ Fair Biasa ☒ Fluent Lancar	
Mandarin Bahasa Mandarin		☒ Fair Biasa ☐ Fluent Lancar	
Chinese (Teochew) Bahasa Teochew		☐ Fair Biasa ☒ Fluent Lancar	
Bahasa Indonesia Bahasa Indonesia		☐ Fair Biasa ☒ Fluent Lancar	
WORKSHOP OR COURSES PELATIHAN/KURSUS YANG PERNAH DIKUTI		Year Tahun	Place Tempat
SEMINAR ABOUT ON THE JOB TRAINING		2023 & 2024	DEMO KITCHEN BTP
HOSPITALITY DEVELOPMENT PROGRAM		2023	AUDITORIUM ITEBA
PART-TIME WORKER AS A WAITER		2021 - PRESENT	VISTA HOTEL & RESTAURANT HARMONI ONE CONVENTION HOTEL

DAILY WORKER AS A COOK HELPER	PRESENT	GRAND ESKA HOTEL & SUITES BATAM
DAILY WORKER AS A KITCHEN HELPER	2023	ASTON HOTEL BATAM
CASUAL AS A COOK HELPER	2023	ASIALINK BY PRASANTHI BATAM
SKILLS / KETERAMPILAN		
COMPUTER KOMPUTER ☐ MS. Office ☐ Adobe Photoshop ☐ Corel Draw ☐ Canva	☒ Typewriting Mengetik	☒ Hotel Skills Keterampilan Hotel
HEALTH / KESEHATAN		
How is your health? <i>Bagaimana kesehatan anda?</i>	☒ Excellent Sangat Baik	☐ Good Baik
Do you have any physical disability? E.g. Limbs, Sight, Hearing, etc Adakah anda mengalami cacat fisik? Seperti lumpuh, cacat penglihatan, pendengaran, atau lainnya	☐ Yes, please explain Ya, tolong jelaskan	☒ No Tidak
Have you ever had any operations or serious disease? Apakah anda pernah menjalani operasi pembedahan atau mengidap penyakit serius?	☐ Yes, please explain Ya, tolong jelaskan	☒ No Tidak
Do you suffer from any disease that requires medication? Adakah anda mengidap sebarang penyakit yang memerlukan obat-obatan?	☐ Yes, please explain Ya, tolong jelaskan	☒ No Tidak
Are you pregrant? Apakah anda sedang mengandung?	☐ Yes, please explain Ya, tolong jelaskan	☒ No Tidak
FAMILY / KELUARGA		
Name <i>Nama</i>	Relationship <i>Hubungan</i>	Home Address <i>Alamat Rumah</i>
Tarman	Father	Pelita 6 gg. Samping Sat Nusa No. 3
Su Cen	Mother	Pelita 6 gg. Samping Sat Nusa No. 3
DECLARATION / PERNYATAAN		
☒ I HEREBY DECLARE THAT THE INFORMATION GIVEN IS COMPLETE AND ACCURATE TO THE BEST OF MY KNOWLEDGE. I REALIZE THAT ALL MATERIALS SUBMITTED IN SUPPORT OF MY APPLICATION FOR ADMISSION BECOME THE PROPERTY OF YOUR HOTEL. I AM AWARE THAT ANY MISREPRESENTATION OR MISSION OF FACTS IN MY APPLICATION WILL JUSTIFY THE DENIAL OF ADMISSION, THE CANCELLATION OF ADMISSION OR EXPULSION. Dengan ini saya menyatakan dengan sesungguhnya bahwa semua informasi yang saya sampaikan dalam dokumen ini adalah benar dan akurat. Saya menyadari bahwa semua dokumen yang saya gunakan untuk menunjang aplikasi pendaftaran ini menjadi milik hotel. Apabila diketemukan penipuan/pemalsuan atas informasi yang saya sampaikan, saya bersedia dikenakan sanksi.		



Batam, 1st March 2024

A handwritten signature in black ink, consisting of a series of loops and strokes, is positioned above the name "Nicholas".

(Nicholas)

2. Letter of Agreement



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

Email: intro@btp.ac.id
<https://btp.ac.id>

16 July 2024

Nomor : 425/SKL/BTP/VII/2024
Subject : Statement Letter for OJT

To

Mr. Patrick Chan

Director of Human Resources

Sheraton & Four Points by Sheraton

Hong Kong Tung Chung

9 Yi Tung Road, Tung Chung, Lantau Island, N.T.,

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 : Nicholas
NIM : 2023030012
Position : F&B Product

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 7/23/2024 until 1/19/2025. We hope that our student may contribute their skill and knowledge and gain experience during training.

We feel so 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



Scanned with CamScanner

3. Surat keterangan telah melaksanakan magang/referensi dari perusahaan



January 28, 2025

TO WHOM IT MAY CONCERN

This is to certify that Mr. Nicholas, holder of Indonesian Passport No. X2577880, was in the employment of the Sheraton & Four Points by Sheraton Hong Kong Tung Chung as:

<u>Job Title</u>	<u>Department</u>	<u>From</u>	<u>To</u>
Student Trainee	Western Kitchen	July 24, 2024	January 21, 2025

During the internship period, he had performed to our satisfaction. We would like to take this opportunity to extend to him our appreciation from the Sheraton & Four Points by Sheraton Hong Kong Tung Chung and we wish him all the best in his future endeavors.

Yours sincerely
Brand Rise Limited

Branden Poon
Learning & Development Manager

PC/BP/EL/gt

SHERATON & FOUR POINTS BY SHERATON
HONG KONG TUNG CHUNG
9 Yi Tung Road,
Tung Chung, Lantau Island, N.T., Hong Kong
SHERATON | Sheraton.marriott.com
FOUR POINTS BY SHERATON | Four-points.marriott.com

4. Sertifikat Magang



5. Laporan aktivitas magang mingguan / *Weekly Log Book*

**LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
SHERATON & FOUR POINTS TUNG CHUNG HOTEL HONG KONG**

LEMBAR PENGESAHAN

Disusun oleh : **Nicholas**

2023030012

Telah disetujui oleh

Dosen Pembimbing Magang	Supervisor Dept. Kitchen
	
Eva Amalia, S.H., M.A. NIDN. 1002036801	WONG CHUN HO Se Sous Chef

Mengetahui,

Kepala Program Studi Manajemen Kuliner




Rosie Oktavia Puspita Rini, MM.Par
NIDN : 1007109204

LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA

**SHERATON & FOUR POINTS BY SHERATON HONGKONG TUNG CHUNG
HOTEL**

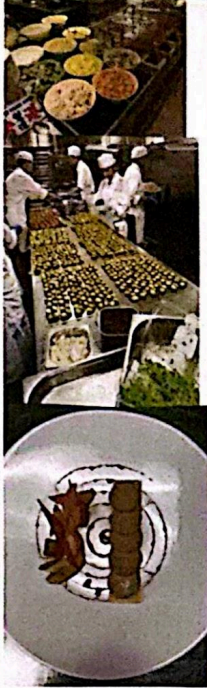
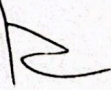
Nama : Nicholas
NIM : 2023030012

DATE	ACTIVITIES	PICTURE	SIGNATURE
24 July – 28 July 2024 (Week 1)	● Orientation Day ● Learning how the kitchen works ● Meet new work partner ● Introduction about kitchen menu ● Learn to plating <i>a la carte</i> ● Learn and memorize each menu in the Chinese cuisine ● Cleaning the kitchen and closing		

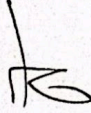
29 July – 04 August 2024 (Week 2)	● Stand by and helping the soup section. ● Crack ± 6 cartons of egg for 2 days ● Picking mint leaf approximately 2kg per day ● Learn to cut rice cakes and serve ● Learn to be a cook helper ● Filling 10kg of ice each day ● Picking approximately 4kg of vegetables ● Refilling sauces needed to cook.	 	
05 August – 11 August 2024 (Week 3)	● Peeling 5kg of lotus roots ● Helping the <i>dimsum</i> team to serve the food ● Prepare rice cakes for <i>a la carte</i> ● Refill 10kg of ice ● Picking 3kg of mint leaves ● Crack 6 cartons of eggs and separate from the white	 	

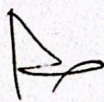
	● Helping to cleaning and closing the kitchen area		
12 August – 18 August 2024 (Week 4)	● Peeling 5kg of potato ● Peeling 3kg of asparagus ● Picking 2kg of mint leaves ● Cutting 10kg of mushrooms ● Refill 10kg of ice ● Plating <i>a la carte</i> menu dishes ● Cracking 6 cartons of eggs ● Refilling sauces and spices		
19 August – 25 August 2024 (Week 5)	● Helping the soup team for preparation ● Helping the hot kitchen to prepare ● Plating 70 plate of <i>a la carte</i> menu dishes in a week ● Refill 15kg of ice ● Peeling 3kg of asparagus ● Cracking 6 cartons of eggs ● Peeling crab meat about 400gr		

	● Cutting rice cakes for a <i>la carte</i> menu		
26 August – 01 September 2024 (Week 6)	● Portioning rice noodles, rice cakes, and egg noodles for a <i>la carte</i> menu dishes ● Peeling 10 chicken fur from its skin ● Picking 2kg of mint leaves ● Crack 6 cartons of eggs ● Refill sauces and spices ● Refill 15kg of ice ● Plating 70 plate of a <i>la carte</i> menu dishes in a week ● Helping cleaning and closing the kitchen		

02 September – 08 September 2024 (Week 7)	● Moving to <i>Café Lantau</i> Chinese section ● Try to adapt with new associates and new place ● Learn some Chinese cuisine ● Learn how to setup buffet lunch and dinner ● Learn to make Chinese <i>a la carte</i> menu ● Learn to descale garoupa fish ● Learn how to stand by at noodles station		
09 September – 15 September 2024 (Week 8)	● Try to cleaning and closing section by myself ● Setup buffet lunch and dinner by myself ● Try to cut BBQ meat ● Learn new cutting skills ● Cutting 5kg of vegetables ● Cutting 5kg of mushrooms		

	● Peeling 5kg of carrots		
16 September – 22 September 2024 (Week 9)	● Descale 6 garoupa fish per day ● Try to learn to make the Chinese soup ● Make <i>a la carte</i> Chinese menu by myself ● Helping the chef to prepare the <i>a la carte</i> ingredients ● Cleaning trolley ● Vacuum big trays of chicken ● Vacuum big trays of shrimps		
23 September – 29 September 2024 (Week 10)	● Stand by at noodles station ● Prepare for opening the lunch and dinner buffet ● Refilling Sauces and dry ingredients (Salt, Sugar, Flour) ● Washing vegetables ● Cutting meat for Chinese BBQ buffet ● Learn new buffet menu ● Learn some western <i>a la carte</i> menu		

	● Making some <i>a la carte</i> menu		
30 September – 06 October 2024 (Week 11)	● Making western <i>a la carte</i> menu ● Making chinese <i>a la carte</i> menu ● Descale 7 fish of garoupa fish per day ● Helping the western section to prepare for opening buffet ● Learn how to wok ● Learn how to cook properly ● Making the Chinese soup ● Cleaning trolley ● Cutting 10kg of vegetables ● Cutting 10kg of mushrooms ● Cutting 5kg of tofu ● Washing vegetables		

07 October – 13 October 2024 (Week 12)	● Cracking 30 eggs per day ● Stand by at the noodles stations ● Cleaning and closing the lunch buffet and dinner buffet ● Cleaning trolley ● Cleaning the table, counter top, and the fridge ● Changing label at Chinese sections, dry store and walk-in chiller ● De scaling 8 fish per day for dinner ● Learn how to plating		
14 October – 20 October 2024 (Week 13)	● Changing label ● Cleaning trolley ● Learn how to make western <i>a la carte</i> ● Making western <i>a la carte</i> menu ● Making chinese <i>a la carte</i> menu ● Stand by at noodles station ● Vacuuming 2 big trays of chicken strips		

	● Making 120 bowls of Chinese soup ● Cracking 30 eggs per day ● Cleaning station and deep cleaning at Chinese station		
21 October – 27 October 2024 (Week 14)	● Preparing Halloween decorations ● Learn new buffet dinner menu ● Preparing lobster for dinner buffet ● Preparing fish for dinner buffet ● Stand by at the noodles station ● Changing labels at dry store and walk-in chiller ● Making 120 bowls of Chinese soup		
28 October – 03 November 2024 (Week 15)	● Preparing Halloween decorations ● Try to stand by at the western sections at dinner buffet ● Vacuuming battered shrimps ● Preparing <i>dimsum</i> for Chinese breakfast		

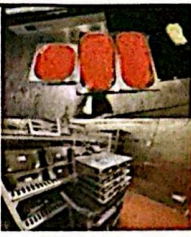
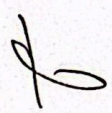
	● Learn some <i>a la carte</i> menu ● Preparing garoupa fish for Chinese dinner buffet ● Stand by passing the lobster		13
04 November – 10 November 2024 (Week 16)	● Stand by at the noodles station ● Changing labels at dry store and walk-in chiller ● Making 120 bowls of Chinese soup ● Cleaning trolley ● Learn how to make western <i>a la carte</i> ● Making western <i>a la carte</i> menu ● Cutting 10kg of vegetables ● Cutting 10kg of mushrooms ● Cutting 5kg of tofu ● Washing vegetables		14
11 November – 17 November 2024 (Week 17)	● Cracking 30 eggs per day ● Stand by at the noodles stations ● Cleaning and closing the lunch buffet and dinner buffet		15

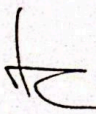
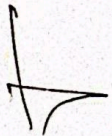


Scanned with CamScanner

	● Cleaning trolley ● Cutting meat for Chinese BBQ buffet ● Learn new buffet menu ● Learn some western <i>a la carte</i> menu ● Making some <i>a la carte</i> menu		
18 November – 24 November 2024 (Week 18)	● Preparing for thanksgiving menu ● Learn how to handle and processing a turkey ● Preparing and baking trays of lobsters ● Vacuuming battered shrimps ● Preparing <i>dimsum</i> for Chinese breakfast ● Making 120 bowls of Chinese soup ● Cleaning trolley		
25 November – 01 December 2024 (Week 19)	● Preparing for thanksgiving menu ● Making the Chinese soup ● Cleaning trolley ● Cutting 10kg of vegetables		

	● Cutting 10kg of mushrooms ● Cutting 5kg of tofu ● Washing vegetables ● Learn new buffet menu ● Learn some western <i>a la carte</i> menu ● Making some <i>a la carte</i> menu		
02 December – 08 December 2024 (Week 20)	● Making 120 bowls of Chinese soup ● Preparing garoupa fish for dinner buffet ● Changing labels ● Cleaning trolley ● Preparing and baking trays of lobsters ● Vacuuming battered chicken ● Cracking 30 eggs per day ● Preparing <i>dimsum</i> for Chinese breakfast		
09 December – 15 December 2024 (Week 21)	● Cutting 10kg of vegetables ● Cutting 10kg of mushrooms ● Cutting 5kg of tofu ● Washing vegetables		

	● Learn new buffet menu ● Learn some western <i>a la carte</i> menu ● Making some <i>a la carte</i> menu ● Cracking 30 eggs per day ● Preparing <i>dimsum</i> for Chinese breakfast		
16 December – 22 December 2024 (Week 22)	● Preparing for Christmas event buffet ● Cutting live lobsters ● Preparing <i>dimsum</i> for Chinese breakfast ● Making 120 bowls of Chinese soup ● Preparing garoupa fish for dinner buffet ● Changing labels ● Cleaning trolley		

23 December – 29 December 2024 (Week 23)	● Preparing for Christmas event buffet ● Cutting live lobsters ● Changing labels at dry store and walk-in chiller ● Making 120 bowls of Chinese soup ● Cleaning trolley ● Making western <i>a la carte</i> menu ● Cutting 10kg of vegetables ● Cutting 10kg of mushrooms		
30 December – 05 January 2025 (Week 24)	● Preparing for New Year event buffet ● Cutting live lobsters ● Preparing garoupa fish for dinner buffet ● Cracking 30 eggs per day ● Stand by at the noodles stations ● Cleaning and closing the lunch buffet and dinner buffet ● Cleaning trolley		

	● Cutting meat for Chinese BBQ buffet		6
06 January – 12 January 2025 (Week 25)	● Stand by at the noodles stations ● Cleaning and closing the lunch buffet and dinner buffet ● Changing labels at dry store and walk-in chiller ● Making 120 bowls of Chinese soup ● Cleaning trolley ● Making some <i>a la carte</i> menu ● Cracking 30 eggs per day ● Preparing <i>dimsum</i> for Chinese breakfast		7

6. Laporan aktivitas magang harian / Daily Activities



DAILY ACTIVITIES

Name : Nicholas
 Student Number : 2023030012
 Department : Kitchen

No.	Day	Date	Section	Activities	Sign (By Hotel)	Note
1.	Wednesday	24/07/24		Orientation Day Chinese Kitchen Introduction		Introduction about Marriott history, vision and mission. Introduction about the Chinese Kitchen (Yue).
2.	Thursday	25/07/24		1. Introduction about the Chinese Kitchen menu. 2. Learn how to plate a Chinese Cuisine.		
3.	Friday	26/07/24		1. Learn and memorize each plate that is used to plate each menu. 2. Learn to prepare things needed to make a dish.		
4.	Saturday	27/07/24		1. Learn to be a cook helper 2. Cleaning the kitchen table.		
5.	Sunday	28/07/24		Day off		

CS Scanned with CamScanner

6.	Monday	29/07/24		1. Helping the soup section. Prepare at least ~ 50 bowls to fill with Pork and Honeydew Melon. 2. Picking mint leaf and separated the big leaves and the small one.		
7.	Tuesday	30/07/24		1. Prepare & Cut Rice cakes and fill in 15 bowls 2. Prepare ~ 10 bowls portion of rice 3. Prepare ~ 10 bowls portion of noodles 4. Refill the sauce for the commis.		
8.	Wednesday	31/07/24		Day off		
9.	Thursday	01/08/24				
10.	Friday	02/08/24		1. Refill all the sauces that is needed for cooking. 2. Refill 4 big bowls of ice 3. Picking 2 bags full of Chinese Kale		
11.	Saturday	03/08/24		1. Peeling ~ 1 kg of Asparagus 2. Refilling 4 big bowls of ice 3. Preparing ~ 10 portions of noodles 4. Picking ~ 3 kg of mint leaves.		
12.	Sunday	04/08/24		1. Crack 6 cartons of egg (288 eggs) 2. Picking ~ 5 kg of Chinese kale 3. Cleaning the kitchen table. 4. Picking ~ 3 kg of mint leaves.		
13.	Monday	05/08/24		1. Prepare and filling the soup bowl (~ 50 bowls) 2. Peeling ~ 5 kg of Lotus Root. 3. Helping the cook (preparing food). Serve at the serving table.		

CS Scanned with CamScanner

14.	Tuesday	06/08/24		1. Helping the dimsum team to bring the food to the server. 2. Preparing 8 bowls of rice cakes. 3. Filling 4 big trays of ice.		
15.	Wednesday	07/08/24		1 Day off		
16.	Thursday	08/08/24				
17.	Friday	09/08/24		1. Picking 3 kg of mint leaves. 2. Peeling 2 kg of Asparagus. 3. Peeling 2 kg of Chinese Kale. 4. Filling 4 big trays of ice.		
18.	Saturday	10/08/24		1. Helping the cook to bring the food to the server. 2. Crack 6 cartons of egg & separate with the egg whites. 3. Refill the sauce and spices.		
19.	Sunday	11/08/24		Statutory Holiday		
20.	Monday	12/08/24		1 Day off		
21.	Tuesday	13/08/24				
22.	Wednesday	14/08/24		1. Filling 3 big trays of ice. 2. Helping wash ~ 2 kg Chinese kale. 3. Separate crab meat from shell. 4. Crack 5 cartons of eggs.		
23.	Thursday	15/08/24		1. Picking 2 kg of mint leaves. 2. Help the soup team to bring the food to the server. 3. Portioning 10 bowls of rice cake, 10 bowls white rice, and 8 bowls of noodle.		

CS Scanned with CamScanner

24.	Friday	16/08/24		Statutory Holiday.		
25.	Saturday	17/08/24		1. Filling 4 big trays of ice. 2. Refill sauce and spices. 3. Cracking 6 cartons of eggs. 4. Helping the hot kitchen (preparation - serving)	fb	
26.	Sunday	18/08/24		1. Helping the dimsum team to prepare things. 2. Picking 2 kg of mint leaves. 3. Practice plating food. 4. Helping Hot Kitchen.	fb	
27.	Monday	19/08/24		1. Helping to plating ~ 15 plate. 2. Helping Soup team to prepare. 1 Day off	fb	
28.	Tuesday	20/08/24		1. Plating ~ 15 plate of Chinese food. 2. Filling 4 big trays of ice. 3. Helping Soup team to prepare. 4. Prepare 10 bowls of rice cakes, 8 bowls of rice.	fb	
29.	Wednesday	21/08/24		1. Cracking 6 cartons of eggs. 2. Picking 3 kg of Chinese kale. 3. Peeling 2 kg of Asparagus. 4. Plating ~ 15 plate of Chinese food.	fb	
30.	Thursday	22/08/24		1. Plating ~ 20 plate of Chinese food. 2. Cleaning the kitchen table. 3. Refilling sauce and spices. 4. Peeling ~ 3 kg of Lotus Roots.	fb	

CS Scanned with CamScanner

31. Friday		23/08/24	1. Cracking ~ 6 cartons of eggs. 2. Peeling 3kg of Asparagus. 3. Plating ~ 25 of Chinese food. 4. Filling 4 big trays of ice.	16	
32. Saturday		24/08/24	1. Helping the soup team to prepare. 2. Prepare ~ 60 bowls of soup. 3. Plating ~ 25 plate of Chinese food. 3. Helping the Hot Kitchen.	16	
33. Sunday		25/08/24	Statutory Holiday		
34. Monday		26/08/24	Day off.		
35. Tuesday		27/08/24	1. Peeling chicken fur & skin. 2. Filling 4 big trays of ice. 3. Cutting ~ 5kg of mushroom. 4. Helping the hot kitchen	16	
36. Wednesday		28/08/24	1. Picking 3kg of Chinese kale 2. Cracking 6 cartons of egg. 3. Helping the hot kitchen. 4. Refill sauces and spices.	16	
37. Thursday		29/08/24	Day off		
38. Friday		30/08/24	1. Picking 5kg of Chinese kale 2. Refill 5 big trays of ice. 3. Plating ~ 10 plate of Chinese food. 4. Cleaning the kitchen.	16	

CS Scanned with CamScanner

39. Saturday	31/08/24		1. Filling sauces and spices. 2. Picking ~ 3kg of Chinese kale. 3. Helping the hot kitchen. 4. Plating ~ 10 plate.		
40. Sunday	01/09/24		Statutory Holiday		
41. Monday	02/09/24		1. Working to cafe (anwai) Chinese kitchen. 2. Learn about the jobless and try to learn things.		
42. Tuesday	03/09/24		1. Working at the noodle stand. 2. Serve about ~ 15 bowl of noodle. 3. Refill sauces and so food. 4. Learn how to doing the kitchen.		
43. Wednesday	04/09/24		1. Serve about ~ 15 bowl of noodle. 2. Prepare fish for dinner. 3. Working at the noodle stand and also working at the lobster stand.		
44. Thursday	05/09/24		Day off		
45. Friday	06/09/24		Day off.		

CS Scanned with CamScanner

46.	Saturday	07/09/24	1. Serving the customers. 2. Making about 20 bowls of noodles. 3. Peeling $\pm$ 1kg of carrot. 4. Closing the kitchen by myself.	12	
47.	Sunday	08/09/24.	1. Making about 25 bowls of noodles. 2. Cutting $\pm$ 1kg of mushroom. 3. the portioning $\pm$ 6kg of noodles. 4. Stand & serve at the lobster stand.	12	
48.	Monday	09/09/24	1. Making about 15 bowls of noodles. 2. Cutting 1kg of tofu. 3. Re-filling noodles & vegetables. 4. Dinner 86 pax	12	
49	Tuesday	10/09/24	1. Mincing $\pm$ 10kg of Garlic. 2. Cutting 1kg of mushroom 3. Making chicken soup 4. Dinner 63 pax	12	
50.	Wednesday	11/09/24	1. Cutting $\pm$ 15kg of chicken legs 2. Refilling Noodles & vegetables. 3. Dinner $\pm$ 40 pax 4. Closing the kitchen.	12	
51.	Thursday	12/09/24	Day off		
52.	Friday	13/09/24	Day off		

CS Scanned with CamScanner

53.	Saturday	14/09/24	1. Lunch $\pm$ 120 pax 2. Prepare soup, fish, vegetables for dinner 3. Helping others at the kitchen 4. Dinner $\pm$ 150 pax 5. Stand and serve at lobster & noodle station.	12	
54.	Sunday	15/09/24	1. Lunch $\pm$ 174 pax 2. Clearing the kitchen area 3. Making the soup and noodles for dinner 4. Dinner $\pm$ 140 pax 5. Closing the kitchen.	12	
55.	Monday	16/09/24	1. Lunch $\pm$ 174 pax 2. Cutting mushrooms, tofu about $\pm$ 5kg each. 3. Cutting & trimming vegetables $\pm$ 2kg. 4. Prepare things for dinner. 5. Dinner $\pm$ 166 pax.	12	
56.	Tuesday	17/09/24	1. Lunch $\pm$ 140 pax 2. Cutting vegetables $\pm$ 5kg. 3. Making soup for dinner 4. Re-filling dishes and spices. 5. Dinner $\pm$ 150 pax.	12	
57.	Wednesday	18/09/24	1. Lunch $\pm$ 150 pax 2. Cutting mushrooms $\pm$ 5kg. 3. Prepare for dinner 4. Stand & serve at noodle bar & lobster stand. 5. Closing & cleaning the kitchen.	12	
58.	Thursday	19/09/24	Day off		
59.	Friday	20/09/24.	1. Prepare for Lunch time. 2. Cutting 3kg of tofu. 3. Crack 1, 1/2 of egg. 4. Prepare fish for dinner time. 5. Closing & cleaning the kitchen.	12	

CS Scanned with CamScanner

60.	Saturday	21/09/24		1. Prepare Lunch: 150 par 2. Cutting 4kg of mushrooms. 3. Cutting 8 fish for dinner. 4. Helping the chef to prepare things. 5. Closing & cleaning the chinese section.	12	
61.	Sunday	22/09/24		Day off		
62.	Monday	23/09/24		1. Prepare Lunch: 50 par 2. Prepare dimsum for tomorrow morning. 3. Prepare the soup for the chinese buffet. 4. Vacuum 10kg of shredded chicken. 5. Closing & cleaning.	12	
63.	Tuesday	24/09/24		1. Prepare lunch: 30 par 2. Prepare dimsum for tomorrow morning 3. Grating the cucumber for the pickled cucumber. 4. Closing & cleaning the sections.	12	
64.	Wednesday	25/09/24		1. Prepare Lunch: 30 par 2. Cutting 4kg of fish for dinner. 3. Chopping 2 Bkg of garlic into thin slices. 4. Stand by at the noodle station. 5. Closing & cleaning the section.	12	
65.	Thursday	26/09/24		1. Prepare dimsum for tomorrow morning. 2. Cutting 5 fish for dinner. 3. Stand by at noodle station. 4. Peeling 4kg of carrots. 5. Closing & cleaning the section.	12	
66.	Friday	27/09/24		Day off.		

CS Scanned with CamScanner

67.	Saturday	28/09/24		Day off		
68.	Sunday	29/09/24		1. Prepare for lunch opening 2. Cutting 5kg of mushrooms 3. Peeling 3kg of carrots 4. Crack 50 eggs. 5. Stand by at the noodles station.	12	
69.	Monday	30/09/24		1. Crack 1 pallet of eggs. 2. Stand by at noodle station. 3. Helping the chef prepare for dinner. 4. Peeling 3kg of carrots. 5. Cut 5 pcs of cucumber. 6. Closing & cleaning the chinese section.	12	
70.	Tuesday	01/10/24		1. Prepare lunch: 120 par 2. Stand by at noodles station. 3. Cleaning & wiping the kitchen counter. 4. Change labels at the chinese section 5. Prepare 6 fish for dinner 6. Closing & cleaning the chinese section.	12	
71.	Wednesday	02/10/24		1. Making 120 bowl of chinese soup for dinner. 2. Stand by at the noodle section. 3. Prepare 7 fish for dinner. 4. Cutting 5kg of tofu. 5. Crack 30 eggs. 6. Closing & cleaning the chinese section.	12	
72.	Thursday	03/10/24		1. Making 100 bowl of chinese soup for dinner 2. Stand by at the noodles section. 3. Wash vegetables for noodles section condiment. 4. Refill 6 types of noodles. 5. Prepare 8 fish for dinner. 6. Closing & cleaning the chinese kitchen.	12	
73.	Friday	04/10/24		Day off		

CS Scanned with CamScanner

74.	Saturday	05/10/24		Day off		
75.	Sunday	06/10/24		Statutory Holiday		
76.	Monday	07/10/24		1. Making 110 bowls of Chinese soup for dinner. 2. Stand by at noodles station. 3. Crack 20 pcs of eggs. 4. Wash vegetables. 5. Learning Chinese a la carte condiments. 6. Closing & cleaning the Chinese section.		
77.	Tuesday	08/10/24		1. Stand by at the noodles station. 2. Peel 3kg of carrots and cutting it. 3. Cut cucumber into bite sized. 4. Prepare 4 fish for dinner. 5. Learning Chinese a la carte condiments. 6. Closing & cleaning Chinese section.		
78.	Wednesday	09/10/24		Day off		
79.	Thursday	10/10/24		Day off.		
80.	Friday	11/10/24		1. Crack 30 pcs eggs. 2. Prepare 12 lunch, opening & dinner. 3. Prepare 5 fish for dinner. 4. Stand by at noodles station. 5. Learning Chinese a la carte condiments. 6. Closing & cleaning Chinese section.		

CS Scanned with CamScanner

81.	Saturday	12/10/24		1. Prepare 100 bowls of Chinese soup for dinner. 2. Crack 40 eggs. 3. Cutting 5kg of mushrooms. 4. Peeling 5kg of carrots. 5. Preparing 10 fish for dinner. 6. Stand by at the noodles station.		
82.	Sunday	13/10/24		1. Stand by at the noodles station. 2. Crack 25 plate of dimsum. 3. Learning to cut duck and chicken. 4. Prepare 10 fish for dinner. 5. Prepare section for dinner. 6. Closing & cleaning the Chinese section.		
83.	Monday	14/10/24		1. Making 100 bowls of Chinese soup for dinner. 2. Stand by at the noodles station. 3. Crack 30 pcs of eggs. 4. Crack 25 plate of dimsum. 5. Prepare 5 fish for dinner. 6. Closing & cleaning the Chinese section.		
84.	Tuesday	15/10/24		1. Making 120 bowls of Chinese soup for dinner. 2. Stand by at the noodles station. 3. Prepare 25 bowls of dimsum. 4. Learning the fish (8 fish). 5. Closing & cleaning the Chinese section.		
85.	Wednesday	16/10/24		1. Making 120 bowls of Chinese soup for dinner. 2. Learning the Chinese BBQ. 3. Prepare 8 fish for dinner. 4. Crack 30 eggs. 5. Cutting vegetables (5kg). 6. Learning & cleaning the Chinese section.		
86.	Thursday	17/10/24		1. Stand by at the noodles station. 2. Crack 25 bowls of dimsum. 3. Prepare 8 fish for dinner. 4. Cutting 5kg of mushrooms. 5. Cutting vegetables (5kg).		
87.	Friday	18/10/24		1. Stand by at the noodles station. 2. Make 120 bowls of Chinese soup. 3. Prepare 8 fish for dinner. 4. Crack 30 eggs. 5. Cutting vegetables (5kg). 6. Learning & closing the Chinese section.		

CS Scanned with CamScanner

88.	Saturday	19/10/24		Statutory Holiday		
89.	Sunday	20/10/24		Day Off		
90.	Monday	21/10/24		1. Making 120 bowls of chinese soup. 2. Stand by at noodle station. 3. Stock 20 dimsum. 4. Prepare 8 fish for dinner. 5. Crack 30 eggs. 6. Cleaning & closing the chinese section.	le	
91.	Tuesday	22/10/24		1. Making 120 bowls of chinese soup. 2. Cutting 5kg of mushrooms. 3. Prepare 8 fish for dinner. 4. Crack 30 eggs. 5. Stand by at the noodle station. 6. Cleaning & closing the chinese section.	le	
92.	Wednesday	23/10/24		Day off		
93.	Thursday	24/10/24		Day off		
94.	Friday	25/10/24		Day off		

CS Scanned with CamScanner

95.	Saturday	26/10/24		Statutory Holiday		
96.	Sunday	27/10/24		1. Making 120 bowls of chinese soup. 2. Stand by at the noodle station. 3. Prepare 8 fish for dinner. 4. Stock 20 bowl of dimsum. 5. Cutting 5kg of vegetable. 6. Cleaning & closing for chinese section.	to	
97.	Monday	28/10/24		Day off		
98.	Tuesday	29/10/24		Day off		
99.	Wednesday	30/10/24		1. Making 120 bowls of chinese soup. 2. Making the condiments for chinese soup. 3. Prepare 8 fish for dinner. 4. Learning how to cutting vegetables and fruits. 5. Cutting 5kg of Mushrooms.	le	
100.	Thursday	31/10/24		1. Learning looking skills and cutting skills. 2. Making / Learning plating for photo shooting. 3. Expose about Chinese cuisine. 4. Stand by at the noodle station. 5. Cleaning and closing the chinese section.	le	
101.	Friday	01/11/24		1. Peeling 3kg of carrots. 2. Cutting 1kg of Onion + 3kg. 3. Prepare 8 fish for dinner. 4. Learn more about Chinese. 5. Stand by at the noodle station.	le	

CS Scanned with CamScanner

102.	Saturday	02/11/24		1. Learn Kitchen Knowledge. 2. Making 120 bowls of Chinese soup. 3. Crack 60 eggs. 4. Stand by of noodles station. 5. Closing & cleaning the Chinese kitchen.	A	
103.	Sunday	03/11/24		1. Learn about Chinese cuisine. 2. Prepare & fish for dinner. 3. Learn how to cook. 4. Learn about western cuisine. 5. Stand by for dinner buffet until closing.	A	
104.	Monday	04/11/24		1. Learn & practice western cuisine. 2. Stock 20 bowl of dimsum. 3. Prepare & fish for dinner. 4. Making western a la carte. 5. Learn about knife skills.	A	
105.	Tuesday	05/11/24		1. Making western a la carte. 2. Making 120 bowls of Chinese soup. 3. Prepare & fish for dinner. 4. Learn about Chinese cuisine. 5. Learn about knife skills.	A	
106.	Wednesday	06/11/24		1. Crack 30 eggs. 2. Cutting 3kg of mushrooms. 3. Preparing 3kg of carrots. 4. Prepare & fish for dinner. 5. Learn about western cuisine.	B	
107.	Thursday	07/11/24		1. Making western a la carte. 2. Making Chinese a la carte. 3. Preparing things for Chinese a la carte. 4. Learning about Chinese cuisine. 5. Learning about knife skills.	B	
108.	Friday	08/11/24		Statutory Holiday		



Scanned with CamScanner

109.	Saturday	09/11/24		Day off		
110.	Sunday	10/11/24		Day off		
111.	Monday	11/11/24		Day off		
112.	Tuesday	12/11/24		1. Making 120 bowls of Chinese soup. 2. Learn about western cuisine. 3. Making western a la carte. 4. Making Chinese a la carte. 5. Stand by for dinner buffet & closing.	A	
113.	Wednesday	13/11/24		Day off		
114.	Thursday	14/11/24		1. Crack 30 eggs. 2. Cutting 3kg of vegetables/mushrooms. 3. Prepare & fish for dinner. 4. Making Chinese a la carte. 5. Learn about Chinese cuisine.	A	
115.	Friday	15/11/24		1. Making 120 bowls of Chinese soup. 2. Stand by of noodles station. 3. Learn about Chinese cuisine. 4. Learn about kitchen operation. 5. Making western a la carte.	B	



Scanned with CamScanner

116.	Saturday	16/11/24		1. Learn about Chinese cuisine. 2. Stock 20 bowls of dimsum. 3. Stand by at noodle station. 4. Making western ala carte. 5. Cleaning & closing the Chinese section.	16	
117.	Sunday	17/11/24		1. Making 120 bowls of Chinese soup. 2. Cutting 1kg of mushrooms. 3. Stock 20 bowls of dimsum. 4. Crack 30 eggs. 5. Learn about Chinese cuisine.	17	
118.	Monday	18/11/24		1. Stand by at noodle station. 2. Making western ala carte. 3. Learning kitchen operational. 4. Stand by at dinner buffet & closing. 5. Cutting 2kg of mushrooms.	18	
119.	Tuesday	19/11/24		1. Learning about western cuisine. 2. Making western ala carte. 3. Learning about kitchen operational. 4. Cutting 5kg of mushrooms/vegetables. 5. Cleaning & closing the Chinese section.	19	
120.	Wednesday	20/11/24		1. Learning western cuisine. 2. Stand by at noodle station. 3. Making 120 bowls of Chinese soup. 4. Prepare 8 fish for dinner. 5. Stand by at noodle station.	20	
121.	Thursday	21/11/24		Day off.		
122.	Friday	22/11/24		Day off.		

CS Scanned with CamScanner

123.	Saturday	23/11/24		1. Learn about kitchen knowledge. 2. Making 120 bowls of Chinese soup. 3. Prepare 8 fish for dinner. 4. Making western cuisine ala carte. 5. Stand by at noodle station.	23	
124.	Sunday	24/11/24		1. Learning western cuisine. 2. Crack 30 eggs. 3. Stock 20 bowls of dimsum. 4. Making Chinese ala carte. 5. Cleaning/closing at the Chinese section.	24	
125.	Monday	25/11/24		Day off		
126.	Tuesday	26/11/24		Day off		
127.	Wednesday	27/11/24		Store day / Holiday.		
128.	Thursday	28/11/24		1. Making 120 bowls of Chinese soup. 2. Learning about Chinese cuisine. 3. Prepare 8 fish for dinner. 4. Making Chinese ala carte. 5. Stand by at noodle station.	28	
129.	Friday	29/11/24		1. Crack 30 eggs. 2. Cutting 5kg of mushrooms. 3. Peeling 2kg of carrots. 4. Making Chinese ala carte. 5. Stand by at dinner buffet & closing.	29	

CS Scanned with CamScanner

130.	Saturday	30/11/24.		1. Learn about western cuisine. 2. Stand by at Noodle Station. 3. Prepare 8 fish for dinner. 4. Stock 20 bowl of dimsum. 5. Closing & cleaning the Chinese section.	f	
131.	Sunday	01/12/24.		1. Making Chinese ala carte. 2. Making 120 bowls of Chinese soup. 3. Crack 50 eggs. 4. Cutting 3kg of mushrooms/vegetables. 5. Closing/cleaning the Chinese section.	f	
132.	Monday	02/12/24.		1. Learn about Chinese cuisine. 2. Cutting 5kg of vegetables. 3. Peeling 2kg of carrot. 4. Making Chinese ala carte. 5. Making Western ala carte.	f	
133.	Tuesday	03/12/24.		1. Making 120 bowls of Chinese soup. 2. Crack 50 eggs. 3. Prepare 8 fish for dinner. 4. Learning kitchen operational. 5. Making Chinese ala carte.	f	
134.	Wednesday	04/12/24.		Day off		
135.	Thursday	05/12/24.		Day off		
136.	Friday	06/12/24.		1. Making 120 bowls of Chinese soup. 2. Crack 50 eggs. 3. Prepare 8 fish for dinner. 4. Learning western cuisine. 5. Making Western ala carte.	f	

CS Scanned with CamScanner

137.	Saturday	07/12/24.		1. Learning kitchen operational. 2. Crack 50 eggs. 3. Prepare 8 fish for dinner. 4. Stock 20 bowl of dimsum. 5. Stand by at Noodle Station. 6. Closing/cleaning the Chinese section.	f	
138.	Sunday	08/12/24.		1. Learning Chinese cuisine. 2. Making 120 bowls of Chinese soup. 3. Cutting 2kg of vegetables. 4. Peeling 2kg of carrots. 5. Stand by at dinner buffet & closing.	f	
139.	Monday	09/12/24.		Day off		
140.	Tuesday	10/12/24.		Day off.		
141.	Wednesday	11/12/24.		1. Learning Western cuisine. 2. Making 120 bowls of Chinese soup. 3. Cutting 2kg of mushrooms. 4. Prepare 8 fish for dinner. 5. Stand by at dinner buffet & closing.	f	
142.	Thursday	12/12/24.		1. Stand by at Noodle Station. 2. Cutting 5kg of vegetables/mushrooms. 3. Learning kitchen knowledge. 4. Learning Chinese cuisine. 5. Making Chinese ala carte. 6. Cleaning & closing the Chinese cuisine.	f	
143.	Friday	13/12/24.		1. Making 120 bowls of Chinese soup. 2. Crack 50 eggs. 3. Peeling 3kg of carrots. 4. Making Chinese ala carte. 5. Prepare 8 fish for dinner. 6. Stand by at dinner buffet & closing.	f	

CS Scanned with CamScanner

144.	Saturday	14/12/24.		1. Making 120 bowls of Chinese soup. 2. Crack 30 eggs. 3. Prepare 8 fish for dinner. 4. Stand by at Noodles station. 5. Making Chinese a la carte.	f	
145.	Sunday	15/12/24.		1. Learn about Kitchen knowledge. 2. Cutting 5 kg of vegetable/mushrooms. 3. Stock 20 bowls of dimsum. 4. Learn about Chinese cuisine. 5. Learn about Western cuisine.	f	
146.	Monday	16/12/24.		Day off		
147.	Tuesday	17/12/24.		Day off.		
148.	Wednesday	18/12/24.		1. Making 120 bowls of Chinese soup. 2. Stock 20 bowls of dimsum. 3. Prepare 8 fish for dinner. 4. Learn about Chinese cuisine. 5. Making Chinese a la carte.	f	
149.	Thursday	19/12/24.		1. Stand by at Noodles station. 2. Crack 30 eggs. 3. Cutting 5 kg of mushrooms. 4. Stock 20 bowls of dimsum. 5. Making Western a la carte.	b	
150.	Friday	20/12/24.		1. Learn about Kitchen skills. 2. Peeling 3 kg of carrot. 3. Prepare 8 fish for dinner. 4. Stand by at dinner Buffet. 5. Making Chinese a la carte.	c	

CS Scanned with CamScanner

151.	Saturday	21/12/24.		1. Learn about Chinese cuisine. 2. Stock 20 bowls of dimsum. 3. Prepare 8 fish for dinner. 4. Crack 30 eggs. 5. Making Chinese a la carte.	f	
152.	Sunday	22/12/24.		1. Making 120 bowls of Chinese soup. 2. Cutting 5 kg of mushrooms. 3. Cutting 2 kg of vegetables. 4. Learning about Chinese cuisine. 5. Stand by at dinner buffet & closing.	f	
153.	Monday	23/12/24.		1. Learning about Kitchen knowledge. 2. Prepare 8 fish for dinner. 3. Stock 20 bowls of dimsum. 4. Learning Western cuisine. 5. Making Western cuisine.	f	
154.	Tuesday	24/12/24.		1. Making 120 bowls of Chinese soup. 2. Cutting 3 kg of vegetables. 3. Crack 30 eggs. 4. Learn Chinese cuisine. 5. Making Chinese cuisine.	f	
155.	Wednesday	25/12/24.		Day off		
156.	Thursday	26/12/24.		Day off.		
157.	Friday	27/12/24.		1. Making 120 bowls of Chinese soup. 2. Stock 20 bowls of dimsum. 3. Crack 30 eggs. 4. Prepare 8 fish for dinner. 5. Making Chinese cuisine.	f	

CS Scanned with CamScanner

158.	Saturday	28/12/24.		1. Making 120 bowls of Chinese soup. 2. Cutting 8kg of mushrooms. 3. Prepare 8 fish for dinner. 4. Stock 20 bowls of dimsum. 5. Making a la carte Chinese dinner.	to	
159.	Sunday	29/12/24.		1. Learning Chinese cuisine. 2. Cutting 8kg of vegetable. 3. Making vegetable Chinese. 4. Prepare 8 fish for dinner. 5. Stand by at dinner buffet & closing.	to	
160.	Monday	30/12/24.		1. Learning Chinese cuisine. 2. Stock 25 bowls of dimsum. 3. Cutting 8kg of mushrooms. 4. Vacuum 10kg of shrimp. 5. Stand by at the noodle station.	to	
161.	Tuesday	31/12/24.		1. Making western a la carte. 2. Making 120 bowls of Chinese soup. 3. Cutting 8kg of vegetable. 4. Preparing 8 fish for dinner. 5. Cleaning & closing the Chinese section.	to	
162.	Wednesday	01/01/25.		1. Making Chinese a la carte. 2. Vacuum 10kg of shrimp. 3. Preparing 8 fish for dinner. 4. Cleaning 5 trolley. 5. Learning Chinese cuisine.	to	
163.	Thursday	02/01/25.		1. Stock 20 bowls of dimsum. 2. Cutting 8kg of mushrooms. 3. Cutting 8kg of vegetable. 4. Learning western a la carte. 5. Making Chinese a la carte.	to	
164.	Friday	03/01/25.		1. Making 120 bowls of Chinese soup. 2. Stand by at noodle station. 3. Stock 20 bowls of egg. 4. Prepare 8 fish for dinner. 5. Making western a la carte.	to	

CS Scanned with CamScanner

165.	Saturday	04/01/24.		Day off		
166.	Sunday	05/01/24.		Day off.		
167.	Monday	06/01/24.		1. Making 120 bowls of Chinese soup. 2. Prepare 8 fish for dinner. 3. Stock 20 bowls of dimsum. 4. Stand by at noodle station. 5. Learning Chinese cuisine.	to	
168.	Tuesday	07/01/24		1. Stand by at noodle station. 2. Cutting 8kg of mushrooms. 3. Cleaning 5 trolley. 4. Vacuum 10kg of shrimp. 5. Making Chinese a la carte.	to	
169.	Wednesday	08/01/24		1. Making western a la carte. 2. Stand by at noodle station. 3. Prepare 8 fish for dinner. 4. Helping cold kitchen. 5. Closing & cleaning the Chinese station.	to	
170.	Thursday	09/01/24		1. Making 120 bowls of Chinese soup. 2. Stock 20 bowls of dimsum. 3. Stand by at western station. 4. Helping sushi section. 5. Cleaning & closing Chinese section.	to	
171.	Friday	10/01/24.		Day off.		

CS Scanned with CamScanner

172.	Saturday	11/01/24.		1. Standby at needle station 2. Making Chinese allocate 3. Making western allocate 4. Prepare 8 fish for dinner 5. Cleaning & closing the Chinese section.	h	
173.	Sunday	12/01/24.		1. Standby at needle station 2. Making western allocate 3. Making Chinese allocate 4. Prepare 8 fish for dinner 5. Farewell party.	h	
174.	Monday	13/01/24.		Day off		
175.	Tuesday	14/01/24.		Day off		
176.	Wednesday	15/01/24.		Annual leave		
177.	Thursday	16/01/24		Annual leave		
178.	Friday	17/01/24.		Annual leave		

CS Scanned with CamScanner

179.	Saturday	18/01/24.		Annual leave		
180.	Sunday	19/01/24		Annual leave.		
181.	Monday	20/01/24		Annual leave		
182.	Tuesday	21/01/24.		Annual leave.		

CS Scanned with CamScanner

7. Dokumentasi



