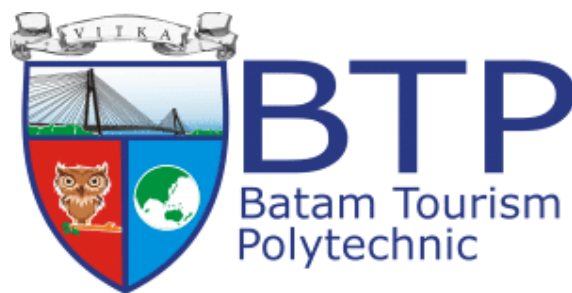


**LAPORAN KEGIATAN ON JOB TRAINING
MANAJEMEN KULINER
DI
*SHERATON HONG KONG TUNG CHUNG HOTEL***



Disusun Oleh:

Marsha Priscilla Hermanto

2023030020

**MANAJEMEN KULINER
POLITEKNIK PARIWISATA BATAM
2025**

HALAMAN PENGESAHAN
Laporan Kegiatan On The Job Training Mahasiswa
Culinary Management
Di
Sheraton Hong kong Tung Chung Hotel

Dengan ini menyatakan, mahasiswa dengan nama:

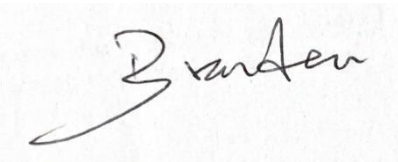
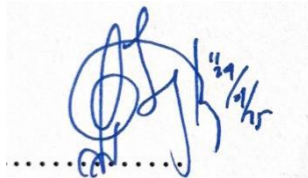
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Hong kong, 25 December 2024

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Hong Kong, 25 December 2024



Marsha Priscilla Hermanto

KATA PENGANTAR

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

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

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

1. Pihak Manajemen dan Staff *Sheraton Hong Kong Tung Chung Hotel*, khususnya tim operasional dapur, atas kesempatan, bimbingan, dan ilmu yang diberikan selama masa magang.
2. Dosen Pembimbing Heri Nuryanto, S.Kom., M.Si, yang telah memberikan arahan dan saran dalam penulisan laporan ini.
3. Orang Tua dan Teman-Teman, atas dukungan moral dan material yang diberikan selama masa magang dan penulisan laporan ini.

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

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

Hormat saya,

Marsha Priscilla Hermanto

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Bab I

Pendahuluan

A. Latar Belakang Magang

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

Pemilihan *Sheraton Hong Kong Tung Chung Hotel* sebagai tempat magang didasarkan pada reputasinya sebagai salah satu hotel bintang lima terkemuka di dunia. Hotel ini terkenal dengan standar pelayanan yang tinggi, fasilitas yang lengkap, serta manajemen yang profesional.

Judul “Laporan Kegiatan On The Job Training di “*Sheraton Hong Kong Tung Chung Hotel*” dipilih dengan pertimbangan bahwa operasional dapur adalah salah Satu komponen vital dalam industri perhotelan. Melalui kegiatan magang ini, penulis dapat mempelajari berbagai teknik memasak, pengelolaan bahan makanan, standar kebersihan, serta manajemen tim dapur. Pengalaman ini diharapkan dapat memberikan wawasan yang komprehensif tentang bagaimana operasional dapur dijalankan di hotel bertaraf internasional dan bagaimana memastikan kualitas serta kepuasan pelanggan.

Selama magang, penulis terlibat langsung dalam berbagai aktivitas dapur mulai dari persiapan bahan, proses memasak, hingga penyajian hidangan. Selain itu, penulis juga mendapatkan kesempatan untuk memahami proses manajemen stok, pengaturan jadwal kerja staf dapur, serta penerapan standar kebersihan dan keamanan pangan yang ketat.

Kegiatan magang ini tidak hanya memberikan pengalaman praktis, tetapi juga memperkuat keterampilan komunikasi, kerjasama tim, dan pemecahan masalah yang sangat penting dalam industri perhotelan. Oleh karena itu, laporan magang ini disusun untuk mendokumentasikan pengalaman, pembelajaran, dan kontribusi yang telah penulis berikan selama masa magang, serta untuk memenuhi salah satu syarat kelulusan dari program studi.

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

B. Tujuan Magang

Tujuan dari kegiatan magang di Sheraton Hong Kong Tung Chung Hotel pada bagian operasional dapur adalah sebagai berikut:

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

C. Manfaat Magang

Kegiatan magang di Sheraton Hong Kong Tung Chung Hotel pada bagian operasional dapur memberikan berbagai manfaat, antara lain:

1. Pengalaman Praktis: Mahasiswa memperoleh pengalaman praktis yang tidak bisa didapatkan di ruang kelas, khususnya dalam hal operasional dapur di hotel bintang lima.
2. Peningkatan Keterampilan: Meningkatkan keterampilan memasak dan pengolahan makanan sesuai dengan standar internasional, serta memahami manajemen dapur yang efektif.

3. **Pengetahuan Manajemen:** Memperoleh pengetahuan tentang manajemen bahan makanan, penjadwalan staf, dan penerapan standar kebersihan serta keamanan pangan yang ketat.
4. **Soft Skills:** Mengembangkan keterampilan komunikasi, kerjasama tim, dan pemecahan masalah dalam lingkungan kerja yang dinamis dan profesional.
5. **Jaringan Profesional:** Membangun jaringan dan hubungan profesional dengan para koki dan manajemen hotel yang dapat membantu dalam karir masa depan.
6. **Persiapan Karir:** Memperoleh wawasan dan persiapan yang lebih baik untuk memasuki dunia kerja di industri perhotelan setelah lulus.

D. Tempat Magang

Tempat magang yang dipilih adalah Sheraton Hong Kong Tung Chung Hotel, yang terletak di alamat berikut:

Lantau Island, 9 Yi Tung Road Tung Chung,

Lantau Island, Tung Chung.

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

Alasan Pemilihan Tempat Magang:

1. **Reputasi dan Kualitas:** Sheraton Hong Kong Tung Chung Hotel memiliki reputasi yang sangat baik dalam industri perhotelan, menawarkan standar pelayanan dan operasional yang tinggi.
2. **Pengalaman Profesional:** Hotel ini menyediakan lingkungan yang ideal untuk belajar dan mengembangkan keterampilan profesional di bidang perhotelan, khususnya dalam operasional dapur.
3. **Fasilitas dan Kesempatan Belajar:** Hotel ini dilengkapi dengan fasilitas dapur yang modern dan lengkap, serta memberikan kesempatan untuk belajar langsung dari para profesional yang berpengalaman.

4. Lokasi Strategis: Terletak di Lantau Island yang indah, dekat dengan bandara internasional, jembatan ke Zhuhai dan Makau, dan dapat dicapai dengan kereta langsung ke kota, ini adalah lokasi yang sempurna untuk bisnis dan wisatawan .
5. Jaringan Global: Sebagai bagian dari jaringan Marriott International, magang di hotel ini membuka peluang untuk membangun jaringan dan hubungan profesional yang luas di industri perhotelan global.

E. Jadwal Waktu magang

1. Masa Pengenalan Hotel:

- a. Tanggal: 24 Juli 2024
- b. Deskripsi: Pada masa pengenalan, peserta magang diperkenalkan dengan lingkungan hotel, aturan dan kebijakan yang berlaku, serta berbagai departemen dan tim kerja di hotel.

2. Periode Pelaksanaan Magang:

- a. Tanggal Mulai: 24 Juli 2024
- b. Deskripsi: Selama periode ini, peserta magang terlibat aktif dalam kegiatan operasional dapur, termasuk persiapan bahan makanan, proses memasak, penyajian hidangan, serta manajemen dapur dan penerapan standar kebersihan.
 - i. Jam Kerja: 10 jam per hari (termasuk 1 jam istirahat).
 - ii. Hari Kerja: Setiap karyawan dan trainee mendapatkan 2 hari libur setiap minggu.
 - iii. Aktivitas Harian:

▪ Breakfast buffet	: 06:30 - 10:30 (weekday) : 06.30 - 11.00 (weekend)
▪ Buffet Siang	: 12:00 - 14:30
▪ Buffet Malam	: 18:00 - 21:30

Table 1 - Aktivitas Harian

3. Periode Penyusunan Laporan Magang:

- a. Tanggal Mulai: 25 Desember 2024

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

Berikut adalah jadwal waktu magang dalam format tabel:

Tahapan Kegiatan	Tanggal Mulai	Tanggal Selesai	Deskripsi
Masa Pengenalan Hotel	24 Juli 2024	24 Juli 2024	Pengenalan lingkungan hotel, aturan, kebijakan, dan berbagai departemen serta tim kerja di hotel
Periode Pelaksanaan Magang	24 Juli 2024	21 Januari 2024	Keterlibatan aktif dalam operasional dapur, meliputi persiapan bahan, memasak, dan penyajian
Penyusunan Laporan Magang	25 Desember 2024	(disesuaikan)	Penyusunan laporan yang mendokumentasikan pengalaman dan pembelajaran selama magang

Table 2 - Jadwal Magang

Contoh Jadwal Mingguan:

Hari	Jam Kerja	Deskripsi Kegiatan
Senin	06:30-17:30	Handling breakfast, persiapan lunch, istirahat, persiapan stok untuk breakfast.
Selasa	06:30-17:30	Handling breakfast, persiapan lunch, istirahat, persiapan stok lunch.
Rabu	11:30-20:30	Handling lunch, persiapan dinner, istirahat, persiapan closing afternoon cocktail executive lounge.
Kamis	Libur	-
Jumat	Libur	-
Sabtu	11:30-20:30	Handling lunch, persiapan dinner, istirahat, persiapan closing afternoon cocktail executive lounge.
Minggu	11:30-20:30	Handling lunch, persiapan dinner, istirahat, persiapan closing afternoon cocktail executive lounge.

Table 3 - Jadwal Mingguan

Bab II

Tinjauan Umum Tempat Magang

A. Sejarah Singkat Perusahaan

1. Waktu Berdirinya, Visi dan Misi perusahaan

Sheraton Hong Kong Tung Chung Hotel dibuka pada bulan Desember 2020, di tengah pandemi global yang telah memangkas jumlah kedatangan ke kota tersebut. Namun, lokasi hotel yang berada di pulau Lantau yang indah menjadikannya juga merupakan tujuan sempurna bagi masyarakat Hong Kong untuk menikmati staycation

Sheraton Tung Chung menawarkan pelanggan suasana yang berbeda dari kebanyakan hotel lain di kota. Para tamu dapat melepaskan diri dari hiruk pikuk kota dan menjelajahi sisi hijau Hong Kong melalui jalur hiking dan pantai Lantau, sementara lingkungan lokal di Tung Chung menawarkan banyak pilihan berbelanja dan bersantap yang santai. Pengunjung juga dapat menikmati suasana liburan di hotel, baik berolahraga di gym luas yang menghadap ke laut, bersantai di dek kolam renang, atau bersantap hidangan khas pulau di pemanggang rooftop.

Komunitas lokal dan warisan global merupakan faktor kunci bagi merek Sheraton – yang merupakan bagian dari keluarga Marriott International – di hotel-hotelnya di seluruh dunia. Di hotel Tung Chung, hal itu berarti menjalin kerja sama dengan perusahaan lokal dan menggunakan produk lokal, sehingga menciptakan lebih banyak peluang bisnis bagi masyarakat. Saat membuat paket staycation, misalnya, Sheraton bermitra dengan produsen kopi artisan dan merek mobil untuk menampilkan perspektif berbeda dari Hong Kong.

Penggunaan produk “buatan Hong Kong” menyempurnakan hidangan Sheraton, memberikan sentuhan lokal yang unik. Misalnya, hotel ini memasukkan madu lokal Mui Wo dalam beberapa koktailnya dan menyajikannya sebagai bahan dalam hidangan restorannya. Komunitas juga berarti pelayanan yang baik dan menciptakan rasa nyaman dan memiliki bagi para tamu.

Selain suasana Lantau yang indah, hotel ini juga mendapatkan keuntungan dari koneksi yang luar biasa. Dekat dengan bandara internasional, jembatan ke Zhuhai dan Makau, dan dapat dicapai dengan kereta langsung ke kota, ini adalah lokasi yang sempurna untuk pelancong bisnis dan wisatawan. Sheraton Tung Chung bersiap menyambut lebih banyak pengunjung setelah pembatasan kami semakin dilonggarkan. Pada saat yang sama, maskapai ini akan terus

menerima penduduk lokal, dan menyempurnakan layanannya seiring dengan terus berkembangnya pola perjalanan di seluruh dunia.

Pandemi global telah menjadi masa yang sangat menantang bagi industri perhotelan, namun keberhasilan Sheraton Tung Chung dalam beradaptasi dengan keadaan menunjukkan bagaimana pendekatan kreatif dan kolaboratif dapat membantu bisnis melewati masa-masa sulit.

Visi: Menjadi hotel tujuan utama bagi para tamu, baik bisnis maupun liburan, mencari pengalaman unik dan berkesan di Hong Kong.

Misi: Fokus pada penyediaan layanan luar biasa, akomodasi yang nyaman, dan akses yang terbaik dari Tung Chung dan Pulau Lantau, sambil mempromosikan praktik pariwisata yang berkelanjutan.

B. Fasilitas Hotel

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

- a. Nikmati masakan Kanton dan Cina otentik di YUE, santapan kami di Hong Kong dengan sentuhan kontemporer. Nikmati beragam dim sum, hidangan tumis klasik, dan makanan laut yang bersumber secara lokal dengan minuman yang dipadukan dengan sempurna dari gudang anggur kami.



Gambar 1 - Yue

- b. Sunset Grill adalah surga rooftop bagi pecinta makanan laut dan daging. Restoran dan bar Hong Kong ini menawarkan dapur terbuka dengan pemanggang arang. Nikmati koktail khas dan cicipi daging sapi kering sambil duduk di teras luar ruangan yang menghadap ke laut. Restoran ini beroperasi dari pukul 12.00 PM - 12.00 AM.



Gambar 2 - Sunset Grill

- c. Cafe Lantau , menyediakan buffet *breakfast*, *lunch*, dan *dinner*. Dimana *breakfast* beroperasi dari pukul 06.00-10.30 (*weekdays*) 06.30-11.00 (*weekends*). *Lunch* beroperasi dari pukul 12.00-14.30. *Dinner* beroperasi pukul 18.00-21.30.



Gambar 3 - Cafe Lantau

C. Struktur Organisasi Hotel

Struktur Organisasi Sheraton Hong Kong Tung Chung Hotel



Gambar 4 - Executive Committee

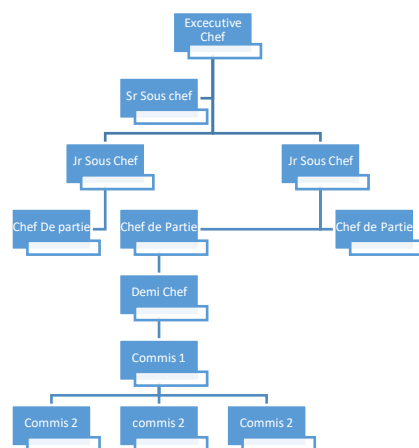
Setiap departemen di bawah Executive Committee memiliki tim manajerial dan staf operasional yang melaporkan kepada kepala departemen mereka masing-masing. Struktur ini memungkinkan koordinasi yang efisien dan pemantauan yang efektif dari berbagai aspek operasional hotel.

**Mohon dicatat bahwa struktur di atas adalah gambaran umum berdasarkan informasi yang didapatkan melalui Team Hrd. Untuk struktur yang lebih spesifik dan terperinci, disarankan untuk menghubungi pihak Sheraton Tung Chung Hong Kong Hotel secara langsung.*

Bab III

Pelaksanaan Kerja

A. Struktur Organisasi Kitchen Department (Hot & Cold Kitchen Section)



Gambar 5 - Struktur Organisasi Kitchen

1. Waktu Pelaksanaan Magang: Magang dilaksanakan mulai tanggal 24 Juli 2024 hingga 21 Januari 2024.
2. Waktu Kerja: Waktu kerja bervariasi setiap harinya dengan aktivitas dimulai pada pagi hari, termasuk persiapan untuk sarapan, makan siang, dan makan malam.
3. Tempat Magang: Tempat magang berada di departemen dapur hotel, terutama di bagian Kitchen Department yang meliputi Hot Kitchen, Cold Kitchen, Pastry Kitchen, dan Banquet Kitchen.

4. Jadwal Aktivitas: Aktivitas harian dimulai dari persiapan makanan untuk sarapan pagi hingga persiapan untuk makan malam. Beberapa aktivitas spesifik termasuk:
 - a. Persiapan Breakfast.
 - b. Refilling dan preparation untuk makan siang.
 - c. Menyiapkan makanan seperti Salad, sushi, sashimi, dan item lain dari cold kitchen.
 - d. Menyiapkan dan menangani buffet untuk Executive Lounge (vip room).
5. Bagian di Bawah: Mahasiswa berada di bawah Kitchen Department yang mencakup Hot Kitchen, Cold Kitchen, dan Banquet Kitchen.
6. Bertanggung Jawab Kepada: Mahasiswa bertanggung jawab kepada kepala departemen dapur atau chef yang berwenang di setiap bagian tempat magang.
7. Bidang Pekerjaan yang Dilakukan: Bidang pekerjaan yang dilakukan mencakup berbagai aspek dalam persiapan dan penyajian makanan, mulai dari sarapan hingga makan malam, penanganan buffet, dan persiapan menu khusus untuk VIP.
8. Posisi Mahasiswa dalam Pekerjaan: Mahasiswa berperan sebagai asisten chef yang membantu dalam persiapan bahan, memasak, dan menyajikan makanan. Mahasiswa juga belajar dan menangani beberapa stasiun live cooking dan buffet.
9. Kaitan Bidang Pekerjaan dengan Bidang Lain: Bidang pekerjaan yang dikerjakan oleh mahasiswa sering berinteraksi dengan bidang kerja lain dalam perusahaan, seperti bagian layanan makanan untuk VIP room dan buffet yang memerlukan koordinasi dengan departemen lain dalam hotel.

Tabel Aktivitas Kegiatan Selama Magang

Berikut adalah beberapa contoh kegiatan harian:

19/10/2024: Morning preparation for tomorrow, refilling morning breakfast
20/10/2024: Morning breakfast, refilling lunch, prep for tomorrow
30/10/2024: Make A'la carte Club Sandwich, morning breakfast, lunch preparation for tomorrow.

- | |
|--|
| <ul style="list-style-type: none">• 02/11/2024: Set up and prepare refilling lunch, sushi and sashimi handling for lunch, preparation for afternoon cocktail and dinner. |
|--|

Table 4 - Kegiatan Harian

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

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

B. Kendala yang dihadapi

1. Kendala Bahasa:

- i. Kesulitan Berkomunikasi: Mahasiswa sering mengalami kesulitan dalam berkomunikasi dengan staf lain, terutama jika bahasa yang digunakan sehari-hari di tempat magang berbeda dengan bahasa ibu mahasiswa. Ini bisa menghambat pemahaman instruksi dan kerjasama tim.

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

C. Solusi Pemecahan Kendala

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

1. Kendala Bahasa:

Belajar Bahasa Asing:

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

Bab IV

Kesimpulan

A. Kesimpulan

Berdasarkan hasil magang di Sheraton Hong Kong Tung Chung Hotel, berikut adalah beberapa poin penting yang dapat disimpulkan:

1. Pengalaman Praktis: Mahasiswa memperoleh pengalaman langsung dalam operasional dapur hotel bintang lima, termasuk dalam persiapan bahan, proses memasak, hingga penyajian hidangan.
2. Peningkatan Keterampilan: Mahasiswa mengembangkan keterampilan memasak, manajemen bahan makanan, serta penerapan standar kebersihan dan keamanan pangan.
3. Kompetensi Profesional: Magang ini membantu mahasiswa memperkuat keterampilan komunikasi, kerjasama tim, dan pemecahan masalah, yang sangat penting dalam industri perhotelan.
4. Pemahaman Operasional Dapur: Mahasiswa mendapatkan wawasan tentang bagaimana operasional dapur dijalankan di hotel bertaraf internasional dan bagaimana memastikan kualitas serta kepuasan pelanggan.

5. Kendala dan Solusi: Mahasiswa menghadapi beberapa kendala, terutama dalam hal bahasa, namun mampu mengatasinya dengan belajar bahasa asing dan menggunakan alat bantu penerjemah.

B. Saran

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

1. Untuk Sheraton Hong Kong Tung Chung Hotel:
 - a. Program Orientasi: Mengadakan program orientasi yang lebih mendalam tentang budaya kerja dan standar operasional di hotel untuk membantu mahasiswa magang beradaptasi lebih cepat.
2. Untuk Institusi Pendidikan:
 - a. Kerjasama dengan Industri: Meningkatkan kerjasama dengan industri perhotelan untuk menyediakan lebih banyak kesempatan magang dan pengalaman praktis bagi mahasiswa.
3. Untuk Mahasiswa Magang:
 - a. Persiapan Bahasa: Sebelum memulai magang, mahasiswa disarankan untuk mempersiapkan diri dengan belajar bahasa yang digunakan di tempat magang, baik melalui kursus formal maupun belajar mandiri.

- b. Pengembangan Keterampilan: Mahasiswa sebaiknya terus mengembangkan keterampilan profesional yang relevan dengan bidang studi mereka untuk meningkatkan daya saing di dunia kerja.

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

Daftar Pustaka

- Lestari, I. D. (2020). *Kegiatan Magang Trainee Kitchen di Bintan Lagoon Resort* (Doctoral dissertation, Universitas Internasional Batam).
- Nugroho, L. (2017). Laporan Magang" Shangri-La Hotel Surabaya".
- Purnomo, H. (2017). Laporan Hasil Magang" HARRIS Hotel and Conventions Surabaya".
- Pratiwi, D. A. (2017). Laporan Hasil Magang" Sheraton Bali Kuta Resort".

Lampiran

1. Statement Letter



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>

16 July 2024

Nomor : 427/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 : Marsha Priscilla Hermanto
NIM : 2023030020
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

2. CV & Cover Letter



CURRICULUM VITAE

BIODATA MAHASISWA

FULL NAME / NAMA LENGKAP MARSHA PRISCILLA HERMANTO		PLACE & DATE OF BIRTH / TEMPAT & TGL. LAHIR BATAM, 2 MARCH 2005	
SEX JENIS KELAMIN	☐ MALE LAKI-LAKI ☒ FEMALE PEREMPUAN	NATIONALITY KEBANGSAAN	INDONESIA
STUDENT ID NIM 2023030020		RELIGION AGAMA	MOSLEM
HOME ADDRESS / ALAMAT Taman Mediterania blok LL2/10, Kel. Baloi Permai, Kec. Batam Kota		EMAIL / EMAIL marshathio2005@gmail.com	
MOBILE NO. No. PONSEL +62 812-7019-7977		HOME PHONE NO. +62 812-7019-7971 No. TELPON RUMAH	
POSITION PRACTICAL TRAINING DESIRED (max. 2 divisions in 1 Department Head) ☒ Kitchen Division ☒ Pastry Division ☐ Restaurant Division ☐ Bar Division ☐ Front Office Division ☐ Housekeeping Other ..F&B Service			
FORMAL EDUCATION / PENDIDIKAN FORMAL			
From Dari	To Hingga	School/Academy/University Sekolah/Akademi/Universitas	
2011	2017	SDIT HANG TUAH BATAM	
2017	2020	SMPN 43 BATAM	
2020	2023	SMKN 2 BATAM	
2023	Present	BATAM TOURISM POLYTECHNIC	
LANGUAGES BAHASA		Ability Kemampuan	Certificate Score (if any) Nilai Sertifikat (jika ada)
English Bahasa Inggris	☒ Fair Biasa	☐ Fluent Lancar	
Mandarin Bahasa Mandarin	☐ Fair Biasa	☐ Fluent Lancar	
Other Languages Bahasa Lainnya	☐ Fair Biasa	☒ Fluent Lancar	566
WORKSHOP OR COURSES PELATIHAN/KURSUS YANG PERNAH DIIKUTI		Year Tahun	Place Tempat
SWEET BREAD COMPETITION AT PASTRY FEST BY BATAM TOURISM POLYTECHNIC		2022	GRAND BATAM MALL
BEST TRAINEE (PASTRY KITCHEN)		2022	BATAM MARRIOTT HOTEL
DAILY WORKER (PASTRY KITCHEN)		2022	BATAM MARRIOTT HOTEL
DAILY WORKER (PASTRY KITCHEN)		2023	BEST WESTERN PREMIER PANBIL
WON BRONZE MEDALS AT PASTRY FEST BY BATAM TOURISM POLYTECHNIC		2023	GRAND BATAM MALL
WON GOLD MEDALS AT INTERNAL COOKING COMPETITION		2023	BATAM TOURISM POLYTECHNIC



FOOD SAFETY AND NUTRITIONAL FACTS INFORMATION WORKSHOP	2023	BATAM TOURISM POLYTECHNIC	
VEGETARIAN COOKING COMPETITION BY DAAI TV	2023	BATAM TOURISM POLYTECHNIC	
DAILY WORKER (PASTRY KITCHEN)	2024	BEST WESTERN PREMIER PANBIL	
SKILLS / KETERAMPILAN			
COMPUTER KOMPUTER ☒ MS. Office ☒ Adobe Photoshop ☐ Corel Draw ☐ Other	☒ Typewriting Mengetik	☒ Hotel Skills Keterampilan Hotel	
HEALTH / KESEHATAN			
How is your health? Bagaimana kesehatan anda?	☒ Excellent Sangat Baik	☐ Good Baik	☐ Fair Biasa
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 pregnant? Apakah anda sedang mengandung?	☐ Yes, please explain Ya, tolong jelaskan	☒ No Tidak	
FAMILY / KELUARGA			
Name Nama	Relationship Hubungan	Home Address Alamat Rumah	Phone / Mobile Telepon/Ponsel
Hermanto Thomas	Father	Taman Mediterania Blok LL2/10, Batam Kota	+62 812-7019-7971
Eva Yuliusanti	Mother	Taman Mediterania Blok LL2/10, Batam Kota	+62 812-6130-5368
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 ditemukan penipuan/pemalsuan atas informasi yang saya sampaikan, saya bersedia dikenakan sanksi.			



Batam, 1st March 2024

A handwritten signature in black ink, appearing to read "Marsha", is positioned below the date.

(Marsha Priscilla Hermanto)

3. Kontrak Magang

Page 3

Waiver and release of liability

In consideration of Brand Rise Limited T/A Sheraton Hong Kong Tung Chung and Four Points by Sheraton Hong Kong, Tung Chung offering the opportunity for me to participate in internship program at Brand Rise Limited T/A Sheraton Hong Kong Tung Chung and Four Points by Sheraton Hong Kong, Tung Chung. I, Marsha Priscilla Hermanto for myself, my heirs, assigns, executors and administrators, do hereby release and forever discharge Marriott, the Hotel and the Hotel owner, and each of their respective affiliates, officers, directors, employees, servants, agents, representatives, successors and assigns from all manners of action, causes of action, suit, debts, damages, claims and demands of any type or kind whatsoever that may arise on account of any reason or cause, injury or death, whatsoever, occurring from, connected with, or originating from the internship program at the Hotel. Furthermore, I recognize and acknowledge that I am a student being permitted on the Hotel premises and I am not an employee, agent or servant of the Hotel.

The parties agree that, except for Marriott International, Inc. and its affiliates, a person who is not a party to this agreement shall not have any rights to enforce any term of this agreement.

If you are prepared to accept the conditions outlined in the foregoing paragraphs, please sign the duplicate copy of this letter and return it to the undersigned.

We look forward to welcoming you as part of the Marriott family, joining us in making this one of the best Marriott Hotels in the world.

Yours sincerely

Brand Rise Limited



Patrick Chan
Director of Human Resources
Sheraton Hong Kong Tung Chung Hotel
Four Points by Sheraton Hong Kong Tung Chung

Agreed and accepted by

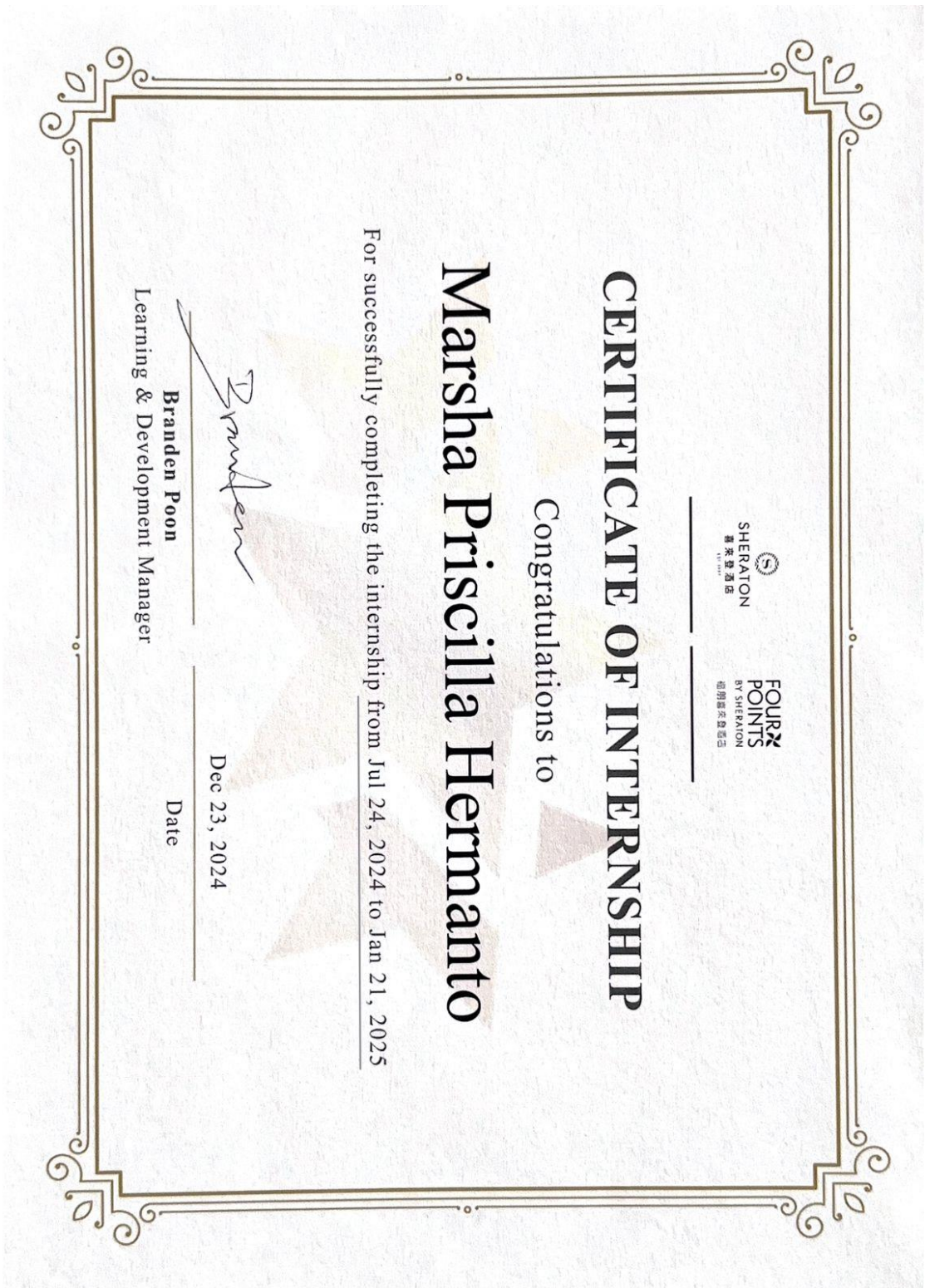


Name: Marsha Priscilla Hermanto
Date: 23 July 2024

This agreement supersedes all prior agreements, written or oral, and sets forth the entire agreement between you and the Hotel relating to the terms of your employment and may not be orally changed, modified, renewed, or extended.

I, Marsha Priscilla Hermanto, further understand that no such promise or guarantee of any type concerning terms and/or conditions is binding upon the Hotel unless made in writing.

4. Sertifikat On Job Training



5. Student Evaluation



STUDENT PERFORMANCE EVALUATION

Name : Marsha Priscilla Hermanto
 Hotel Name of practice : Sheraton Hong Kong Tung Chung Hotel
 Department : Kitchen Trainee
 Date of Appraisal from : 8 January 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 ABILITY 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						
1	JOB KNOWLADGE					
	Understand all aspect of work at outlet of practice assigned	90				
	Knowledge of facilities and equipment at outlet of practice assigned					
	Mastery of English (written and oral)					
2	QUANTITY OF WORK					
	Output of work has be done	90				
	Completion of task and performance of daily duties					
3	QUALITY OF WORK					
	Accurate and neat care of equipment and working areas	90				
	Meets work quality requirement					

	Stability, persistence, orderliness constant work under <u>pressure</u>					
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						
4	MOTIVATION - Enthusiasm towards job and effort to acquire necessary information to perform duties - The desire and effort - Willingness to accept responsibility	90				
5	COURTESY AND TACT Politeness , attention and respect other people (the guest fellow workers and superior)	90				
6	TEAM WORK - 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	90				
7	COMMUNICATION - 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	90				
8	APPLIED TECHNOLOGY Ability to use machines and equipment found in the workplace	90				
9	PERSONAL APPEARANCE Personal grooming, hair, shoes, comportment and general outlook	90				
10	ATTENDANTE Reliability and punctuality to be on job	90				

No	CRITERIA & JUSTIFICATION	SCALE VALUE				
		A (80 - 100)	B (68 - 79.99)	C (56 - 67.99)	D (45 - 55.99)	E (0 - 44.99)
11	KITCHEN KNOWLEDGE (Choose one regarding their job)	90				
	Apply basic techniques cutting of commercial cookery	90				
	Prepare and cook seafood	90				
	Prepare and cook poultry and meats	90				
	Prepare a variety of sandwiches	90				
	Present and display food products	90				
	Prepare desserts to meet special dietary requirements	/				
	Prepare and store food in a safe and hygienic manner	90				
	Prepare hot and cold dessert dishes	/				
	Receive and store stock	90				
	Prepare portion-controlled meat cuts	90				
	Prepare soups	90				
	Prepare stocks and sauces	90				
	Prepare vegetables, eggs, and farinaceous dishes	90				
	Ability to provide cleanest working area	90				
	SCORE = $\frac{\text{TOTAL MARK}}{\text{TOTAL NO}}$	90				

PART 2. CAPACITY & AMBITION FOR ADVANCE

1. Check (✓) 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 (✓) 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.

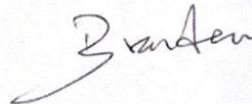
Hand Working and Defence
 Nice team player and follow manager instruction
 Over all average and experience

Date : 8 January 2025

Signature :


 (Appraiser)


 (Head of Department)



(Training Personnel)


 (Student)

6. Recommended Letter Chef



Page 1 of 1

08/01/2025

To whom it may concern

This is to confirm that Marsha Priscilla Hermanto has worked at Sheraton Hotel Tung Chung, Hong Kong from July 24 2024 to January 21 2025 as a Trainee Chef

In this time, Marsha has worked as a Chef in Sheraton Hotel Tung Chung (Hong Kong). Marsha was a member of the Western Culinary Team in our All Day Dining Restaurant (Café Lantau)

In this time, Marsha has shown competent skill levels in this area. She has always worked diligently in the given time limits. She is able to communicate properly and well organized. Conducts herself in a calm & friendly manor.

Am happy to recommend Marsha in a similar role I wish her the best of luck in the future

Yours Sincerely

David R.C. Parkin
Executive Chef
Sheraton Hotel & Four Points by Sheraton Tung Chung HK

7. Recommended Letter HR



January 17, 2025

TO WHOM IT MAY CONCERN

This is to certify that Ms. Marsha Priscilla Hermanto, holder of Indonesian Passport No. E7236584, 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, she had performed to our satisfaction. We would like to take this opportunity to extend to her our appreciation from the Sheraton & Four Points by Sheraton Hong Kong Tung Chung and we wish her all the best in her future endeavors.

Yours sincerely

Brand Rise Limited




Tony Hui

Assistant Human Resources Manager

TH/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](https://www.sheraton.marriott.com)
FOUR POINTS BY SHERATON | [Four-points.marriott.com](https://www.four-points.marriott.com)

8. LOA

To :
Ms. Gemma Tse
Human Resources Assistant

Sheraton Hong Kong, Tung Chung Hotel
9 Yi Tung Road Tung Chung, Lantau Island
Hong Kong

Dear Ms. Gemma,

Letter of acceptance - Trainee Program at Sheraton and Four Points by Sheraton Hong Kong Tung Chung Hotel

I, Marsha Priscilla Hermanto, Student Reg. No.2023030020 of Batam Tourism Polytechnic will accept on this date May 5, 2024 the offer to undergo the Trainee Program at Sheraton and Four Points by Sheraton Hong Kong Tung Chung Hotel for the period beginning 22 July 2024 to 21 January 2025 for 6 months consecutively.

Best regards,

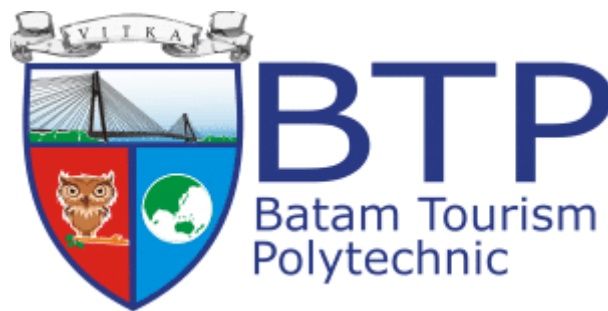


Marsha Priscilla Hermanto

9. Documentation



**LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
MANAJEMEN KULINER**



Disusun Oleh :

Marsha Priscilla Hermanto

2023030020

Sheraton Hong Kong Tung Chung Hotel

**MANAJEMEN KULINER
POLITEKNIK PARIWISATA BATAM
2025**

**LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
DI SHERATON HONG KONG TUNG CHUNG HOTEL
LEMBAR PENGESAHAN**

Disusun oleh : **Marsha Priscilla Hermanto**
2023030020

Telah disetujui oleh

Dosen Pembimbing Magang	Executive Chef
	
Heri Nuryanto, S.Kom., M.Si	David Parkin
NIDN : 1025038301	

Mengetahui,
Kepala Program Studi Manajemen Kuliner



Rosie Oktavia P R, MM.Par
NIDN : 1007109204

LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA

DI SHERATON HONG KONG TUNG CHUNG HOTEL

Nama : Marsha Priscilla Hermanto
 NIM : 2023030020

Tanggal	Kegiatan	Bukti	Tanda Tangan
Week 1 (24 - 30 July 2024)	Cold Kitchen - Orientation, learn about hotel and department. - Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 2 (31 July - 6 August 2024)	Cold Kitchen Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 3 (7 - 13 August 2024)	Cold Kitchen - Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail. - Set up Breakfast, prepare for the refill and tomorrow, prepare for lunch.		
Week 4 (14 - 20 August 2024)	Cold Kitchen Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		

Week 5 (21 - 27 August 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 6 (28 August - 3 September 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 7 (4 - 10 September 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 8 (11 - 17 September 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 9 (18 - 24 September 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		

Week 10 (25 September - 1 October 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 11 (2 - 8 October 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 12 (9 - 15 October 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail. ◆ Set up Breakfast, prepare for the refill and tomorrow, prepare for lunch.		
Week 13 (16 - 22 October 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail. ◆ Set up Breakfast, prepare for the refill and tomorrow, prepare for lunch.		

Week 14 (23 - 29 October 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail. ◆ Set up Breakfast, prepare for the refill and tomorrow, prepare for lunch.		
Week 15 (30 October - 5 November 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 16 (6 - 12 November 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 17 (13 - 19 November 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 18 (20 - 26 November 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		

Week 19 (27 November - 3 December 2024)	Cold Kitchen Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 20 (4 - 10 December 2024)	Cold Kitchen Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 21 (11 - 17 December 2024)	Cold Kitchen Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 22 (18 - 24 December 2024)	Cold Kitchen - Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail. 24 december 2024 - Prepare for evening cocktail, prepare for Christmas dinner round 1, set up Christmas dinner round 1, prepare Christmas dinner round 2, closing Christmas dinner 1, set up Christmas dinner round 2, prepare for tomorrow lunch, closing dinner.	  	

Week 23 (25 - 31 December 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail. 25 december 2024 ◆ Set up Christmas Lunch round 1, prepare for refill, prepare for Christmas Lunch round 2, prepare for evening cocktail, closing Christmas Lunch round 2, prepare for Christmas dinner round 1, set up Christmas dinner round 1, prepare for refill, prepare Christmas dinner round 2, closing Christmas dinner round 1, set up Christmas dinner round 2, closing evening cocktail executive lounge.		
Week 24 (1 - 7 January 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail.		
Week 25 (8 - 14 January 2024)	Cold Kitchen ◆ Set up Lunch, prepare for refill, prepare for evening cocktail, prepare for dinner, set up evening cocktail and dinner, prepare for refill, prepare for tomorrow lunch, closing evening cocktail. ◆ Annual Leave		
Week 26 (15 - 21 January 2024)	Cold Kitchen ◆ Annual leave ◆ Clearance		

DAILY ACTIVITIES

Name : Marsha Priscilla Hermanto

Student Number : 2023030020

Department : Kitchen Department

No.	Day	Date	Section	Activities	Sign (By Hotel)	Note
1.	Wednesday	24/07/2024	Cold Kitchen	- Orientation about the hotel, learn about product cold kitchen		
2.	Thursday	25/07/2024	Cold Kitchen	- Learn about product, set up lunch and dinner, prepare the refill for lunch and dinner		
3.	Friday	26/07/2024	Cold Kitchen	- Set up lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
4.	Saturday	27/07/2024	Cold Kitchen	- Set up lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		

5.	Sunday	28/07/2024	Cold Kitchen	- Set up lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
6.	Monday	29/07/2024	Cold Kitchen	- Day off		
7.	Tuesday	30/07/2024	Cold Kitchen	- Day off		
8.	Wednesday	31/07/2024	Cold Kitchen	- Set up lunch, prepare for lunch refill, closing lunch, prepare executive lounge, learn Ala' Carte Avocado toast set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
9.	Thursday	01/08/2024	Cold Kitchen	- Set up lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
10.	Friday	02/08/2024	Cold Kitchen	- Learn set up and new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up		

11.	Saturday	03/08/2024	Cold Kitchen	dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and		
12.	Sunday	04/08/2024	Cold Kitchen	dinner, closing executive lounge. - Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, learn Ala'Carte Club sandwich, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
13.	Monday	05/08/2024	Cold Kitchen	- Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and		
14.	Tuesday	06/08/2024	Cold Kitchen	dinner, closing executive lounge. - Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner,		

15.	Wednesday	07/08/2024	Cold Kitchen	prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
16.	Thursday	08/08/2024	Cold Kitchen	dinner, closing executive lounge.		
17.	Friday	09/08/2024	Cold Kitchen	- Day off		
18.	Saturday	10/08/2024	Cold Kitchen	- Day off - Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, make Ala'Cate avocado toast, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
19.	Sunday	11/08/2024	Cold Kitchen	- Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
20.	Monday	12/08/2024	Cold Kitchen	dinner, closing executive lounge.		

21.	Tuesday	13/08/2024	Cold Kitchen	- Learn and set up breakfast, learn make duck croissant for lobby lounge, prepare for lunch, closing and prepare breakfast for tomorrow, set up lunch, prepare for executive lounge. - Set up breakfast, prepare for lunch, closing and prepare breakfast for tomorrow, set up lunch, prepare for executive lounge.		
22.	Wednesday	14/08/2024	Cold Kitchen	- Set up breakfast, make duck croissant for lobby lounge, prepare for lunch, closing and prepare breakfast for tomorrow, set up lunch, prepare for executive lounge. - Set up breakfast, prepare for lunch, closing and prepare breakfast for tomorrow, set up lunch, prepare for executive lounge.		
23.	Thursday	15/08/2024	Cold Kitchen	- Set up breakfast, make duck croissant for lobby lounge, prepare for lunch, closing and prepare breakfast for tomorrow, set up lunch, prepare for executive lounge. - Set up breakfast, prepare for lunch, closing and prepare breakfast for tomorrow, set up lunch, prepare for executive lounge.		
24.	Friday	16/08/2024	Cold Kitchen	- Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
25.	Saturday	17/08/2024	Cold Kitchen	- Day off		

26.	Sunday	18/08/2024	Cold Kitchen	- Day off		
27.	Monday	19/08/2024	Cold Kitchen	- Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
28.	Tuesday	20/08/2024	Cold Kitchen	- Set up new menu Italy session lunch, prepare for lunch refill, learn Ala'Carte caesar salad, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
29.	Wednesday	21/08/2024	Cold Kitchen	- Day off		
30.	Thursday	22/08/2024	Cold Kitchen	- Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
31.	Friday	23/08/2024	Cold Kitchen	- Set up new menu Italy session lunch, prepare for lunch refill, make club sandwich, closing lunch, prepare executive		

32.	Saturday	24/08/2024	Cold Kitchen	lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
33.	Sunday	25/08/2024	Cold Kitchen	- Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
34.	Monday	26/08/2024	Cold Kitchen	- Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
35.	Tuesday	27/08/2024	Cold Kitchen	- Set up new menu Italy session lunch, prepare for lunch refill, learn Ala'Carte italian burrata, closing lunch, prepare		

36.	Wednesday	28/08/2024	Cold Kitchen	executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Italy session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
37.	Thursday	29/08/2024	Cold Kitchen	- Day off		
38.	Friday	30/08/2024	Cold Kitchen	- Day off		
39.	Saturday	31/08/2024	Cold Kitchen	- Learn and set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
40.	Sunday	01/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		

41.	Monday	02/09/2024	Cold Kitchen	- Day off		
42.	Tuesday	03/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, make caesar salad, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
43.	Wednesday	04/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
44.	Thursday	05/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
45.	Friday	06/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up		

46.	Saturday	07/09/2024	Cold Kitchen	dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
47.	Sunday	08/09/2024	Cold Kitchen	- Day off		
48.	Monday	09/09/2024	Cold Kitchen	- Day off - Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
49.	Tuesday	10/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
50.	Wednesday	11/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, make italian burrata, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
51.	Thursday	12/09/2024	Cold Kitchen	executive lounge.		

52.	Friday	13/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
53.	Saturday	14/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, make avocado toast, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
54.	Sunday	15/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
55.	Monday	16/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		

56.	Tuesday	17/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Mediterranean session lunch, prepare for lunch refill, make caesar salad, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
57.	Wednesday	18/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, make caesar salad, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Mediterranean session lunch, prepare for lunch refill, make caesar salad, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
58.	Thursday	19/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, make caesar salad, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Mediterranean session lunch, prepare for lunch refill, make caesar salad, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		

59.	Friday	20/09/2024	Cold Kitchen	executive lounge and dinner, closing		
60.	Saturday	21/09/2024	Cold Kitchen	executive lounge.		
61.	Sunday	22/09/2024	Cold Kitchen	- Day off		
62.	Monday	23/09/2024	Cold Kitchen	- Day off		
63.	Tuesday	24/09/2024	Cold Kitchen	- Day off		
64.	Wednesday	25/09/2024	Cold Kitchen	- Day off		
65.	Thursday	26/09/2024	Cold Kitchen	- Day off - Day off - Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
66.	Friday	27/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
67.	Saturday	28/09/2024	Cold Kitchen	- Set up new menu Mediterranean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up		

68.	Sunday	29/09/2024	Cold Kitchen	dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Mediterranean session lunch, prepare for lunch refill, make club sandwich, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
69.	Monday	30/09/2024	Cold Kitchen	executive lounge and dinner, closing executive lounge.		
70.	Tuesday	01/10/2024	Cold Kitchen			
71.	Wednesday	02/10/2024	Cold Kitchen	- Day off - Day off - Learn and set up new menu Korean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
72.	Thursday	03/10/2024	Cold Kitchen	- Set up seafood and new menu Korean session lunch, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive		

73.	Friday	04/10/2024	Cold Kitchen	lounge and dinner, closing executive lounge.		
74.	Saturday	05/10/2024	Cold Kitchen	- Set up new menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Korean session lunch, make korean mix salad, prepare for lunch refill, make club sandwich closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
75.	Sunday	06/10/2024	Cold Kitchen	- Set up new menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
76.	Monday	07/10/2024	Cold Kitchen	lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		

77.	Tuesday	08/10/2024	Cold Kitchen	- Set up new menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
78.	Wednesday	09/10/2024	Cold Kitchen	- Set up new menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
79.	Thursday	10/10/2024	Cold Kitchen	- Set up new menu Korean session lunch, make korean mix salad, make, club sandwich, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up new menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive		

80.	Friday	11/10/2024	Cold Kitchen	lounge, set up dinner, prepare refill for		
81.	Saturday	12/10/2024	Cold Kitchen	executive lounge and dinner, closing		
82.	Sunday	13/10/2024	Cold Kitchen	executive lounge.		
83.	Monday	14/10/2024	Cold Kitchen	- Day off - Day off - Day off		
84.	Tuesday	15/10/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up menu Korean session lunch, make korean mix salad, make burrata cheese salad, prepare for lunch refill, closing lunch,		
85.	Wednesday	16/10/2024	Cold Kitchen	prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge,		

86.	Thursday	17/10/2024	Cold Kitchen	set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
87.	Friday	18/10/2024	Cold Kitchen			
88.	Saturday	19/10/2024	Cold Kitchen	- Day off - Day off - Set up breakfast, make duck croissant for lobby lounge, prepare for lunch, closing and prepare breakfast for tomorrow, set up lunch, prepare for executive lounge.		
89.	Sunday	20/10/2024	Cold Kitchen	- Set up breakfast, make duck croissant for lobby lounge, prepare for lunch, closing and prepare breakfast for tomorrow, set up lunch, prepare for executive lounge.		
90.	Monday	21/10/2024	Cold Kitchen			
91.	Tuesday	22/10/2024	Cold Kitchen			
92.	Wednesday	23/10/2024	Cold Kitchen	- Day off - Day off - Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
93.	Thursday	24/10/2024	Cold Kitchen			

94.	Friday	25/10/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
95.	Saturday	26/10/2024	Cold Kitchen	- Set up breakfast, make duck croissant for lobby lounge, prepare for lunch, closing and prepare breakfast for tomorrow, set up lunch, prepare for executive lounge.		
96.	Sunday	27/10/2024	Cold Kitchen	- Set up breakfast, make duck croissant for lobby lounge, prepare for lunch, closing and prepare breakfast for tomorrow, set up lunch, prepare for executive lounge.		
97.	Monday	28/10/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
98.	Tuesday	29/10/2024	Cold Kitchen	- Day off		

99.	Wednesday	30/10/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
100.	Thursday	31/10/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, make club sandwich, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
101.	Friday	01/11/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
102.	Saturday	02/11/2024	Cold Kitchen	- Day off - Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill,		

103.	Sunday	03/11/2024	Cold Kitchen	closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
104.	Monday	04/11/2024	Cold Kitchen	closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
105.	Tuesday	05/11/2024	Cold Kitchen	closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
106.	Wednesday	06/11/2024	Cold Kitchen	closing lunch, prepare executive lounge, set up dinner, prepare		

107.	Thursday	07/11/2024	Cold Kitchen	refill for executive lounge and dinner, closing executive lounge. - Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
108.	Friday	08/11/2024	Cold Kitchen	closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Day off		
109.	Saturday	09/11/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
110.	Sunday	10/11/2024	Cold Kitchen	closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
111.	Monday	11/11/2024	Cold Kitchen	set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
112.	Tuesday	12/11/2024	Cold Kitchen	set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
113.	Wednesday	13/11/2024	Cold Kitchen	set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		

114.	Thursday	14/11/2024	Cold Kitchen	- Day off - Day off - Day off - Day off		
115.	Friday	15/11/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
116.	Saturday	16/11/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
117.	Sunday	17/11/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive		

118.	Monday	18/11/2024	Cold Kitchen	lounge and dinner, closing executive lounge. - Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
119.	Tuesday	19/11/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, staff party event, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
120.	Wednesday	20/11/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, make ala'carte club		
121.	Thursday	21/11/2024	Cold Kitchen	sandwich, prepare for lunch refill, closing		
122.	Friday	22/11/2024	Cold Kitchen	lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Day off		

123.	Saturday	23/11/2024	Cold Kitchen	- Day off - Prepare for refill, prepare for breakfast, prepare for lunch, set up lunch, prepare for dinner.		
124.	Sunday	24/11/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
125.	Monday	25/11/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
126.	Tuesday	26/11/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive		

127.	Wednesday	27/11/2024	Cold Kitchen	lounge and dinner, closing executive lounge.		
128.	Thursday	28/11/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
				- Day off		
129.	Friday	29/11/2024	Cold Kitchen	- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
				- Set up menu Korean session lunch, make korean mix salad, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
130.	Saturday	30/11/2024	Cold Kitchen	korean mix salad, prepare for lunch refill,		
131.	Sunday	01/12/2024	Cold Kitchen	closing lunch, prepare executive lounge,		
132.	Monday	02/12/2024	Cold Kitchen	set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		

133.	Tuesday	03/12/2024	Cold Kitchen	- Day off - Day off - Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
134.	Wednesday	04/12/2024	Cold Kitchen	- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
135.	Thursday	05/12/2024	Cold Kitchen	- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
136.	Friday	06/12/2024	Cold Kitchen	- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare		
137.	Saturday	07/12/2024	Cold Kitchen	for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare		
138.	Sunday	08/12/2024	Cold Kitchen			
139.	Monday	09/12/2024	Cold Kitchen			

140.	Tuesday	10/12/2024	Cold Kitchen	refill for executive lounge and dinner, closing executive lounge. - Day off - Day off - Day off - Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
141.	Wednesday	11/12/2024	Cold Kitchen	- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
142.	Thursday	12/12/2024	Cold Kitchen	- Set up Festive menus lunch, make, prepare		
143.	Friday	13/12/2024	Cold Kitchen	for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge. - Day off - Day off		
144.	Saturday	14/12/2024	Cold Kitchen	- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare		

145.	Sunday	15/12/2024	Cold Kitchen	refill for executive lounge and dinner, closing executive lounge.		
				- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare		
146.	Monday	16/12/2024	Cold Kitchen	refill for executive lounge and dinner, closing executive lounge.		
				- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare		
147.	Tuesday	17/12/2024	Cold Kitchen	refill for executive lounge and dinner, closing executive lounge.		
				- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare		
148.	Wednesday	18/12/2024	Cold Kitchen	refill for executive lounge and dinner, closing executive lounge.		
149.	Thursday	19/12/2024	Cold Kitchen			
150.	Friday	20/12/2024	Cold Kitchen	- Set up Festive menus lunch, make, prepare		
151.	Saturday	21/12/2024	Cold Kitchen	for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare		

152.	Sunday	22/12/2024	Cold Kitchen	refill for executive lounge and dinner, closing executive lounge. - Day off - Day off - Day off - Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
153.	Monday	23/12/2024	Cold Kitchen	- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
154.	Tuesday	24/12/2024	Cold Kitchen	- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
155.	Wednesday	25/12/2024	Cold Kitchen	- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		

156.	Thursday	26/12/2024	Cold Kitchen	- Prepare for evening cocktail, prepare for Christmas dinner round 1, set up Christmas dinner round 1, prepare Christmas dinner round 2, closing Christmas dinner 1, set up Christmas dinner round 2, prepare for tomorrow lunch, closing dinner. - Set up Christmas Lunch round 1, prepare for refill, prepare for Christmas Lunch round 2, prepare for evening cocktail, closing Christmas Lunch round 2, prepare for Christmas dinner round 1, set up Christmas dinner round 1, prepare for refill, prepare Christmas dinner round 2, closing Christmas dinner round 1, set up Christmas dinner round 2, closing evening cocktail executive lounge. - Set up Festive menus lunch, make, prepare for lunch refill, make alacarte avocado toast, closing lunch, prepare executive lounge, set up dinner, prepare refill for		
157.	Friday	27/12/2024	Cold Kitchen			
158.	Saturday	28/12/2024	Cold Kitchen			

159.	Sunday	29/12/2024	Cold Kitchen	executive lounge and dinner, closing executive lounge. - Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
160.	Monday	30/12/2024	Cold Kitchen	- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
161.	Tuesday	31/12/2024	Cold Kitchen	- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
162.	Wednesday	01/01/2025	Cold Kitchen	- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare		

163.	Thursday	02/01/2025	Cold Kitchen	refill for executive lounge and dinner, closing executive lounge. - Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
164.	Friday	03/01/2025	Cold Kitchen	- Set up Festive menus lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
165.	Saturday	04/01/2025	Cold Kitchen	- Set up lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
166.	Sunday	05/01/2025	Cold Kitchen	- Set up lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for		

167.	Monday	06/01/2025	Cold Kitchen	executive lounge and dinner, closing executive lounge.		
168.	Tuesday	07/01/2025	Cold Kitchen	- Set up lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
169.	Wednesday	08/01/2025	Cold Kitchen	- Set up lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
170.	Thursday	09/01/2025	Cold Kitchen	- Set up lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
171.	Friday	10/01/2025	Cold Kitchen	- Set up lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for		

172.	Saturday	11/01/2025	Cold Kitchen	executive lounge and dinner, closing executive lounge. - Set up lunch, make, prepare for lunch refill, make ala carte club sandwich, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
173.	Sunday	12/01/2025	Cold Kitchen	- Day off - Set up lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
174.	Monday	13/01/2025	Cold Kitchen	executive lounge and dinner, closing executive lounge.		
175.	Tuesday	14/01/2025	Cold Kitchen	executive lounge.		
176.	Wednesday	15/01/2025	Cold Kitchen	- Set up lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
177.	Thursday	16/01/2025	Cold Kitchen	- Set up lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for executive lounge and dinner, closing executive lounge.		
178.	Friday	17/01/2025	Cold Kitchen	executive lounge and dinner, closing executive lounge.		
179.	Saturday	18/01/2025	Cold Kitchen	executive lounge.		
180.	Sunday	19/01/2025	Cold Kitchen	executive lounge.		
181.	Monday	20/01/2025	Cold Kitchen	- Set up lunch, make, prepare for lunch refill, closing lunch, prepare executive lounge, set up dinner, prepare refill for		
182.	Tuesday	21/01/2025	Cold Kitchen	executive lounge, set up dinner, prepare refill for		

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