

**LAPORAN PELATIHAN KERJA PRODI MANAJEMEN
MAKANAN DAN MINUMAN
DI
HOTEL MARRIOTT SKYCITY HONG KONG**



Ditulis oleh:
Mochammad Arga Wirayudha
NIM: 2021020016

**PROGRAM STUDI MANAJEMEN MAKANAN DAN MINUMAN
POLITEKNIK PARIWISATA BATAM
2025/2026**

HALAMAN PENGESAHAN
 Laporan Kegiatan On The Job Training/Kerja* Mahasiswa
 Manajemen Makanan dan Minuman
 Di
 Marriott Skycity Hotel

Dengan ini menyatakan, mahasiswa berikut:

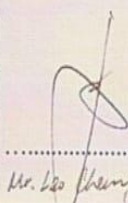
Nama: Mochammad Arga Wirayudha

NIM: 2021020016

Prodi: Manajemen Makanan dan Minuman

Telah melaksanakan OJT/ Kerja di PT./Hotel Marriott Skycity Hotel Hongkong selama 6 bulan, mulai tanggal 18 Februari 2025 s/d 10 Agustus 2025

Hongkong, 10 Agustus 2025

Mengetahui,	
Director of HRD/ Learning Manager*	Kepala Prodi Manajemen Makanan dan Minuman Politeknik Pariwisata Batam
 	 
	Dr. Rezki Alhamdi .M.M.Par NIDN. 1030089101
Koordinator OJT/Kerja* Politeknik Pariwisata Batam	Dosen Pembimbing OJT/ Kerja*
	
Amelia Teresa, S.Pd. NIK. 2407406	Dr. Rezki Alhamdi .M.M.Par NIDN. 1030089101

KATA PENGANTAR

Dengan memanjatkan segala puji dan syukur kehadirat Allah SWT, sehingga penulis dapat menyelesaikan laporan magang pada Departemen Makanan dan Minuman di Hotel Hong Kong SkyCity Marriott.

Pada kesempatan ini penulis ingin mengucapkan terima kasih kepada semua pihak atas segala bantuan, bimbingan, dan arahan yang telah diberikan kepada penulis selama penulisan laporan ini.

Laporan. Penulis menyampaikan ucapan terima kasih kepada para penerima penghargaan:

1. Ibu Siska Amelia Maldin, S.Pd selaku Direktur Utama Batam Politeknik Pariwisata.
2. Bapak Rezki Alhamdi, MMPar, selaku Ketua Program Studi Manajemen Makanan dan Minuman.
3. Ibu Amelia Teresa, S.Pd, selaku pembimbing praktik kerja lapangan.
4. Asisten Manajer Sumber Daya Manusia Ibu Rita Wong yang telah mengurus pengarahan penulis segalanya di Hong Kong SkyCity Marriott Hotel.
5. Direktur Restoran, Bapak Joe Pang yang telah membantu dengan memberikan saran kepada penulis untuk pekerjaan yang lebih efisien di Hong Kong SkyCity Marriott Hotel.
6. Asisten Manajer The Lounge, Bapak Jeffrey dan Bapak Raymond yang telah membantu menyediakan semua akses ke data Penulis perlu menulis laporan ini.
7. Kepada semua Senior di The Lounge, Christy, James, Erick, Eddie dan Daisy yang
8. telah mendukung, berbagi wawasan dan pengalaman dengan penulis selama pelatihan kerja di Hotel Hong Kong SkyCity Marriot.
9. Khususnya kepada keluarga saya, terutama Ibu saya Retno Murti Laila dan Ayah saya Mohammad Panji Suseno yang senantiasa memberikan dukungan dan doa selama penulis menjalani magang.
10. Untuk pacarku di Indonesia Nurifni Indah Pratama Tanjung yang selalu mengingatkanku untuk tetap bersemangat saat berada di luar negeri
11. Kepada seluruh pihak dan karyawan hotel yang tidak dapat disebutkan satu persatu oleh penulis secara individu, atas kerjasama dan kontribusinya dalam pengajaran dan membantu penulis untuk mendirikan kerja sama tim selama pelatihan kerja.

Penulis menyadari bahwa laporan ini masih belum sempurna. Oleh karena itu, penulis menerima kritik dan saran dari berbagai pihak. Kritik dan saran apa pun akan sangat dihargai atas masukannya. Terima kasih.

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BAB I

PERKENALAN

A. Latar Belakang Magang

On The Job Training merupakan program yang ditawarkan oleh Politeknik Pariwisata Batam untuk memberikan pengalaman kerja nyata kepada para siswa. Tujuannya adalah agar siswa dapat memperoleh pemahaman yang lebih mendalam tentang bagaimana dunia profesional beroperasi.

Selama pelatihan, siswa diharapkan dapat mempelajari keterampilan berharga yang dapat diterapkan di masa depan. Pengalaman praktis ini bertujuan untuk mempersiapkan siswa dengan lebih baik untuk generasi pelajar berikutnya.

Melalui Pelatihan Kerja Langsung, siswa berkesempatan untuk membangun pengalaman kerja dan mengembangkan diri menjadi profesional yang lebih berkualitas. Politeknik Pariwisata Batam juga menyediakan banyak kesempatan bagi siswa untuk menyelesaikan magang di luar negeri, yang menawarkan pengalaman yang sangat berharga.

Hotel-hotel yang bekerja sama dengan Politeknik Pariwisata Batam umumnya adalah hotel bintang 4 atau 5. Hal ini memungkinkan siswa untuk mendapatkan paparan terhadap operasi dan standar berkualitas tinggi di industri hospitalitas.

Secara keseluruhan, program Pelatihan Kerja Langsung merupakan cara yang sangat baik bagi siswa Politeknik Pariwisata Batam untuk menjembatani kesenjangan antara pembelajaran di kelas dan penerapan di dunia nyata. Dengan pengalaman praktis ini, siswa dapat memasuki dunia kerja dengan lebih siap.

B. Tujuan Magang

Dalam melaksanakan kegiatan magang ada beberapa tujuan yang telah dicapai, yaitu:

1. Pengenalan lingkungan kerja dan tanggung jawab dalam pekerjaan yang harus dilakukan.
2. Mempraktikkan dan mengamalkan ilmu yang telah diperoleh selama perkuliahan kuliah di politeknik pariwisata batam.
3. Memahami keseluruhan kerja di setiap departemen.
4. Memperdalam soft skills dan hard skills di tempat kerja.
5. Dengan adanya On Job Training diharapkan mahasiswa akan mendapatkan pekerjaan yang berharga pengalaman, yang dapat diterapkan dalam lingkungan kerja nyata

C. Manfaat Magang

1. Manfaat yang penulis rasakan selama masa Kerja Praktek :
2. Penulis dapat mempraktikkan keterampilan terkait dalam karyanya.
3. Penulis dapat menerapkan soft skills dan hard skills yang telah dipelajari selama perkuliahan. periode kuliahnya.
4. Penulis dapat mengetahui gambaran lingkungan kerja yang sebenarnya.
5. Penulis dapat belajar bagaimana menjadi profesional dalam bekerja.

D. Tempat Magang



Gambar 1.1 Hotel Skycity Marriott Hongkong

Nama perusahaan: Hotel Hong Kong SkyCity Marriott: 1 Jalan Sky City Timur, Hong Kong
BANDARA INTERNASIONAL, LANTAU, HONG KONG, CHINA.

Telepon : +852-3969-228

Situs web : <https://www.marriott.com/en-us/hotels/hkgap-hong-kong-skycity-marriott-hotel/overview/>

Hotel Hongkong SkyCity Marriott terletak di Pulau Lantau, yang berdekatan dengan Bandara Internasional Hong Kong. Hotel ini terhubung dengan Bandara Internasional Hong Kong – Jembatan Zhuhai – Makau (HZMB) Pelabuhan Hong Kong. Di sekitar hotel terdapat Asia World Expo, tempat diselenggarakannya acara-acara penting dan konser. Ada juga MTR Express ke kota dan bandara. Hong Kong SkyCity Marriott Hotel menawarkan 658 kamar tamu dan 14 ruang pertemuan.



Gambar 1.2 King room



Gambar 1.3 Deluxe Double Room



Gambar 1.4 Suite Room

Hong Kong SkyCity Marriott sendiri hingga saat ini memiliki 5 outlet Makanan dan Minuman yang merupakan Bistro (restoran ala carte dan prasmanan masakan internasional), Man Ho Restoran Cina (menu ala carte untuk masakan Cina), Velocity Bar & Grill menyajikan bir, burger, pasta, daging panggang, The Lounge teh sore dan malam koktail, dan Java+ menyajikan kue kering, kue, dan kopi



Gambar 1.5 Bistro Skycity

SkyCity Bistro adalah restoran prasmanan yang menyajikan makanan Barat, Asia, atau halal. Restoran buka 3 jam, sarapan prasmanan pukul 06.30-10.30, makan siang prasmanan pukul 12.00-14.30 dan prasmanan makan malam pukul 18.00-21.45. Selain itu, prasmanan, restoran ini juga menyediakan menu a la carte



Gambar 1.6 Manho

Man Ho adalah restoran yang menawarkan masakan Kanton asli dan dim sum buatan tangan. Restoran ini memiliki hidangan khas seperti, Man Ho Barbecued Pork Loin dengan Udang Macan Pedas Goreng Madu Glasir dengan Sayuran, 28 Kepala Direbus Abalon dan Perut Ikan Afrika Selatan Kering dalam Saus Tiram dan banyak lagi. Ada juga paket makan siang dim sum sepuasnya dari restoran ini jika Anda ingin menikmatinya dim sum buatan tangan mereka. Man Ho menawarkan lebih dari 25 item untuk dipilih, Menu ini berisi berbagai macam dim sum yang lezat, ditambah dengan mie Dan pedas, Bubur dan nasi putih. Mereka buka 2 kali, makan siang mulai pukul 12 siang sampai jam 3 sore



Gambar 1.7 Velocity Bar dan Grill

Velocity Bar & Grill adalah bar olahraga kasual yang menawarkan bir draft, burger, pasta, salad, dan daging panggang. Mereka juga memiliki banyak permainan yang bisa Anda nikmati bersama Teman-teman. Buka dari Selasa sampai Sabtu dari jam 6 sore sampai jam 2 pagi.



Gambar 1.8 The Lounge

Lounge merupakan tempat yang bisa Anda nikmati jika ingin duduk bersantai sambil minum kopi atau koktail di siang hari. Selain itu, Anda juga dapat mengadakan pertemuan di The Lounge. Lounge ini juga menyediakan teh sore untuk duduk dan bersantai. Lounge buka Dari hari Minggu dan Senin dari jam 12 malam hingga 1 malam dan Selasa hingga Sabtu dari jam 12 malam hingga 11

Hong Kong SkyCity Marriott Hotel juga menyediakan beberapa fasilitas untuk tamu:

SkyCity Marriott Hotel menyediakan Marriott Quan Spa, kolam renang dalam ruangan kolam renang dan pusat kebugaran untuk tamu yang ingin mengaksesnya. SkyCity Marriott Hotel memiliki Akses Lounge Eksekutif untuk tamu tertentu.

E. Jadwal Magang

Periode mulai magang: Penulis memulai magang pada tanggal 18 Februari 2025 dan menyelesaikan magang pada tanggal 10 Agustus 2025. Yang berlokasi di Hong Kong SkyCity Marriott Hotel, di Departemen Makanan dan Minuman dan Penulis ditempatkan di The Lounge dan bar Velocity.

BAB II

TINJAUAN UMUM TEMPAT MAGANG

A. Sejarah Hotel SkyCity Marriott Hong Kong

Hong Kong SkyCity Marriott Hotel adalah hotel bintang 5 di Hong Kong yang diresmikan pada tanggal 22 Januari 2009. Hong Kong SkyCity Marriott Hotel terletak di dekat dengan Bandara Internasional Hong Kong untuk memudahkan akses bisnis wisatawan. Inilah keunggulan hotel ini. Pemegang saham mayoritas Hong Kong Hotel SkyCity Marriott adalah milik Shun Tak Group. Shun Tak Group bekerja sama erat dengan Mega Architects Construction and Concepts yang mengoperasikan Asia International Expo, dan dioperasikan oleh Marriott International, dengan investasi sekitar HK\$1 miliar dan penciptaan sekitar 750 pekerjaan.



Gambar 2.1 Asia-World Expo

B. Penghargaan yang Diperoleh oleh Hong Kong SkyCity Marriott Hotel

Hong Kong SkyCity Marriott Hotel telah memenangkan banyak penghargaan sebagai berikut.

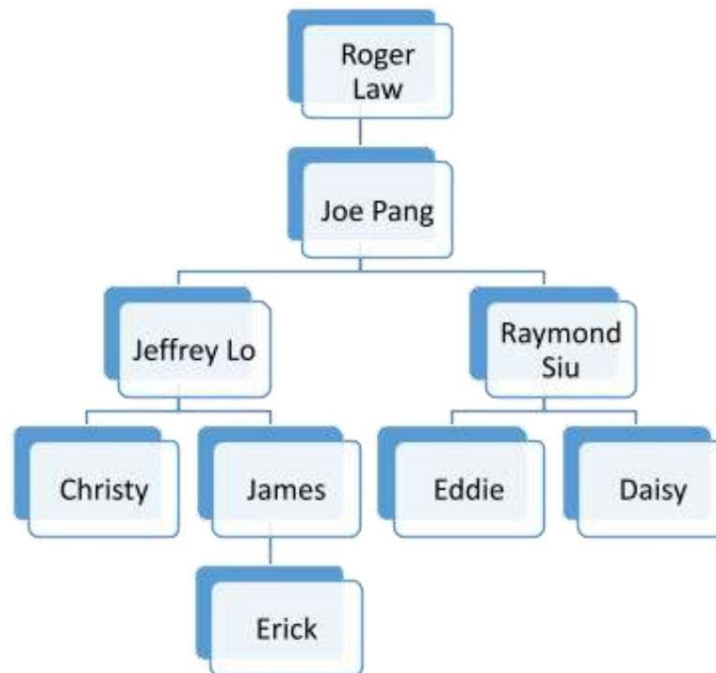
1. Tahun 2018 "Liburan Perkotaan Mewah Terbaik di Tiongkok" oleh World Luxury Spa Awards 2018. hotel Bandara Mewah Asia Timur" oleh Penghargaan Hotel Mewah Dunia 2018.
2. Tahun 2021 "Hotel Bandara Terkemuka di Hong Kong 2021" oleh World Travel Awards.
3. Hong Kong Luxury Airport Hotel 2021" oleh World Luxury Hotel Awards.
4. Tahun 2022 "Hotel Bandara Terkemuka di Hong Kong 2022" oleh World Travel Awards.

C. Struktur Organisasi

Struktur Organisasi Hotel



Struktur Organisasi Lounge & Velocity Bar



BAB III

PELAKSANAAN MAGANG

A. Pelaksanaan Pekerjaan

Saya menjalani magang di Hong Kong SkyCity Marriott Hotel selama 5 bulan dan 3 minggu dari 18 Februari 2025 hingga 10 Agustus 2025. Saya bekerja di F&B Departemen pelayanan, khususnya di The Lounge dan Velocity Bar and Grill. Shift kerja berbeda setiap minggunya. Tergantung jadwal, dari jam 12.00 AM sampai 21:30 PM atau 15:00 PM sampai 00:30 Tengah malam. Dalam seminggu, saya punya 5 hari kerja dan 2 hari libur. Dalam shift kerja yang berbeda, saya memiliki kerja yang berbeda yang meliputi, 15.00 sampai 00.30.

Pembukaan Bar Velocity

Mengambil Stok Makanan dan Minuman ke velocity

Siapkan kacang dan bersihkan tisu untuk layanan

Mengambil makanan pembuka dingin khas Cina dan saus celup dari dapur.

Memeriksa semua minuman dan hiasan.

Memeriksa stok biji kopi dan cangkir kopi take away.

B. Kendala yang Dihadapi

Sebagai seorang mahasiswa yang sedang menjalani magang di luar negeri, pasti ada beberapa kendala sepanjang hari, seperti:

1. Kendala bahasa, karena bahasa lokal di Hong Kong adalah Kanton, saya bisa hanya berkomunikasi dalam bahasa Inggris dan sedikit bahasa Mandarin juga, tetapi tidak semuanya semua tamu dapat berbicara dalam bahasa yang saya bisa. Semua tamu ini hotel berasal dari berbagai negara. Meskipun bahasa Inggris adalah bahasa universal, setiap negara memiliki Aksen bahasa Inggris yang sulit dipahami. Dan juga tidak semua tamu bisa berbicara dalam bahasa Inggris dan Mandarin.
2. Manajemen waktu dan kecepatan kerja, masalah ini terjadi ketika saya memulai hari pertama kerja sampai bulan pertama aku di The Lounge. Karena terkadang The Lounge dan Velocity bisa tiba-tiba ramai dan penuh. Tentu saja kita memiliki banyak meja kerja yang harus dilakukan oleh kita masing-masing. Saya mengalami kesulitan dalam hal apa yang harus dilakukan pertama kali dan kecepatan saya dalam bekerja masih ngat kurang. Setahu saya, orang Hong Kong bergerak sangat cepat ketika mereka sedang melakukan sesuatu.

BAB IV KESIMPULAN

A. KESIMPULAN

Program pelatihan kerja merupakan program yang sangat berguna bagi mahasiswa yang belajar untuk mendapatkan pengalaman kerja dan pengetahuan baru dalam dunia kerja yang sebenarnya lingkungan. Dalam menjalani program ini, kita dapat mempraktikkan ilmu yang kita miliki belajar di kampus secara maksimal. selain itu saya juga bisa belajar keterampilan baru, keduanya keterampilan keras dan keterampilan lunak Program ini mengajarkan banyak keterampilan baru bagi Penulis, seperti cara berkomunikasi dengan tamu dan rekan kerja juga. Dan juga bertanggung jawab atas pekerjaan mereka sendiri dalam menangani tamu yang berbeda dan mencoba memecahkan masalah dengan Program ini memiliki banyak pengaruh baik pada kami yang membuat kami tumbuh dan akan sangat berguna di masa mendatang.

B. Saran

- Untuk pelajar

Siswa harus memperdalam pengetahuan mereka tentang makanan dan minuman. Dengan ini, pengetahuan, siswa tidak akan merasa tidak nyaman dan memiliki beban dalam berurusan dengan tamu.

Siswa harus belajar untuk meningkatkan bahasa Inggris mereka, karena Bahasa Inggris sangatlah penting dan dapat mempermudah pekerjaan mereka. Mahasiswa yang ingin melakukan magang di luar negeri harus siap secara mental. Kita berada di negara lain, maka akan ada banyak hal yang sangat berbeda dari negara kita.

- Untuk Lembaga

Saya berharap Politeknik Pariwisata Batam masih dapat menjalin kerjasama dan hubungan baik dengan Hong Kong SkyCity Marriott Hotel.

Saya berharap kampus Politeknik Pariwisata Batam akan terus berkomunikasi dengan pihak hotel mengenai apa saja kebutuhan mahasiswa di Laporan Kerja Praktek agar tidak terjadi miskomunikasi. Saya berharap Politeknik Pariwisata Batam dapat meningkatkan kerjasama dengan

hotel lain di Hong Kong untuk memperluas kesempatan bagi mahasiswa yang ingin melakukan magang.

- Untuk Hotel

Saya berharap Hong Kong SkyCity Marriott Hotel dapat mempertahankan reputasinya hubungan dengan Politeknik Pariwisata Batam. Jadi, mahasiswa lainnya dapat melamar magang di SkyCity.

DAFTAR PUSTAKA

<https://www.marriott.com/en-us/hotels/hkgap-hong-kong-skycity-marriott-hotel/ kamar/#>

https://www.shuntakgroup.com/id/bisnis/perhotelan/hotel/index_id_1.html

<https://zh.wikipedia.org/wiki/%E9%A6%99%E6%B8%AF%E5%A4%A9%E9%9A%9B%E8%90%AC%E8%B1%AA%E9%85%92%E5%BA%97>

LAMPIRAN

1. Sertifikat Magang



2. Preferensi magang



STUDENT PERFORMANCE EVALUATION

Name : Mochammad Arga Wirayudha
 Hotel Name of practice : Hong Kong SkyCity Marriott Hotel
 Department : F&B – The Lounge and Velocity Bar & Grill
 Date of Appraisal from : 25 July 2025

The purpose of this evaluation is to provide an objective measure of student performance during the Supervised Field training. Rating will be done in a scale value of 0 – 100 as follows:

Grade: A = 80 – 100 : (Very Good Performance)
 B = 68 – 79.99 : (Good Performance)
 C = 56 – 67.99 : (Satisfactory Performance)
 D = 45 – 55.99 : (Unsatisfactory Performance)
 E = 0 – 44.99 : (Poor Performance)
 Note : Minimum Passing Grade C = 56 – 67.99

PART 1 ABLITY AND APPLICATION

Please give into application section:

No	CRITERIA & JUSTIFICATION	SCALE VALUE				
		A (80-100)	B (68-79.99)	C (56-67.99)	D (45-55.99)	E (0-44.99)
A. PERFORMANCE		90				
1	JOB KNOWLADGE	90				
	- Understand all aspect of work at outlet of practice assigned - Knowledge of facilities and equipment at outlet of practice assigned - Mastery of English (written and oral)	willing to learnt & well co-operate				
2	QUANTITY OF WORK	95				
	- Output of work has be done - Completion of task and performance of daily duties	Always before deadline				
3	QUALITY OF WORK		78			
	- Accurate and neat care of equipment and working areas - Meets work quality requirement - Stability, persistence, orderliness constant work under pressure		Very well, just can be more proactive			
No	CRITERIA & JUSTIFICATION	SCALE VALUE				

		A (80-100)	B (68-79.99)	C (56-67.99)	D (45-55.99)	E (0-44.99)
	B. CHARACTER	90				
4	MOTIVATION	90				
	- Enthusiasm towards job and effort to acquire necessary information to perform duties - The desire and effort - Willingness to accept responsibility	Always ready to help guests or each others				
5	COURTESY AND TACT	100				
	Politeness, attention and respect other people (the guest fellow workers and superior)	Sincere & gentle				
6	TEAM WORK	100				
	- Demonstrate the development of effective working relationships with staff and management - Demonstrate an ability to listen to others, actively contribute to the team and demonstrate flexibility in adapting to team priorities	Best team player & always put his full effort				
7	COMMUNICATION	90				
	- Demonstrate and understanding of various customers enquiries and communicate these accurately when referring the matter, as appropriate - Prepare a range of documentation which demonstrates an ability to identify the key issues or points and communicate these clearly, concisely and effectively	Difficult to learnt Cantonese but he's great & keep practice				
8	APPLIED TECHNOLOGY	100				
	Ability to use machines and equipment found in the workplace	Excellent in coffee machine				
9	PERSONAL APPEARANCE	100				
	Personal grooming, hair, shoes, comportment and general outlook	Showed professional				
10	ATTENDANTE	90				
	Reliability and punctuality to be on job	Never late or sick with great record				

No	CRITERIA & JUSTIFICATION	SCALE VALUE				
		A (80-100)	B (68-79.99)	C (56-67.99)	D (45-55.99)	E (30-44.99)
11	WAITER AND BANQUETTE KNOWLEDGE & OPERATIONAL (Chosen one regarding their job)	90				
	Technical Selling Product					
	Clean and Tidy Restaurant					
	Provide table service					
	Prepare and serve coffee or tea					
	Prepare and serve wine					
	Receive, control and store stock					
	Ability to communicate on the telephone					
	Ability to work with colleagues and customers	90				
	Ability to process lost and found					
	Ability to deal communication and handling conflict					
	Ability process receive and store goods from guest					
	Ability to provide cleanliness working area					
	SCORE = $\frac{\text{TOTAL MARK}}{\text{TOTAL NO}}$	92				

PART 2. CAPACITY & AMBITION FOR ADVANCE

1. Check (V) application (more than one section may apply)

REGRESSING	NOT LIKELY TO ADVANCE	PROGRESSING	SATISFACTORY	MAX PERFORMANCE ON JOB
				✓

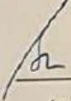
2. Students reaction to review and suggestion was : (check (V) one)

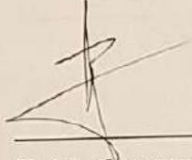
Appreciation (complete willing to strive for improvement)	Interest (Will try to follow suggestion)	Disinterest (Satisfied with present status)	Resentment (feels review is imposition)
		✓	

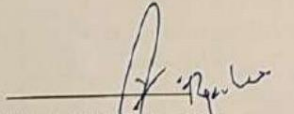
3. Review your rating and comments, then briefly outline what action you will take or suggest to maintain, improve or correct the behavior and output of this students as a overall evaluation grade.

Arqa always show sincere, ready to help guests or each others work hard, and great attendance record, also this is good time to learn about leadership skill such as organising & planning

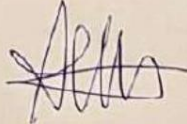
Date : 25 July 2015
Signature : Jey Jay, Betty Lo


(Appraiser)


(Training Personnel)


(Head of Department)

Hotel Stamp


(Student)

3. Daily Activities Log

DAILY ACTIVITIES

Name : Mochammad Arga
 Student Number : 2021020016
 Department : Food And Beverage (The Lounge & Velocity Bar)



BTP
Batam Tourism
Polytechnic

No.	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Tuesday - Wednesday	18 February 2025 to 19 February 2025	Trainee Bartender and Waiter	Hotel Orientations, and contract signing	<i>h</i>	
2	Thursday	20-Feb-25	Trainee Bartender and Waiter	Introductions to duties. Learning how the work Flows Introductions to everyone involved	<i>h</i>	
3	Friday	21-Feb-25	Trainee Bartender and Waiter	learning the basic serving in the Lounge learning the basic drink making learning all the product sold in the lounge	<i>h</i>	
4	Saturday	22-Feb-25	Trainee Bartender and Waiter	learning all the product sold in the Velocity bar become food runner	<i>h</i>	
5	Sunday	23-Feb-25	Trainee Bartender and Waiter	Introductions to duties. Learning how the work Flows Introductions to everyone involved	<i>h</i>	
6	Monday	24-Feb-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
7	Tuesday	25-Feb-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

8	Wednesday	26-Feb-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
9	Thursday	27-Feb-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
10	Friday	28-Feb-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
11	Saturday	1-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

12	Sunday	2-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
13	Monday	3-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
14	Tuesday	4-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
15	Wednesday	5-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

16	Thursday	6-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
17	Friday	7-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
18	Saturday	8-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
19	Sunday	9-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

20	Monday	10-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
21	Tuesday	11-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
22	Wednesday	12-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
23	Thursday	13-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

24	Friday	14-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
25	Saturday	15-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
26	Sunday	16-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
27	Monday	17-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

28	Tuesday	18-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
29	Wednesday	19-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
30	Thursday	20-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
31	Friday	21-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

32	Saturday	22-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
33	Sunday	23-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
34	Monday	24-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
35	Tuesday	25-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

36	Wednesday	26-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
37	Thursday	27-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
38	Friday	28-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
39	Saturday	29-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

40	Sunday	30-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
41	Monday	31-Mar-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
42	Tuesday	1-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
43	Wednesday	2-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

44	Thursday	3-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
45	Friday	4-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
46	Saturday	5-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
47	Sunday	6-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

48	Monday	7-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
49	Tuesday	8-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
50	Wednesday	9-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
51	Thursday	10-Apr-25	Trainee Bartender and Waiter	Wine Training at Renaissance, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

52	Friday	11-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
53	Saturday	12-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
54	Sunday	13-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
55	Monday	14-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

52	Friday	11-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
53	Saturday	12-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
54	Sunday	13-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
55	Monday	14-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

56	Tuesday	15-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
57	Wednesday	16-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
58	Thursday	17-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
59	Friday	18-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

60	Saturday	19-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>
61	Sunday	20-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>
62	Monday	21-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>
63	Tuesday	22-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>

64	Wednesday	23-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>
65	Thursday	24-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>
66	Friday	25-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>
67	Saturday	26-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>

68	Sunday	27-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest		
69	Monday	28-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest		
70	Tuesday	29-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest		
71	Wednesday	30-Apr-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest		

72	Thursday	1-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest		
73	Friday	2-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest		
74	Saturday	3-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest		
75	Sunday	4-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest		

76	Monday	5-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>hr</i>	
77	Tuesday	6-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>hr</i>	
78	Wednesday	7-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>hr</i>	
79	Thursday	8-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>hr</i>	

80	Friday	9-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>hr</i>	
81	Saturday	10-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>hr</i>	
82	Sunday	11-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>hr</i>	
83	Monday	12-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>hr</i>	

84	Tuesday	13-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
85	Wednesday	14-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
86	Thursday	15-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
87	Friday	16-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

88	Saturday	17-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
89	Sunday	18-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
90	Monday	19-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
91	Tuesday	20-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

92	Wednesday	21-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
93	Thursday	22-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
94	Friday	23-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
95	Saturday	24-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

96	Sunday	25-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
97	Monday	26-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
98	Tuesday	27-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
99	Wednesday	28-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

100	Thursday	29-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
101	Friday	30-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
102	Saturday	31-May-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
103	Sunday	1-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

104	Monday	2-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
105	Tuesday	3-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
106	Wednesday	4-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
107	Thursday	5-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

108	Friday	6-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
109	Saturday	7-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
110	Sunday	8-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
111	Monday	9-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

112	Tuesday	10-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
113	Wednesday	11-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
114	Thursday	12-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
115	Friday	13-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

116	Saturday	14-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
117	Sunday	15-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
118	Monday	16-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
119	Tuesday	17-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

120	Wednesday	18-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
121	Thursday	19-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
122	Friday	20-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
123	Saturday	21-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

124	Sunday	22-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
125	Monday	23-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
126	Tuesday	24-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
127	Wednesday	25-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

128	Thursday	26-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
129	Friday	27-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
130	Saturday	28-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
131	Sunday	29-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

132	Monday	30-Jun-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
133	Tuesday	1-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
134	Wednesday	2-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
135	Thursday	3-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

136	Friday	4-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
137	Saturday	5-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
138	Sunday	6-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
139	Monday	7-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

140	Tuesday	8-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
141	Wednesday	9-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
142	Thursday	10-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
143	Friday	11-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

144	Saturday	12-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
145	Sunday	13-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
146	Monday	14-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
147	Tuesday	15-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

148	Wednesday	16-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	/n	
149	Thursday	17-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	/n	
150	Friday	18-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	/n	
151	Saturday	19-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	/n	

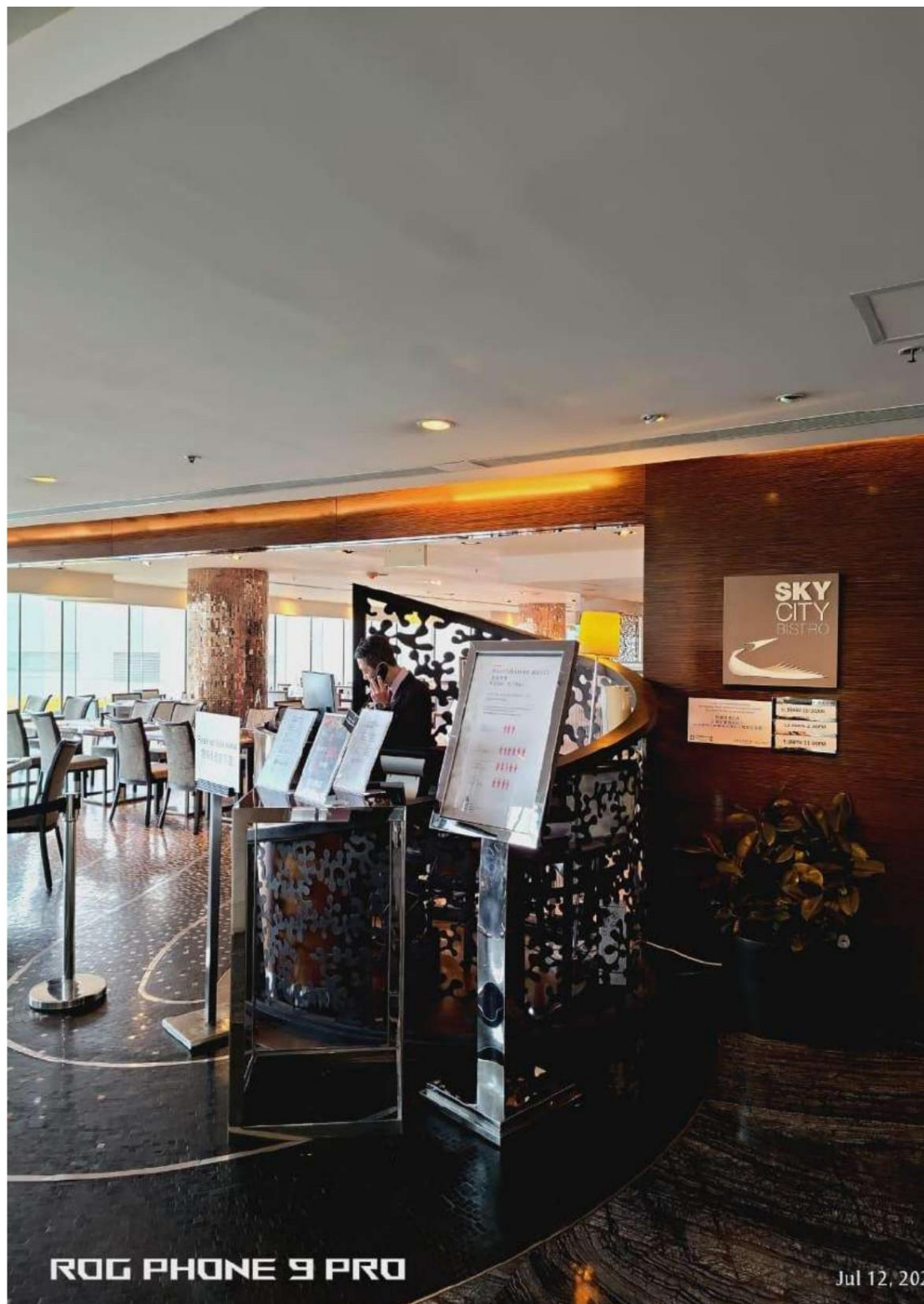
152	Sunday	20-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	/n	
153	Monday	21-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	/n	
154	Tuesday	22-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	/n	
155	Wednesday	23-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	/n	

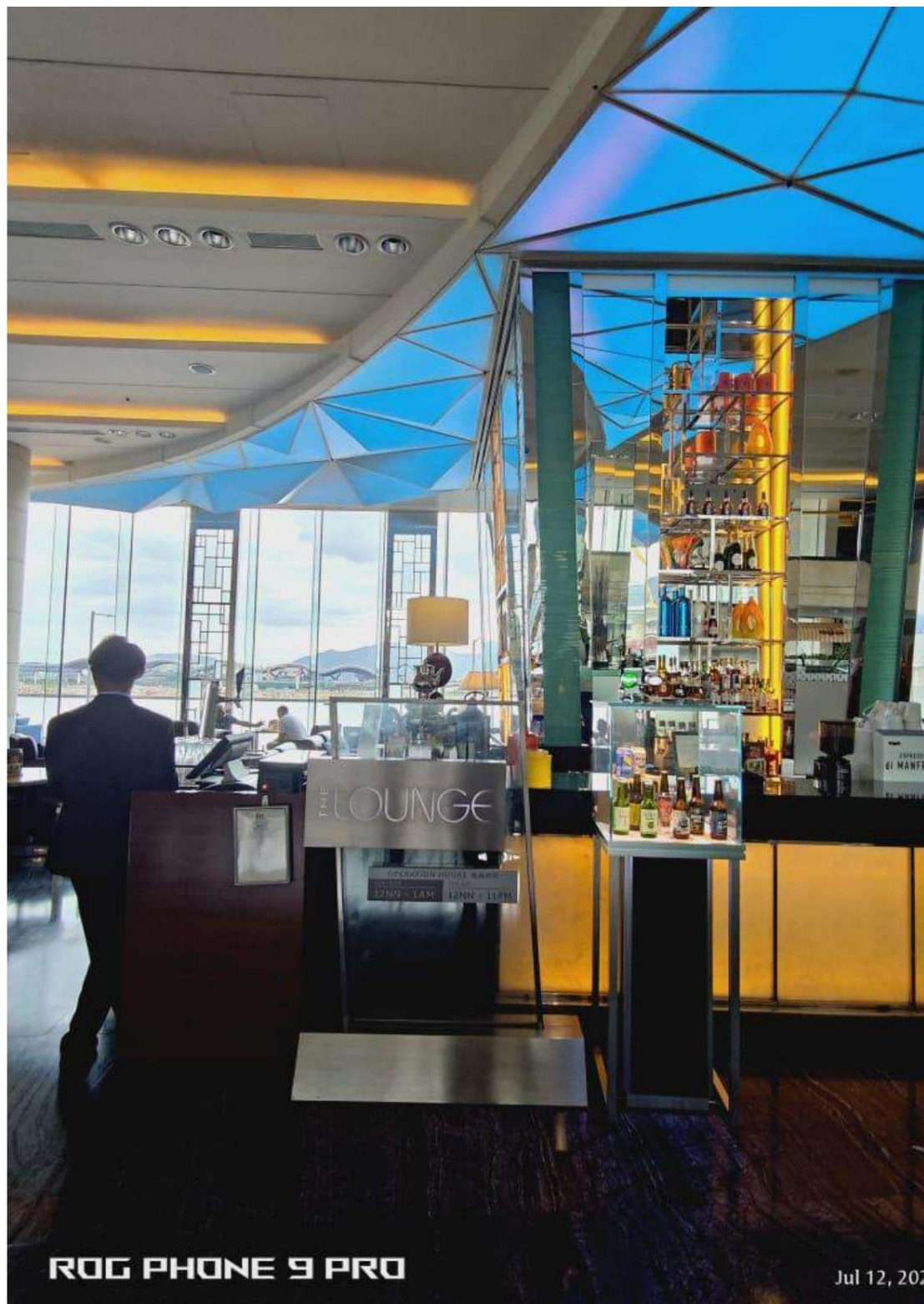
156	Thursday	24-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
157	Friday	25-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
158	Saturday	26-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
159	Sunday	27-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

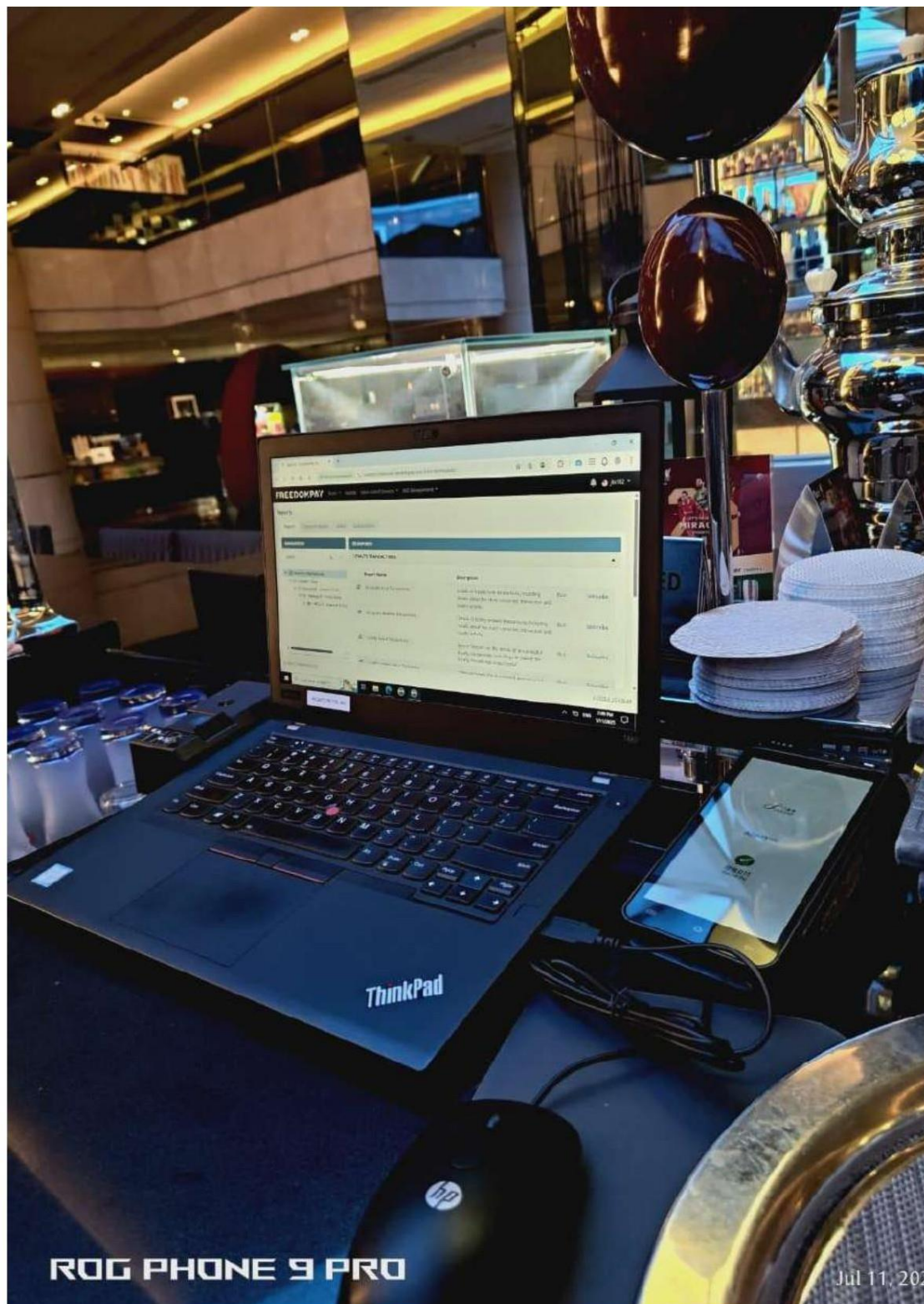
160	Monday	28-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
161	Tuesday	29-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
162	Wednesday	30-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	
163	Thursday	31-Jul-25	Trainee Bartender and Waiter	Opening Velocity bar, Food Runner, preparing garnishes, mixing drinks and serving the guest	<i>h</i>	

4. Dokumentasi













ROG PHONE 9 PRO

Jul 10, 202



ROG PHONE 9 PRO

Jul 10, 202







ROG PHONE 9 PRO

Jul 10, 202





ROG PHONE 9 PRO

Jul 10, 202





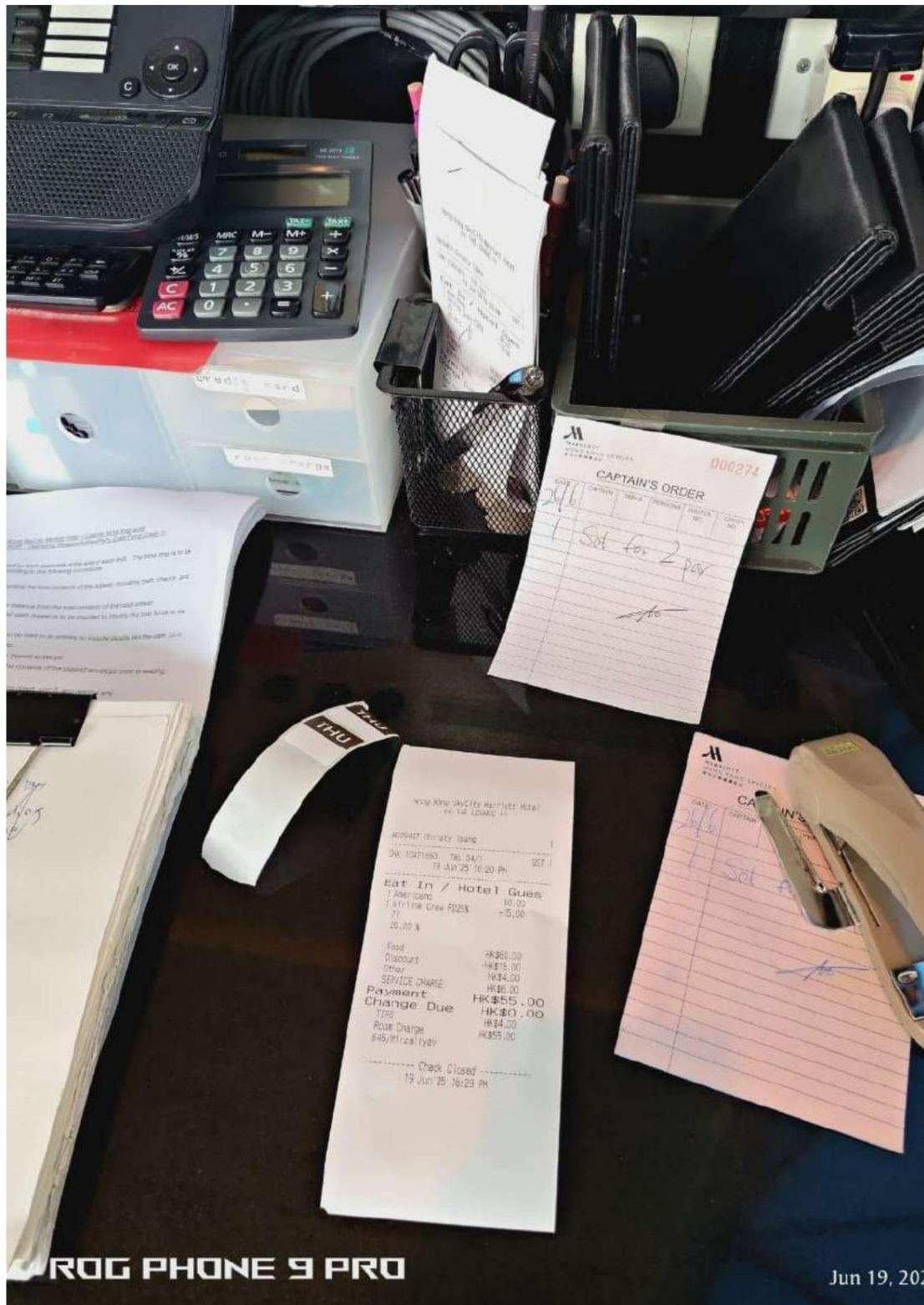
ROG PHONE 9 PRO

Jul 3, 202



	燕窩蛋撻 (兩件) Baked egg tarts topped with bird's nest (2 pieces)	\$78
	蜜汁叉燒酥 (三件) Puff pastry stuffed with honey-glazed barbecue pork (3 pieces)	\$88
	香脆炸饅頭 (四件) Deep-fried Chinese bun served with condensed milk (4 pieces)	\$88
	香煎珍珠雞 (兩件) Pan-fried glutinous rice with chicken wrapped in lotus leaf (2 pieces)	\$108
	奶皇煎堆仔 (四件) Deep-fried egg custard sesame balls (4 pieces)	\$88
	椰香脆麻花 (四件) Fried dough twists in coconut syrup (4 pieces)	\$88
	凍·白眉紅豆糕 (四件) Chilled red bean and coconut puddings (4 pieces)	\$88
	凍·楊枝甘露 (每位) Chilled sago cream with thick mango juice and pomelo (per person)	\$88
	凍·牛油果珍珠露 (每位) Chilled avocado cream with sago (per person)	\$88
	凍·芒果布甸 (每位) Chilled mango pudding (per person)	\$88
	熱·生磨杏汁蛋白 (每位) Hot almond cream with egg white (per person)	\$88
	熱·遠年陳皮紅豆沙 (每位) Hot red bean soup with aged mandarin peel (per person)	\$98
	熱·蓮子紅豆沙 (每位) Hot red bean soup with lotus seed (per person)	\$118

ROG PHONE 3 PRO





ROG PHONE 9 PRO

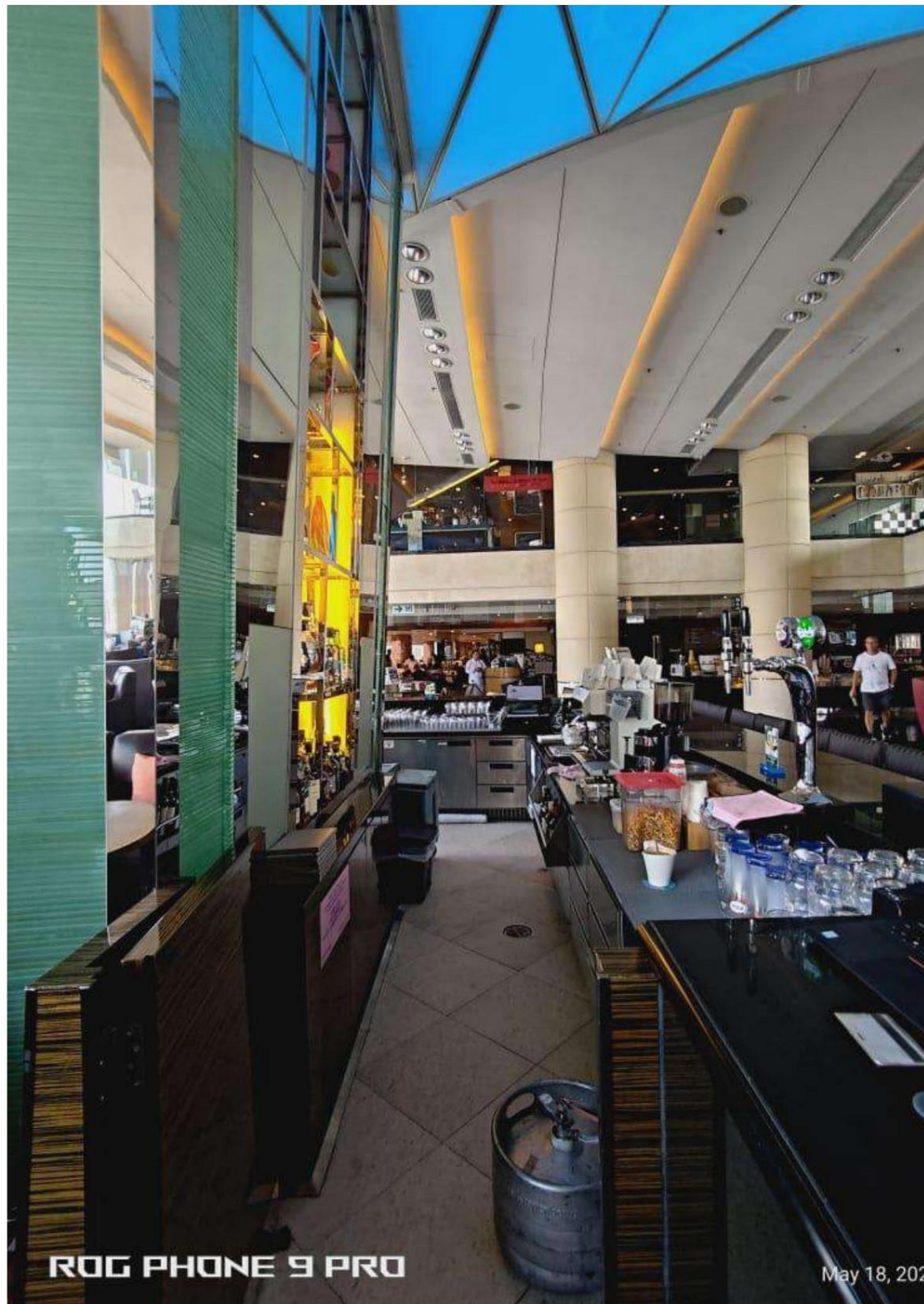
Jul 8, 202





ROG PHONE 9 PRO

May 29, 202



Serving Period Financial Report

4/27/2025 8:38:06 PM

RVC: HKGAP THE LOUNGE

Start Time: 4/27/2025 11:00:00 AM

End Time: 4/27/2025 3:00:00 PM

Serving Period: Lunch

Net Sales		HK\$1,840.00
Service Charge		HK\$184.00
Tax Collected		HK\$0.00
Total Revenue		HK\$2,024.00

Non Rev Total		HK\$0.00
Discount	1	(HK\$128.00)
Returns	0	HK\$0.00
Void Total	0	HK\$0.00
Credit Total		(HK\$12.80)
Training Total	0	HK\$0.00

Checks		
Begun	7	HK\$2,024.00
Xfer In	0	HK\$0.00
Paid	5	HK\$745.80
Xfer Out	0	HK\$0.00

Cancel Total	0	HK\$0.00
Error Correct	0	HK\$0.00
No Sale	1	

Order Type		
1 Eat In / Hotel Gu		HK\$1,968.00
#GSTS, \$AV	10	HK\$196.80
#CHKS, \$AV	7	HK\$281.14
Total		HK\$1,968.00

Tender Media		
POS American E	2	HK\$611.60
POS Mastercard	1	HK\$79.20
POS Visa	1	HK\$46.50
=Subtotal Cred	4	HK\$737.30

All	4	HK\$737.30
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Bank Due		
Cash	1	HK\$8.50
=Subtotal Cash	1	HK\$8.50



ROG PHONE 9 PRO

May 29, 2024

Granny-flow winery: Enhancing
(non-pressed) wine quality

Cold Climate: more acid (Paris, Champagne)
Continental climate: more nutty (Burgundy, Beaujolais, Bordeaux)

Chablis: Very light, Very citrus (Burgundy)
easy to drink

- Chardonnay

Aging: 10-12 months in stainless steel vats

Tasting note: Very fresh bouquet, Apple, lemon, lime

Bouchard: expected to be expensive in next 5 years (Pinot Noir)
middle priced

- Aging: 12-14 months in French oak, 30-40% new oak

- Tasting note: Fruit aromas with light toasty notes,
floral and refined, elegant, berry flavoured

^{Pinot Noir}
~~Chablis~~: Black fruit notes (Bordeaux)

- easy to drink when it's young

- 12 months in barrels

- Stone fruit, dypence texture, white flowers
Bordeaux Litbourne

DATE: 10.04.2025

Wine Tasting NOTES


KERRY WINES



William Fèvre, north of burgundy
Chablis Domaine 2022



Chardonnay

Very light, Fresh, acidic, notes of citrus and apple



Bouchard Père & Fils,
Beaune, 1er Cru Clos de la Mousse, Domaine - Monopole 2017



Pinot Noir

fruity, elegant, berry flavoured

Middle priced



François Thienpont,
La Parcelle du Rocher, St-Émilion, Grand Cru 2017



80% Merlot, 20% Cabernet Franc

Acid, quite Dark in color, Black fruit notes, not too expensive
oaky, Dynamic texture

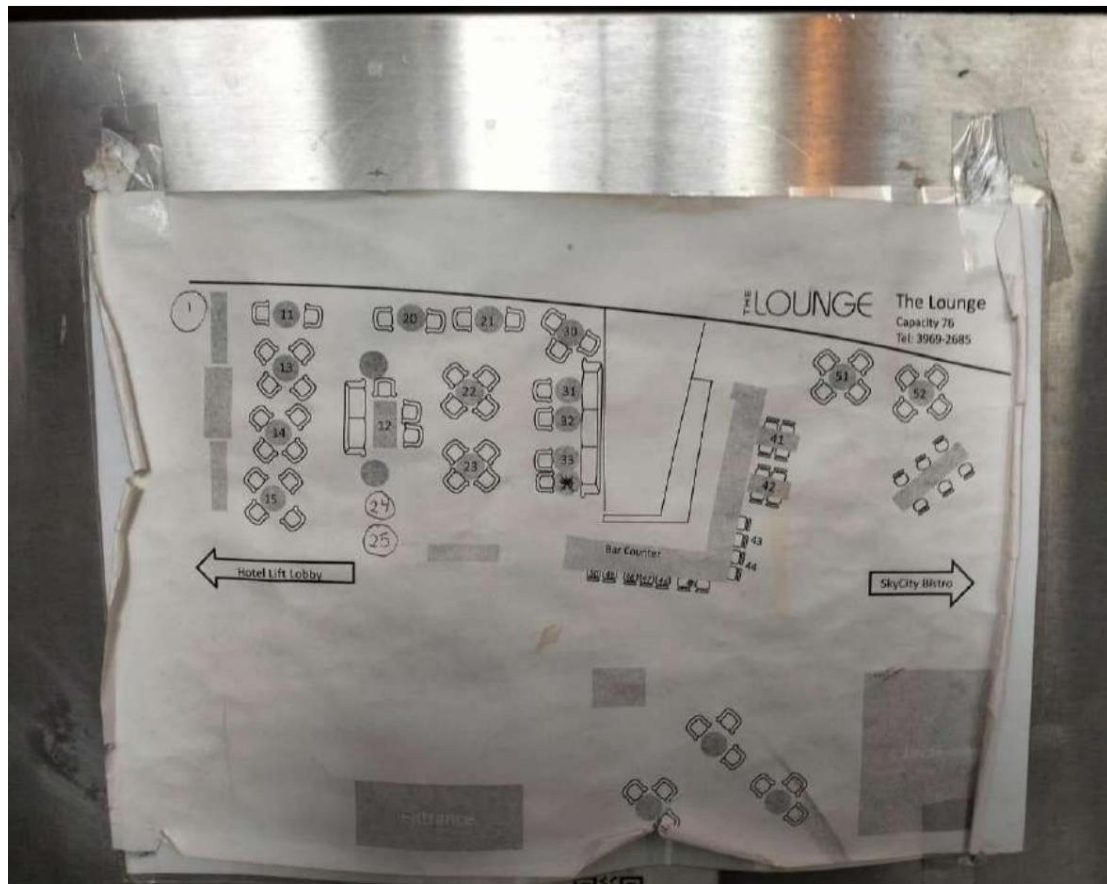


north of
M. Chapoutier, Rhone valley
Crozes-Hermitage, Les Meysonniers 2022



Syrah

Aging 12 months, red fruits, blackcurrant, raspberry
violet aromas, more warm climate





BE CARING

Put your heart into everything you do to make guests feel deeply comfortable and genuinely cared for.

BE A STORYTELLER

Share unique stories of the property, brand, local culture, and surroundings.

BE EXTRAORDINARY

Elevate everyday experiences to create moments that delight.

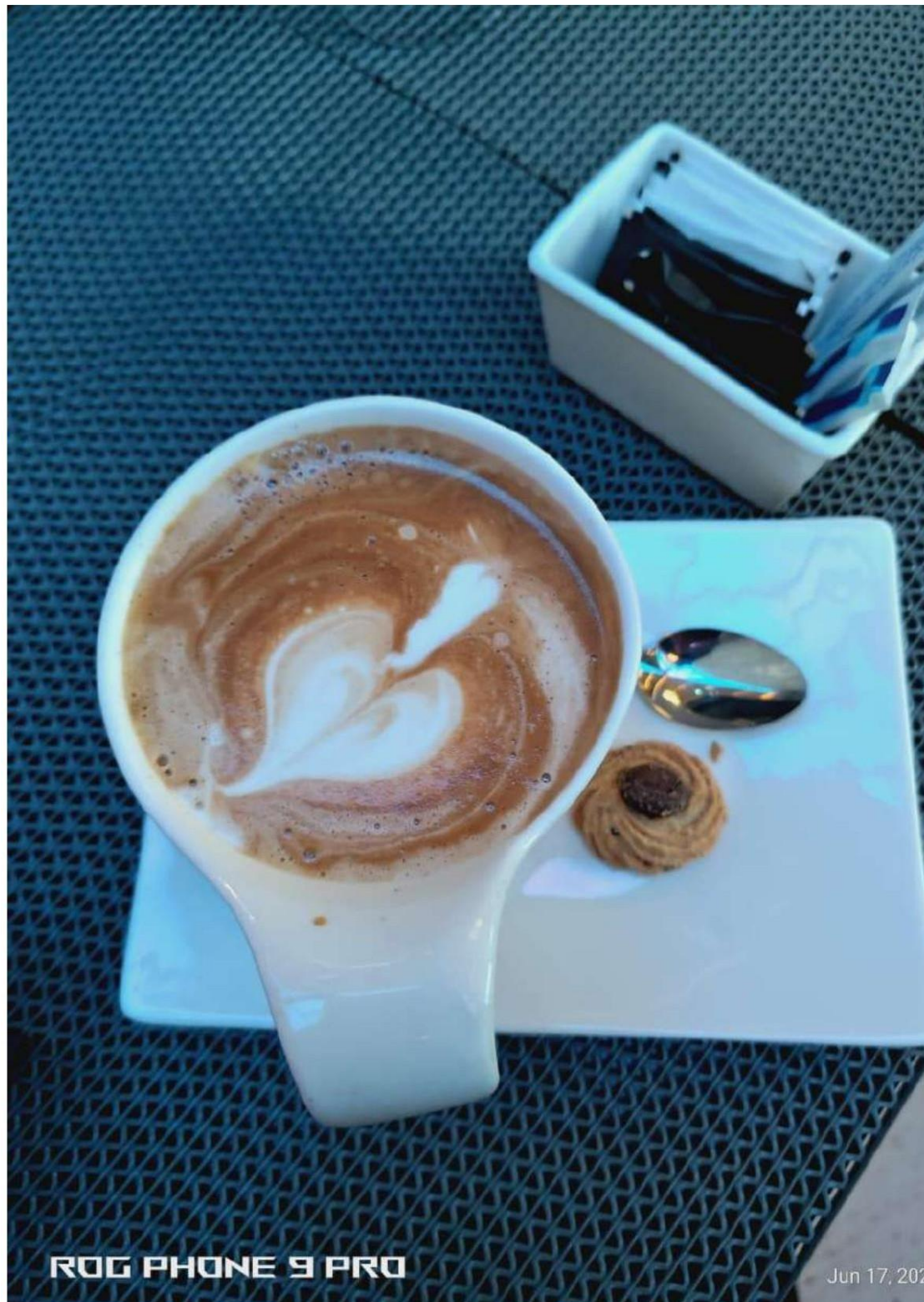
BE OPEN-MINDED

Embrace change and adapt to guests' evolving needs.



PRINCIPLES OF WONDERFUL

WONDERFUL HOSPITALITY.
ALWAYS.



Jun 17, 202



ROG PHONE 9 PRO

May 17, 202







ROG PHONE 9 PRO

May



ROG PHONE 9 PRO

May 17, 202







Forrest Estate,
Sauvignon Blanc 2023
 Sauvignon Blanc



^{note} Distinctive ^{not really} smell, ^{notes} acid, lychee, aromatic flavour, sweet
~~string~~, very aromatic, cool fermented in stainless steel
passion-fruit, guava, lemon, thyme, sage



Scarbolo,
Pinot Grigio, Friuli DOC 2022
 Pinot Grigio



juice in contact with the skin, a bit tannin.
lemon, dried banana, elderflower, creamy, light
start with medium acidity, then gently widens and closes
with vibr



Lapostolle, Central Valley
Grand Selection, Cabernet Sauvignon 2021
 85% Cabernet Sauvignon, 15% Syrah



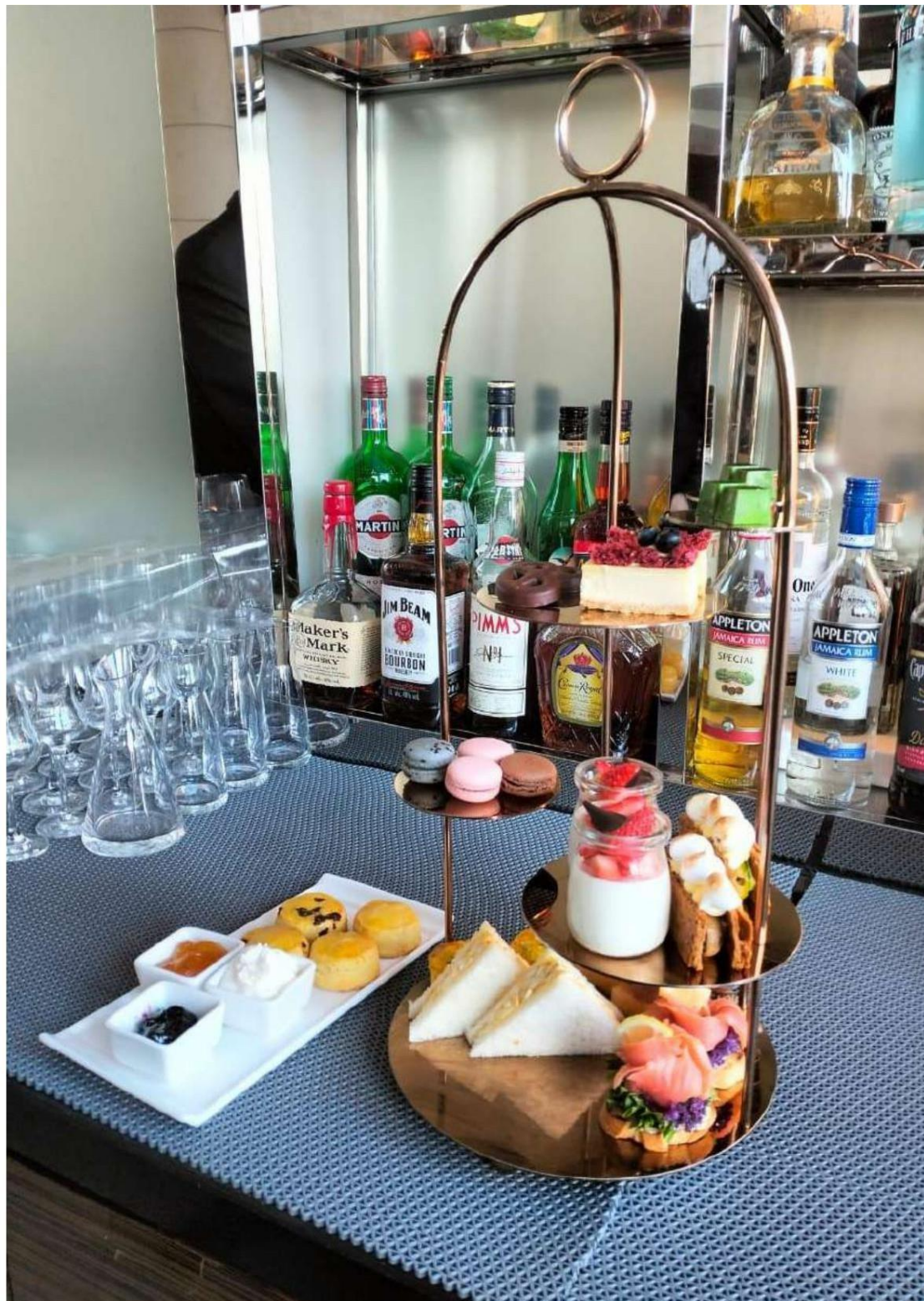
close to the ocean, fresh red fruit aromas, a spray expression
of cardamom and paprika
medium acidity, juicy tannins, plus aftertaste

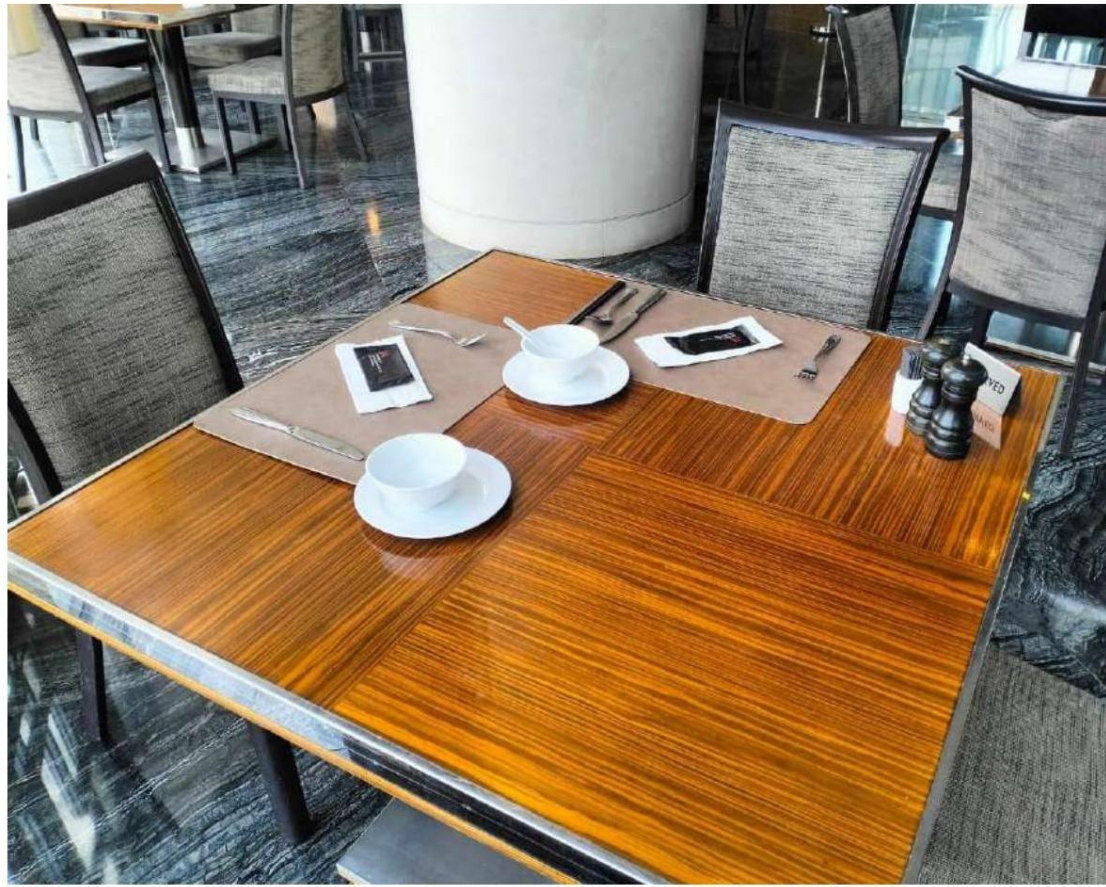


Torre de Oña, La Rioja
Finca San Martín Crianza 2020
 Tempranillo



aged in french & american oak, violet flowers, red fruits
wild strawberry, mulberry & redcurrants, very tannin,
not quite dark





F&B Outlets:

SkyCity Bistro: 1/F Lobby, **Everyday**

Breakfast:

- Buffet: 0630-1030hrs \$258+ /\$283.80Nett
- A La Cart: 0630-1100hrs

Lunch:

- Buffet: 1200-1430hrs \$408+ /\$448.80Nett
- A La Cart: 1200-1430hrs

Dinner:

- Buffet: 1800-2145hrs \$708+ /\$778.80Nett
- A La Cart: 1730-2300hrs



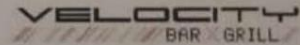
Man Ho Chinese Restaurant: M/F,

- **Mon-Sat** (1200-1500hrs, 1800-2200hrs)
- **Sun** (1000-1500hrs, 1800-2200hrs)



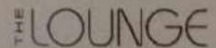
Velocity Bar & Grill: M/F,

- **Tue-Sat** (1800-0200hrs)
- **Sun-Mon** (Closed)



The Lounge: 1/F Lobby,

- **Tue-Sat** (1200-0000hrs)
- **Sun-Mon** (1200-0100hrs)



Java+: 1/F Lobby, **Everyday**

- 0700-1900hrs



BE Caring, BE a Storyteller, BE Extraordinary, BE Open-Minded

BE Caring, BE a Storyteller, BE Extraordinary, BE Open-Minded

Marriott Bonvoy Ambassador Elite - X5
(100+ Nights PLUS USD\$23,000 Qualifying Spend)
Ambassador Service
Your 24

48hrs Guarantee