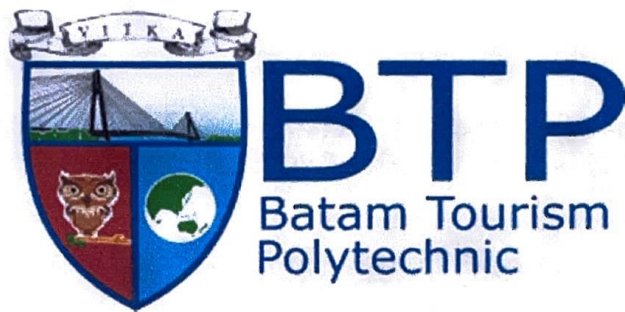


**LAPORAN KEGIATAN ON THE JOB TRAINING
CULINARY MANAGEMENT
DI**

SHERATON HONGKONG TUNG CHUNG HOTEL



Disusun oleh :

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**MANAJEMEN KULINER
POLITEKNIK PARIWISATA BATAM
2025**

HALAMAN PENGESAHAN
Laporan kegiatan On The Job Training Mahasiswa
Culinary Management

Di

Sheraton Hongking Tung Chung Hotel

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Telah melakukan On The Job Training (OJT) Di Sharaton Hongkong Tung Chung Hotel selama 6 bulan mulai tanggal 22 Juli 2024 s/d 21 Januari 2025.

Hongkong, 13 Januari 2025

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Hong Kong, 13 Januari 2025

Didi karta

DAFTAR ISI

LEMBAR PENGESAHAN	Error! Bookmark not defined.
KATA PENGANTAR	Error! Bookmark not defined.
DAFTAR ISI	v
DAFTAR TABEL	vi
DAFTAR GAMBAR	vi
DAFTAR BAGAN	vii
DAFTAR LAMPIRAN.....	vii
BAB I PENDAHULUAN	1
A. Latar Belakang	1
B. Tujuan Praktek Kerja Nyata.....	2
C. Manfaat Praktek Kerja Nyata	2
D. Tempat dan Waktu Pelaksanaan Praktek Kerja Nyata	3
BAB II KAGIAN TEORI DAN GAMBARAN UMUM.....	4
A. Hotel.....	4
1. Definisi Hotel.....	4
2. Jenis-jenis Hotel.....	4
3. Departemen Hotel.....	6
4. Definisi <i>Kitchen</i>	7
B. FOUR POINTS BY SHERATON HONG KONG TUNG CHUNG	8
1. Sejarah Hotel	8
2. Fasilitas Hotel	9
BAB III PELAKSANAAN PRAKTEK KERJA NYATA	12
A. <i>Food & Beverage Departemen</i>.....	12
1. Struktur Organisasi <i>Kitchen Section</i>	12
2. Tugas dan Tanggung Jawab.....	12
B. <i>S.O.P (Standart Operasional Procedure)</i>	13
1. Pengadaan Bahan	13
2. Persiapan	13
3. Pengolahan	14
4. Penyimpanan	14

5. Produk <i>Hot Kitchen</i>	14
6. <i>Equipment</i> dan <i>Utensil Kitchen</i>	16
C. Faktor Pendukung dan Penghambat.....	17
1. Faktor Pendukung.....	17
2. Faktor Penghambat.....	17
BAB IV PENUTUP.....	18
A. Kesimpulan	18
B. Saran	18
1. Bagi Hotel.....	18
2. Bagi Mahasiswa/i.....	18
3. Bagi Kampus.....	19
DAFTAR PUSTAKA	20
LAMPIRAN	21

DAFTAR TABEL

Tabel 3. 1 Equipment Cafe Lantau.....	16
Tabel 3. 2 Utensil Cafe Lantau.....	16

DAFTAR GAMBAR

Gambar 2. Cafe Lantau.....	9
Gambar 2. 3 Sheraton Relax	10
Gambar 2. 4 Sheraton Fitness	10
Gambar 2. 5 Swimming	10
Gambar 2. 6 Traditional Room.....	11
Gambar 2. 7 Traditional Ocean View	11
Gambar 2. 8 Ocean View Suite	11
Gambar 3. 1 Grill Salmon Fish.....	14
Gambar 3. 2 Grilled Jumbo Prawn.....	14

Gambar 3. 3 Black Angus Burger.....	15
--	-----------

DAFTAR BAGAN

Bagan 3. 1 Struktur Organisasi Kitchen Section	12
---	-----------

DAFTAR LAMPIRAN

Lampiran 1 Rekapulasi Jadwal Kerja	20
---	-----------

Lampiran 2 Form Nilai On The Job Training	21
--	-----------

Lampiran 3 Set-up Buffet di Cafe Lantau.....	22
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BAB I

PENDAHULUAN

A. Latar Belakang

Industri perhotelan di Indonesia semakin berkembang pesat. Hal ini dikarenakan Indonesia termasuk salah satu negara sebagai tujuan berwisata. Hotel sebagai salah satu akomodasi yang menawarkan penginapan, makanan, minuman, dan jasa. Wisatawan yang tiba di suatu tempat tujuan wisata, tinggal di lingkungan yang tidak diketahui, dimana mereka mengharapkan tuan rumah memberikan perhatian yang besar dan memberikan akomodasi terbaik dan jasa wisata lainnya. Kualitas kunjungan turis yang bersifat sementara sangat bergantung pada keterlibatan, niat baik dan pendidikan karyawan (Rihardi, 2021).

Setiap hotel berlomba-lomba untuk menyediakan barang dan jasa yang terbaik. Maka dari itu sumber daya manusia sangat dituntut untuk dapat memberikan performa yang maksimal. Banyak hotel melakukan pelatihan khusus kepada karyawannya untuk meningkatkan kemampuan mereka masing-masing. Hal ini dikarenakan, sumber daya manusia merupakan faktor daya saing yang sangat penting dalam industri pariwisata dan hotel. Sumber daya manusia adalah sumber daya yang menghubungkan semua sumber daya lain ke unit organisasi yang koheren. Hanya personel berkualitas tinggi yang dapat menanggapi tantangan yang ditimbulkan oleh lingkungan bisnis yang sangat kompetitif.

Demi mempersiapkan peserta didiknya Batam Tourism Polytechnic mengadakan Program On The Job Training (OJT). Hal ini juga merupakan salah satu pemenuhan SKS dan pemenuhan syarat lulus dari program studi D4. On The Job Training (OJT) ini dilakukan selama 6 bulan. Mahasiswa/I diharapkan dapat memperoleh ilmu yang lebih dan mempersiapkan dirinya untuk terjun ke dunia kerja.

Penulis melakukan On The Job Training (OJT) di hotel Four Points By Sheraton Hongkong Tung Chung. Disini penulis akan menjelaskan kegiatan yang dilakukan penulis selama melakukan On The Job Training (OJT) selama 6 bulan. Dengan adanya kegiatan ini penulis diharapkan bisa menerapkan pengetahuan membuat produk dalam dunia kerja nanti. Dalam dunia kerja pariwisata khususnya di bidang kuliner tidak hanya kemampuan fisik dan mental yang di asah tapi juga yang paling utama adalah skill memasak yang baik, semoga dengan menyelesaikan program On The Job Training (OJT) ini dapat membantu penulis untuk menulis Laporan sebagai pertanggung jawaban telah melaksanakan On The Job Training (OJT)

B. Tujuan Praktek Kerja Nyata

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

1. Mendapatkan ilmu tambahan yang belum pernah didapatkan selama masa perkuliahan.
2. Dapat merealisasikan teori dan praktek yang dipelajari selama masa perkuliahan.
3. Memperoleh pengalaman dan keterampilan selama kegiatan On The Job Training (OJT) berlangsung.
4. Mampu bertindak dan berpikir secara realistis dan dapat bertanggung jawab atas pekerjaan yang diberikan.

C. Manfaat Praktek Kerja Nyata

1. Bagi Mahasiswa
 - a. Melatih keterampilan yang didapatkan selama masa perkuliahan.
 - b. Mendukung teori yang didapatkan selama masa perkuliahan.
 - c. Membentuk pola pikir mahasiswa agar terkonstruktif baik serta memberikan pengalaman dalam dunia industri maupun dunia kerja.
 - d. Membentuk pola pikir mahasiswa agar terkonstruktif baik serta memberikan pengalaman dalam dunia industri maupun dunia kerja.

2. Bagi Kampus

- a. Menambah dan memperluas relasi yang terjadi terhadap pihak kampus dengan pihak hotel.
- b. Memberikan kontribusi dan tenaga kerja bagi perusahaan
- c. Menambah citra dan popularitas kampus di Masyarakat.

3. Bagi Hotel

- a. Mendapatkan tenaga kerja sementara.
- b. Memperluas kegiatan Kerjasama.
- c. Meningkatkan citra hotel di Masyarakat.

D. Tempat dan Waktu Pelaksanaan Praktek Kerja Nyata

Penulis melakukan On The Job Training (OJT) di Sheraton Hong Kong Tung Chung. Kegiatan ini dilaksanakan selama 6 bulan. Dimulai dari tanggal 22 July 2024 hingga tanggal 21 January 2025.

BAB II

KAGIAN TEORI DAN GAMBARAN UMUM

A. Hotel

1. Definisi Hotel

Menurut Surat Keputusan Menteri Pariwisata, Pos, dan Telekomunikasi No KM37/PW.340/MPPT-86 hotel merupakan sebagai salah satu akomodasi yang menggunakan keseluruhan bangunan guna untuk menyediakan penginapan, makanan, minuman, dan jasa sebagai pemenuhan kebutuhan lainnya (Saputro & Putri, 2014). Sedangkan menurut (Agusnawar, 2020) hotel diartikan sebagai sebuah sarana akomodasi yang banyak digunakan tamu sebagai tempat menginap sekaligus menyediakan pelayanan makanan, minuman serta fasilitas lainnya yang dibutuhkan tamu yang menginap.

Penulis dapat menyimpulkan bahwa hotel dapat diartikan sebagai salah satu sarana dan prasarana akomodasi yang menyediakan penginapan, makanan, minuman, dan jasa yang dapat memenuhi kebutuhan tamu yang menginap.

2. Jenis-jenis Hotel

Tipe dan Klasifikasi Hotel Menurut Arief dalam (Agusnawar, 2020) pengelompokan menurut ukuran besar atau kecilnya hotel, yaitu dapat dibagi atas 4 golongan yaitu:

- a. *Small size hotel*, memiliki jumlah kamar kurang dari 25 kamar.
- b. *Small average size hotel*, memiliki jumlah kamar minimal 26-99 kamar.
- c. *Mediaum average size hotel*, memiliki jumlah kamar 100 sampai 299 kamar.
- d. *Large size hotel*, memiliki jumlah kamar 300 sampai 3000 kamar.

Bagyono dalam (Derianto & Kristiutami, 2015) mengklarifikasikan hotel menjadi beberapa jenis kategori yaitu:

a. Jenis tamu yang menginap

- i. Hotel keluarga, hotel yang dirancang untuk penginapan memenuhi kebutuhan berwisata keluarga.
- ii. Hotel bisnis, hotel yang dirancang untuk para pelaku bisnis.
- iii. Hotel wisata, hotel yang dirancang untuk tamu yang ingin melakukan liburan.
- iv. Hotel transit, hotel yang dirancang untuk melakukan perhentian sementara.
- v. Hotel perawatan Kesehatan, hotel yang dirancang untuk melakukan pemulihan
- vi. Hotel konveksi, hotel yang dirancang untuk pelaku yang menyelenggarakan konveksi.

b. Berdasarkan lokasi

- i. *Mountain hotel*, berlokasi di daerah pegunungan atau dataran tinggi.
- ii. *Beach hotel*, berlokasi di daerah pesisir pantai.
- iii. *City hotel*, berlokasi di daerah perkotaan atau daerah yang ramai dengan kawasan penduduk.
- iv. *Highway hotel*, berlokasi di daerah perbatasan antar 2 kota yang berbeda, dekat dengan jalan tol.
- v. *Airport hotel*, berlokasi di daerah bandara yang biasa sering digunakan untuk wisatawan yang melakukan perjalanan transit.
- vi. *Resort hotel*, berlokasi di daerah yang memiliki banyak kawasan wisata, biasanya dekat dengan pantai atau di suatu pulau.

c. Berdasarkan tarif harga

- i. *Economy-class*, hotel yang memiliki rate harga yang ekonomis.
- ii. *First-class*, hotel yang memiliki rate harga yang cukup mahal.

- iii. *Luxury-class*, hotel yang memiliki rate harga yang sangat mahal.

3. Departemen Hotel

Menurut Sujatno (Derianto & Kristiutami, 2015) macam-macam departemen yang harus dimiliki oleh sebuah hotel yaitu:

- i. *Front Office*, departemen yang menangani tamu dalam proses penyambutan, pendaftaran, penyerahan kunci, dan sistem pembayaran tamu yang ingin melakukan penginapan.
- ii. *Housekeeping*, departemen yang menangani penyiapan kamar dan menjaga kebersihan kamar dan lingkungan yang sesuai dengan standar hotel.
- iii. *Food & Beverage department*, departemen yang menangani pelayanan dan penawaran terhadap produk makanan dan minuman.
- iv. *Accounting*, bertugas untuk mengatur dan mencatat semua pengeluaran dan pemasukan hotel.
- v. *Human resource*, departemen yang mengatur sumber daya manusia mulai dari penyediaan, penempatan, pengembangan, hingga proses pemberhentiannya atau pensiunnya.
- vi. *Store*, departemen yang menangani pergudangan untuk keperluan hotel tersebut.
- vii. *Purchasing*, departemen yang menangani masalah pengadaan barang kebutuhan hotel.
- viii. *Cost control*, departemen yang menangani hal-hal yang berkaitan dengan pengendalian biaya.
- ix. *Engineering*, departemen yang menangani masalah yang berkaitan dengan kelancaran operasional bangunan termasuk pemeliharaan dan perbaikan, baik menyangkut masalah mekanikal elektrik serta energinya.

4. Definisi *Kitchen*

Kitchen adalah sebuah ruangan yang dipenuhi dengan peralatan dan kebutuhan untuk memasak. Dengan kata lain *kitchen* dapat diartikan sebagai suatu ruangan atau tempat khusus yang memiliki perlengkapan dan peralatan untuk mengolah makanan dengan ciri-ciri sebagai berikut (Admin, 2020):

- i. Ruangan yang terpisah sesuai dengan kebutuhannya.
- ii. Memiliki lantai yang tidak licin.
- iii. Memiliki penerangan yang cukup.
- iv. Memiliki siklus udara yang baik.

Adapun jenis-jenis *kitchen* yaitu sebagai berikut:

- i. *Pastry*, merupakan seksi yang terdapat dalam organisasi *Food and beverage Product* yang khusus menangani/membuat kue, *cake*, *cookies*, *patries*, coklat, *pudding* dan aneka *dessert* lainnya. Di dalamnya terdapat sub seksi yaitu *Bakery* yang khusus membuat berbagai macam roti (*bread*).
- ii. *Main Kitchen*, merupakan seksi yang terdapat dalam organisasi *Food and Beverage Product* yang menangani berbagai macam sambal, kaldu, serta berbagai macam main course, yang dimana *kitchen* ini termasuk ke dalam *Hot Kitchen*.
- iii. *Butcher*, bagian yang menangani bahan mentah yang berasal dari hewan, unggas, ataupun ikan yang nantinya akan diperlukan oleh bidang bagian lainnya dimana bahan tersebut akan diolah sesuai dengan masing-masing bagian.
- iv. *Garden manger kitchen*, yang terdapat dalam organisasi *Food and Beverage Product* yang menangani berbagai macam appetizer seperti salad, sandwich, dan lainnya. Di *Garde Manger kitchen* juga membuat berbagai macam saus-saus dingin (*dressing*).

B. SHERATON HONG KONG TUNG CHUNG

1. Sejarah Hotel

Hotel Sheraton didirikan oleh Ernest Henderson dan Robert Moore. Mereka pertama kali membeli Hotel Stonehaven di Springfield, Massachusetts dan merubahnya menjadi Hotel Sheraton lalu membeli beberapa hotel lagi. Nama Sheraton dipakai karena salah satu dari hotel yang mereka beli memiliki papan nama elektik bertuliskan "Sheraton Hotel", mereka tidak mau mengganti papan tersebut karena harganya yang mahal dan memutuskan untuk menamai semua hotel mereka dengan Sheraton.

Hotel Sheraton menjadi bagian dari Starwood Hotels and Resorts ketika ITT Sheraton menjualnya pada 1998. Sheraton menjadi produk hotel kedua tertua di Starwood setelah Hotel Westin. Pada 1965, Sheraton berhasil membuka hotelnya yang ke 100 di Boston, Massachusetts. Pada 2016, Marriott International membeli Starwood Hotels and Resorts, menjadikan Sheraton sebagai jaringan hotel saudara dari jaringan-jaringan hotel Marriott seperti JW Marriott dan The Ritz-Carlton.

Sheraton Hong Kong Tung Chung Hotel dibuka pada bulan Desember 2020, di tengah pandemi global yang telah memangkas jumlah kedatangan wisatawan ke kota tersebut. Namun, lokasi hotel yang berada di pulau Lantau yang indah membuatnya menjadi tujuan sempurna bagi masyarakat Hong Kong untuk menginap. Komunitas lokal dan warisan global merupakan faktor kunci bagi merek Sheraton yang merupakan bagian dari keluarga Marriot International dimana hotel-hotelnya ada di seluruh dunia. Hal ini berarti menjalin kerja sama dengan perusahaan lokal dan menggunakan produk lokal, sehingga menciptakan lebih banyak peluang bisnis bagi masyarakat. Saat membuat paket promo makan, misalnya Sheraton bermitra dengan

produsen kopi artisan dan merek mobil untuk menampilkan perspektif yang berbeda dari Hong Kong.

2. Fasilitas Hotel

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

- i. 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 2. 1 cafe lantau

Sumber: https://res.klook.com/images/fl_lossy.progressive.q_65/c_fill,w_1295,h_863/w_80,x_15,y_15.g_south_west,l_Klook_water_br_trans_yhcmh3/activities/kio8deoi6slzj0kgzvde/CafeLantau%7CSheratonHongKongTungChung%7CLunchBuffet,DinnerBuffet.jpg

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



Gambar 2. 3 Sheraton Relax

Sumber: <https://www.marriott.com/en-us/hotels/hkgsc-sheraton-hong-kong-tung-chung-hotel/experiences/>

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



Gambar 2. 4 Sheraton Fitness

Sumber: [marriott.com/en-us/hotels/hkgsc-sheraton-hong-kong-tung-chung-hotel/experiences/](https://www.marriott.com/en-us/hotels/hkgsc-sheraton-hong-kong-tung-chung-hotel/experiences/)

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



Gambar 2. 5 Swimming

Sumber: [marriott.com/en-us/hotels/hkgsc-sheraton-hong-kong-tung-chung-hotel/experiences/](https://www.marriott.com/en-us/hotels/hkgsc-sheraton-hong-kong-tung-chung-hotel/experiences/)

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



Gambar 2. 6 Traditional Room

Sumber: [Hotel Suite Hong Kong | Four Points by Sheraton Hong Kong, Tung Chung \(marriott.com\)](https://www.marriott.com/hotels-and-resorts/Hotel-Suite-Hong-Kong-Four-Points-by-Sheraton-Hong-Kong-Tung-Chung)



Gambar 2. 7 Traditional Ocean View

Sumber: [Hotel Suite Hong Kong | Four Points by Sheraton Hong Kong, Tung Chung \(marriott.com\)](#)



Gambar 2. 8 Ocean View Suite

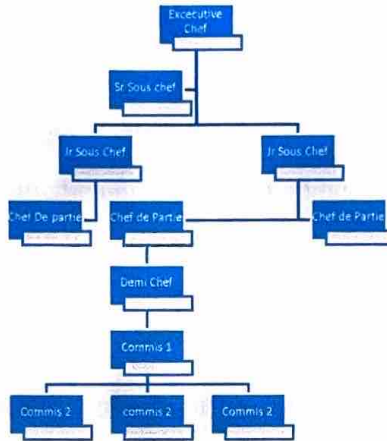
Sumber: [Hotel Suite Hong Kong | Four Points by Sheraton Hong Kong, Tung Chung \(marriott.com\)](#)

BAB III

PELAKSANAAN PRAKTEK KERJA NYATA

A. Food & Beverage Departemen

1. Struktur Organisasi Kitchen Section



Bagan 3.1 Struktur Organisasi Kitchen Section

Sumber: Penulis

2. Tugas dan Tanggung Jawab

- i. Executive Chef, memiliki tugas menentukan dan menerapkan kualitas standar makanan dan lingkungan Kitchen, membuat menu baru, mengembangkan menu yang sudah ada, menentukan harga penjualan dari produk yang dibuat.
- ii. Salah satu posisi penting di dapur adalah Senior Sous Chef, yang bertanggung jawab untuk mengelola operasi harian, membantu Chef de Cuisine dalam merencanakan menu, dan mengawasi dan melatih tim dapur. Mereka menjaga kebersihan dan keamanan dapur, mengelola inventaris dan mengontrol biaya, dan memastikan kualitas dan konsistensi makanan sesuai standar restoran. Selain itu, peran Senior Sous Chef adalah memastikan bahwa pelanggan puas dengan hidangan yang enak dan tepat waktu. Mereka adalah pemimpin penting dalam keberhasilan operasional dapur karena pengetahuan mendalam tentang manajemen dan teknik memasak.

- iii. Jr Sous Chef, bertugas untuk membantu semua pekerjaan sous chef dan menggantikan sous chef jika sedang tidak hadir. memiliki peran sebagai tangan kanan dari executive chef. Bertanggung jawab sepenuhnya terhadap operasional dan administrasi seperti *food control*, *quality control*, dan *food cost* yang sesuai dari arahan executive chef.
- Chef de partie, memiliki tanggung jawab di setiap section di pastry, memastikan semua arahan yang diberikan berjalan dengan baik dan benar, membantu sous chef untuk memberikan arahan kepada demi chef.
- Demi Chef, bertugas untuk mempersiapkan bahan makanan, dan turun tangan untuk membantu pekerjaan commis.
- Commis 1 dan 2, bertugas menjalankan dan mengerjakan semua pekerjaan dan arahan yang diberikan oleh demi chef.

B. S.O.P (Standart Operasional Procedure)

1. Pengadaan Bahan

Pengadaan bahan di pesan oleh Jr sous Chef dan akan di proses pembelian oleh bagian *purchasing* setiap Senin-Jumat pada pukul 09.00-12.30 dan akan buka kembali pukul 14.00-17.30.

2. Persiapan

Penulis melakukan pekerjaan mulai pukul 12.25. kemudian melakukan pengecekan terhadap *set-up buffet lunch* dan melakukan persiapan *condiment dinner*. Pada pukul 17.00-17.40 penulis melakukan *set-up dinner* dan melakukan pengecekan *buffet dinner* hingga pukul 21.30. pada intinya penulis melakukan persiapan sebelum *buffet* dibuka dan sesudah *buffet* ditutup.

3. Pengolahan

Penulis melakukan pengolahan *condiment buffet*, *salad*, buah-buahan, dan buah kering setiap harinya. Pengolahan ini dilakukan guna untuk memenuhi permintaan *buffet breakfast*, *lunch*, dan *dinner*.

4. Penyimpanan

Penyimpanan setiap bahan makanan memiliki waktu yang berbeda-beda. Seperti ikan, sayur, telur, dan *diary product* yang sudah dibuka dapat disimpan selama 2 hari. Sedangkan produk daging dan *seafood* dapat disimpan selama 3 hari. Saus dan sup dapat bertahan 7 hari.

5. Produk Hot Kitchen

Berikut merupakan salah satu contoh dari produk *cold kitchen* yang penulis buat untuk memenuhi kebutuhan dari *buffet* dan *ala-carte Cafe* lantai:



Gambar 3. 1 Grill salmon fish

Sumber: Penulis



Gambar 3. 2 Grilled Jumbo prawn

Sumber: Penulis



Gambar 3. 3 Black Angus Burger

Sumber: Penulis

5. Equipment dan Utensil Kitchen

Tabel 3. 1 Equipment cafe lantai

<i>Stove</i>	Untuk memasak dan memanaskan makanan.
<i>wok</i>	Untuk memasak <i>Chinese food</i> agar memberi kesan <i>Smokey</i> .
<i>Deep fryer</i>	Untuk menggoreng makanan.
<i>Salamander</i>	Untuk menjaga suhu dan memberikan efek panggang terhadap makanan yang sudah matang.
<i>Working table</i>	Merupakan meja untuk para chef melakukan pekerjaannya.
<i>Griller</i>	Alat untuk memanggang makanan.
<i>Au Bain Marie</i>	Alat yang digunakan untuk mengukus makanan dan menjaga suhu makanan yang di kukus tetap hangat.
<i>Hot box</i>	Merupakan alat yang digunakan untuk menjaga suhu makanan yang siap disajikan agar tetap hangat.
<i>Walk-in chiller</i>	Merupakan lemari pendingin yang digunakan untuk menyimpan bahan makanan.
<i>Walk-in freezer</i>	Merupakan lemari pendingin yang digunakan untuk menjaga bahan makanan agar tetap beku.
<i>microwave</i>	Digunakan untuk mendefrost makanan yang masih beku dan menghangatkan makanan yang sudah dingin.

Sumber: Penulis

Tabel 3. 2 Utensil cafe lantai

<i>ladle</i>	Digunakan untuk mengambil makanan yang bersifat cair.
<i>Wisk</i>	Alat yang digunakan untuk mengaduk makanan yang bersifat cair.
<i>Scale</i>	Timbangan.
<i>Measure cup</i>	Gelas yang digunakan untuk menimbang bahan cair.
<i>Cutting board</i>	Alas untuk memotong bahan makanan.
<i>Knife</i>	Digunakan untuk memotong bahan makanan.
<i>Strainer</i>	Digunakan untuk menyaring bahan makanan.
<i>Grater</i>	Alat untuk memarut bahan makanan.
<i>Spatula</i>	Alat untuk mengaduk bahan makanan.
<i>Saute pan</i>	Digunakan untuk menumis
<i>Sauce pan</i>	Digunakan untuk membuat sauce atau menggoreng.
<i>Blender</i>	Digunakan untuk menghaluskan bahan makanan.
<i>Stock pot</i>	Digunakan untuk membuat sup atau kaldu.

Sumber: Penulis

C. Faktor Pendukung dan Penghambat

1. Faktor Pendukung

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

2. Faktor Penghambat

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

BAB IV

PENUTUP

A. Kesimpulan

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

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

B. Saran

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

1. Bagi Hotel

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

2. Bagi Mahasiswa/i

- a. Sebaiknya mahasiswa/i memiliki rasa ingin tau yang besar untuk belajar lebih.

- b. Sebaiknya mahasiswa/I dapat menjaga perilaku selama melakukan On The Job Training (OJT)
- c. Sebaiknya mahasiswa/I memperluas relasi selama melakukan On The Job Training (OJT)

3. Bagi Kampus

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

DAFTAR PUSTAKA

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YOGYAKARTA. *Jurnal Khasanah Ilmu*, V(2), 13–24.

[illegible]

Lampiran 2 Form Nilai Hasil On The Job Training



STUDENT PERFORMANCE EVALUATION

Name : DIDI KARTA
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 KNOWLEDGE - 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)	80				
2	QUANTITY OF WORK - Output of work has be done - Completion of task and performance of daily duties	80				
3	QUALITY OF WORK - Accurate and neat care of equipment and working areas - Meets work quality requirement	80				



	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	80				
5	COURTESY AND TACT Politeness , attention and respect other people (the guest fellow workers and superior)	80				
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	80				
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	80				
8	APPLIED TECHNOLOGY Ability to use machines and equipment found in the workplace	80				
9	PERSONAL APPEARANCE Personal grooming, hair, shoes, comportment and general outlook	80				
10	ATTENDANTE Reliability and punctuality to be on job	80				



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)	80				
	Apply basic techniques cutting of commercial cookery	80				
	Prepare and cook seafood	80				
	Prepare and cook poultry and meats	80				
	Prepare a variety of sandwiches	80				
	Present and display food products	80				
	Prepare desserts to meet special dietary requirements	/				
	Prepare and store food in a safe and hygienic manner	80				
	Prepare hot and cold dessert dishes	/				
	Receive and store stock	80				
	Prepare portion-controlled meat cuts	80				
	Prepare soups	80				
	Prepare stocks and sauces	80				
	Prepare vegetables, eggs, and farinaceous dishes	80				
	Ability to provide cleanest working area	80				
	SCORE = $\frac{\text{TOTAL MARK}}{\text{TOTAL NO}}$	80				


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.

Overall average and experience
Hard working and patience

 Date : 8 January 2025
 Signature :

 Chun Ngo Leo Wong

 Wong Ngai Keung Duncan

 David Parkin

 Didi Karta

Lampiran 3 *Set-up Buffet di Tung Chung Kitchen*



APPLICATION LETTER ON THE JOB TRAINING

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



Name : Didi Karta
Student Number : 2023030021
Passport / ID Card Number : E6641875 / 2104032407050002
Study Program : Culinary Management
Hotel : Sheraton Tung Chung Hongkong
OJT Program (Department) : Kitchen and Pastry Department
Period : July 2024 – December 2024

Batam, 1ST March 2024,

Known by,
Head of Study Program
Culinary Management



Rosie Oktavia Puspita R., MM.PAR
NIDN / NIK : 1007109204

Proposed by,
Student,



Didi Karta
SN : 2023030021

CURRICULUM VITAE

BIODATA MAHASISWA

FULL NAME / NAMA LENGKAP DIDI KARTA		PLACE & DATE OF BIRTH / TEMPAT & TGL. LAHIR TANJUNGPINANG, 24 JULY 2005	
SEX JENIS KELAMIN	☒ MALE ☐ FEMALE LAKI-LAKI PEREMPUAN	NATIONALITY KEBANGSAAN <i>INDONESIAN</i>	HEIGHT TINGGI BADAN 179 CM
STUDENT ID NIM 2023030021		RELIGION AGAMA <i>BUDDHA</i>	WEIGHT BERAT BADAN 74 KG
HOME ADDRESS / ALAMAT Perumahan Cahaya Garden Tahap. 2, Blok J No. 06. RT/RW 03/16 Kec. Bengkong, Sungai Panas. Batam City			EMAIL / EMAIL didikarta635@gmail.com
MOBILE NO. No. PONSEL +62 857-7936-1539		HOME PHONE NO. No. TELPON RUMAH +62 813-7279-2929	
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 <i>Dari</i>	To <i>Hingga</i>	School/Academy/University <i>Sekolah/Akademi/Universitas</i>	
2011	2017	SD Negeri 01 Senayang	
2017	2020	SMP Negeri 02 Senayang	
2020	2023	SMKS Maitreyawira Tanjungpinang	
2023	Present	Batam Tourism Polytechnic	
LANGUAGES BAHASA		Ability Kemampuan	Certificate Score (If any) Nilai Sertifikat (jika ada)
English <i>Bahasa Inggris</i>		☒ Fair <i>Blasa</i>	☐ Fluent <i>Lancar</i>
Mandarin <i>Bahasa Mandarin</i>		☒ Fair <i>Blasa</i>	☐ Fluent <i>Lancar</i>
Other Languages <i>Bahasa Lainnya</i>		☒ Fair <i>Blasa</i>	☐ Fluent <i>Lancar</i>
WORKSHOP OR COURSES PELATIHAN/KURSUS YANG PERNAH DIKUTI		Year Tahun	Place Tempat
HOSPITALITY DEVELOPMENT PROGRAM		2023	Batam Tourism Polytechnic
Seminar "Sharing session Salon Culinaire & La Cuisine"		2023	Batam Tourism Polytechnic
Vitka Learning Centre (English Language)		2023	Batam Tourism Polytechnic
Tools, Sanitation, and Food Handling fram BPOM Seminar		2023	Batam Tourism Polytechnic
Seminar "Food Safety and Nutritional Facts Information"		2023	Batam Tourism Polytechnic

Seminar "Public Speaking" by Maharani Purba	2023	Batam Tourism Polytechnic
Seminar "Demo Cooking RICH'S" by Chef Richi Firman Simamora	2023	Batam Tourism Polytechnic
Seminar "Vegan Nutrition and Health" by Dr.Susianto, MKM	2023	Batam Tourism Polytechnic
Seminar "Entrepreneurship" by DR. IR. AUDY JOINALDY, S.PT., M.SC.,M.M., ASEAN.ENG	2023	Batam Tourism Polytechnic
Daily Warker "Aston Hotel Batam"	2023	Aston Hotel Batam
Internal Cooking Competition	2023	Batam Tourism Polytechnic
Nasional Cooking Competition	2023	Batam Tourism Polytechnic
Seminar "Influential Communication" by Mujadid Quad, CPS,CHT & Riki Syolihin, S.Fil.I, M.SI, MCHC	2024	Aston Hotel Batam
"Kepri Traditional Culinary Specialty Seminar on Identity and Cultural Heritage" by Dr.Drs.HM. Joramadi Esram, MT	2024	Batam Tourism Polytechnic
Daily Warker "Marriott Hotel Batam	2024	Marriott Batam Hotel

SKILLS / KETERAMPILAN
COMPUTER
KOMPUTER

- ☒ MS. Office
 Adobe Photoshop
☐ Corel Draw
☒ Other Ms. Excel

☒ 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
AHWAK	FATHER	Lingga Island "Desa Rejai"	+62 812-3173-6498
JAMILAH	MOTHER	Lingga Island "Desa Rejai"	+62 812-7752-6590

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 MISSTATEMENT 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



(Didi Karta)

PRIVATE & CONFIDENTIAL

July 22, 2024

Mr. Didi Karta
Present

Dear Didi,

It is with much pleasure that we confirm the offer for your internship at Brand Rise Limited T/A Sheraton Hong Kong Tung Chung and Four Points by Sheraton Hong Kong, Tung Chung. The Hotel is managed by a wholly-owned subsidiary of Marriott International, Inc. ("Marriott"). By signature of this offer, you agree to the following terms and conditions:

Position: Student Trainee – Food & Beverage

Period: July 24, 2024 to January 21, 2025

Allowance

An allowance or its pro-rata of Hong Kong Dollars Seven Thousand Dollars (HK\$7,000) per month will be paid to you as training allowance.

Working Days and Working Hours

Your working days and working hours may vary from time to time and will be assigned to you by your Manager. Basic attendance hours shall be 45 hours a week. Meal(s) and/or tea break(s) up to a maximum of 1 hour per working day are included in the 45 hours. When you are unable to finish your work within this time frame, you are entitled to work in excess of the 45 hours a week at your own discretion without additional training allowance.

Annual Leave

You will be entitled to six (6) days of annual leave.

Holidays

You will be entitled to either statutory (operation role) or public holidays (administrative support role) depends on your job nature. Should you be scheduled to work on statutory or public holiday, an alternative holiday will be arranged for you by your manager.

Duty Meals

The Hotel provides Trainees free duty meals in the associate cafeteria.

Job Duties

You will report to the Manager. Your duties shall be in accordance with those tasks assigned by Manager, as well as those assigned by your Supervisor.

Medical Benefits

Based on your training duration, you are eligible to participate in the medical plan operated by Health Maintenance Medial Practical Limited which is administered by the Hotel. More information will be available at your orientation.

Notice Period

This Training Agreement must be terminated by either party. It should be seven (7) days advance notice or payment in lieu is required. The termination notice from the Trainee must be in writing and addressed to the Manager.

Internship Conditions

All other terms and conditions will be bound by rules and regulations in those written and verbal instructions of the Management in Brand Rise Limited T/A Sheraton Hong Kong Tung Chung and Four Points by Sheraton Hong Kong, Tung Chung.

During the term of this agreement, you agree to devote all your working time and effort to the business of the Company and to carry out diligently the duties assigned to you by your supervisor. Failure to perform duties and assignments and/or failure to follow Company rules, practices, procedures and policies will result in this agreement being terminated.

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, Didi Karta 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: Didi Karta
Date: 23/07/2024

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, Didi Karta, 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.

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, Didi karta, Student Reg. No.2023030021 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 July 22, 2024 to January 21, 2025 for 6 months consecutively.

Best regards,



Didi Karta

08/01/2025

To whom it may concern

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

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

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

Am happy to recommend Didi 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



January 17, 2025

TO WHOM IT MAY CONCERN

This is to certify that Mr. Didi Karta, holder of Indonesian Passport No. E6641675, was in the employment of the Sheraton & Four Points by Sheraton Hong Kong Tung Chung as:

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

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

Yours sincerely

Brand Rise Limited

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
FOUR POINTS BY SHERATON | Four-points.marriott.com

FOUR
POINTS
BY SHERATON
福朋喜來登酒店

SHERATON
喜來登酒店

CERTIFICATE OF INTERNSHIP

Congratulations to

Didi Karta

For successfully completing the internship from Jul 24, 2024 to Jan 21, 2025

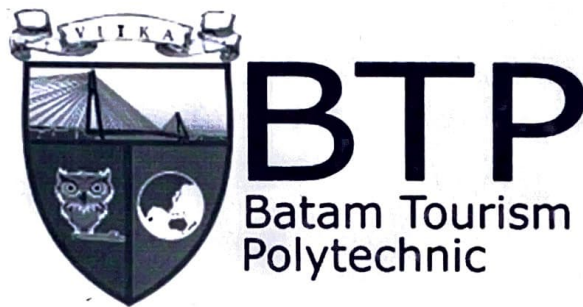


Branden Poon
Learning & Development Manager

Dec 23, 2024

Date

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



Disusun Oleh :

**Didi Karta
2023030021**

Sheraton Hongkong Tung Chung Hotel

**MANAJEMEN KULINER
POLITEKNIK PARIWISATA BATAM
2025**

**LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
DI SHERATON HANGKONG TUNG CHUNG**

LEMBAR PENGESAHAN

Disusun oleh : **Didi Karta**

2023030021

Telah disetujui oleh

Dosen Pembimbing Magang	Supervisor Dept. Kitchen
	
Hery Nuryanto, S.Kom., M.Si NIDN.1025038301	David Parkin

Mengetahui,

Kepala Program Studi Manajemen Kuliner

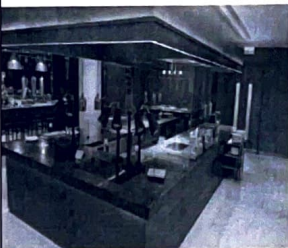


Rosie Oktavia P.R., MM. Par
NIDN. 1007109204

LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA DI SHERATON HONGKONG TUNG CHUNG

Nama : Didi Karta
NIM : 2023030021

Tanggal	Kegiatan	Bukti	Tanda Tangan
22 – 28 July 2024	Kitchen • learn set up seafood		
29 July – 4 August 2024	• Cleaning Lobster and oyster		
05 – 11 August 2024	• Set up dinner Shashimi Section		

12 – 18 August 2024	Closing Hot Kitchen buffet		12
19 – 25 August 2025	Learn how to handle and prepare western section,		12
26 – 1 September 2024	Set up for dinner western section		12
2 – 8 september 2024	Menhendle western section		12

9-15 september 2024	• Prepare for weekend buffet		
16 – 22 september 2024	• Learn make ala carte order		
23-29 september 2024	• Prepare Seafood for dinner		
30 september - 6 october 2024	• Closing Shashimi section		

7 -13 October 2024	• Learn Make ala carte		
14-20 October 2024	• Prepare for dinner		
21-27 October 2024	• Learn make sushi		
28 October – 4 November 2024	• Prepare Dinner menu		

4 -10 November 2024	• Help CDP prepare for Dinner		
11- 17 November 2024	• Make ala carte order		
18-24 November 2024	• Set up for dinner		
25 november – 1 December 2024	• Prepare For ala carte.		

2 – 8 December 2024	Set up shashimi section		
9 – 15 December 2024	Prepare Seafood for dinner		
16 – 22 December 2024	Prepare condimen for weekend		
23 – 29 December 2024	Make ala carte order		

30 december 2024 – 5 januari 2025	• Deepfroz seafood		
6 -12 januari 2025	• Prepare for weekend menu		
13 – 19 January 2025	• Annual Leave		
20 – 21 January 2025	• Annual leave		

DAILY ACTIVITIES

Name : Didi Karta
 Student Number : 2023030021
 Department : Culinary Management

Week 1 (July 22, 2024 – July 28, 2024)

No.	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	July 22, 2024	Hot kitchen	• Arrival in Hong Kong • Check in trainee room		
2	Tuesday	July 23, 2024	Hot kitchen	• Open Bank Account (HSBC HK) • Sign contract • Medical check up		
3	Wednesday	July 24, 2024	Hot Kitchen	• Orientation day with HR, Orientation section, Menhendle Section Shahimi ,Prepare for Dinner , Set Up Dinner, Closing Dinner		
4	Thursday	July 25, 2024	Hot Kitchen	• Menhendle section shashimi, Revil Seafood Troli, Cleaning Lobster and oyster, Closing and clear up		

				lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
5	Friday	July 26, 2024	Hot Kitchen	Menhendle Section Shahimi, Closing and clear up ,Prepare condimen for Dinner, Cleaning Lobster and oyster ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
6	Saturday	July 27, 2024	Hot Kitchen	Menhendle Section Shahimi, Closing and clear up , Prepare condimen for Dinner, Cleaning Lobster and oyster, Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
7	Sunday	July 28, 2024	Hot Kithen	Menhendle Section Shahimi, Closing and clear up ,Prepare condimen for Dinner, Cleaning Lobster and oyster Closing and clear up lunch buffet, Prepare for		

				Dinner, Set up dinner, Closing Dinner		
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Week 2 (July 29, 2024 – August 4, 2024)

No.	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	July 29, 2024	Hot Kithen	• Menhendle Section Shahimi • Closing and clear up • Prepare condimen for Dinner • Cleaning Lobster and oyster • Closing and clear up lunch buffet • Prepare for Dinner • Set up dinner • Closing Dinner		
2	Tuesday	July 30, 2024	Hot Kitchen	• Menhendle Section Shahimi • Closing and clear up • Prepare condimen for Dinner • Cleaning Lobster and oyster • Closing and clear up lunch buffet • Prepare for Dinner • Set up dinner		

				• Closing Dinner		
3	Wednesday	July 31, 2024	Hot kitchen	• Menhendle Section Shahimi • Closing and clear up • Prepare condimen for Dinner • Cleaning Lobster and oyster • Closing and clear up lunch buffet • Prepare for Dinner • Set up dinner • Closing Dinner		
4	Thursday	August 1, 2024	Hot Kitchen	• Menhendle Section Shahimi • Closing and clear up • Prepare condimen for Dinner • Cleaning Lobster and oyster • Closing and clear up lunch buffet • Prepare for Dinner • Set up dinner • Closing Dinner		

5	Friday	August 2, 2024	Hot kitchen	• Menhendle Section Shahimi • Closing and clear up • Prepare condimen for Dinner • Cleaning Lobster and oyster • Closing and clear up lunch buffet • Prepare for Dinner • Set up dinner • Closing Dinner		
6	Saturday	August 3, 2024	Hot Kitchen	• Day Off		
7	Sunday	August 4, 2024	Hot Kitchen	• Day Off		

Week 3 (August 5, 2024 – August 11, 2024)

.No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	August 5, 2024	Hot Kitchen	• Day Off		
2	Tuesday	August 6, 2024	Hot Kitchen	• Day Off		
3	Wednesday	August 7, 2024	Hot Kitchen	• Menhendle Section Shahimi		

				• Closing and clear up • Prepare condimen for Dinner • Cleaning Lobster and oyster • Closing and clear up lunch buffet • Prepare for Dinner • Set up dinner • Closing Dinner		
4	Thursday	August 8, 2024	Hot Kitchen	• Menhendle Section Shahimi • Closing and clear up • Prepare condimen for Dinner • Cleaning Lobster and oyster • Closing and clear up lunch buffet • Prepare for Dinner • Set up dinner • Closing Dinner		
5	Friday	August 9, 2024	Hot Kitchen	• Menhendle Section Shahimi • Closing and clear up • Prepare condimen for Dinner • Cleaning Lobster and oyster • Closing and clear up lunch buffet		

				• Prepare for Dinner • Set up dinner • Closing Dinner		
6	Saturday	Aug 10, 2024	Hot Kitchen	• Menhendle Section Shahimi • Closing and clear up • Prepare condimen for Dinner • Cleaning Lobster and oyster • Closing and clear up lunch buffet • Prepare for Dinner • Set up dinner • Closing Dinner		
7	Sunday	Aug 11, 2024	Hot Kitchen	• Menhendle Section Shahimi • Closing and clear up • Prepare condimen for Dinner • Cleaning Lobster and oyster • Closing and clear up lunch buffet • Prepare for Dinner • Set up dinner • Closing Dinner		

Week 4 (12 August – 18 August, 2024)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	August12,2024	Hot Kitchen	• Day Off		
2	Tuesday	August13,2024	Hot Kitchen	• Day off		
3	Wednesday	August14,2024	Hot Kitchen	• Keep the buffet in the western food section • Learn how to handle and prepare western section • Closing buffet • Prepare for dinner • Set up for dinner • Closing buffet		
4	Thursday	August15,2024	Hot kitchen	• Keep the buffet in the western food section • handle and prepare western section • Closing buffet • Prepare for dinner • Set up for dinner • Closing buffet		
5	Friday	August16,2024	Hot kitchen	• Keep the buffet in the western food section		

				• handle and prepare western section • Closing buffet • Prepare for dinner • Set up for dinner • Closing buffet	P	
6	Saturday	August 17, 2024	Hot kitchen	• Keep the buffet in the western food section • handle and prepare western section • Closing buffet • Prepare for dinner • Set up for dinner • Closing buffet	U	
7	Sunday	August 18, 2024	Hot kitchen	• Keep the buffet in the western food section • handle and prepare western section • Closing buffet • Prepare for dinner • Set up for dinner • Closing buffet	P	

Week 5 (19 August – 25 August, 2024)

.No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	August19,2024	Hot Kitchen	• Keep the buffet in the western food section • handle and prepare western section • Closing buffet • Prepare for dinner • Set up for dinner • Closing buffet		
2	Tuesday	August20,2024	Hot Kitchen	• Day off		
3	Wednesday	August21,2024	Hot Kitchen	• Keep the buffet in the western food section • handle and prepare western section • Closing buffet • Prepare for dinner • Learn How to make the al'a carte • Set up for dinner • Closing buffet		
4	Thursday	August22,2024	Hot kitchen	• Keep the buffet in the western food section • handle and prepare western section		

				• Closing buffet • Prepare for dinner • Help CDP Prepare • Set up for dinner • Closing buffet		
5	Friday	August23,2024	Hot kitchen	• Keep the buffet in the western food section • handle and prepare western section • Closing buffet • Prepare for dinner • Set up for dinner • Closing buffet		
6	Saturday	August24,2024	Hot kitchen	• Keep the buffet in the western food section • handle and prepare western section • Closing buffet • Prepare for dinner • Make the al'a carte • Set up for dinner • Closing buffet		

7	Sunday	August25,2024	Hot kitchen	• Day off		
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Week 6 (26 August – 1 September, 2024)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	August26,2024	Hot Kitchen	• Keep the buffet in the western food section • handle and prepare western section • Closing buffet • Prepare for dinner • Learn make sushi • Make al'a catre • Set up for dinner • Closing buffet		
2	Tuesday	August27,2024	Hot Kitchen	• Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinner, Learn make sushi, Make al'a catre, Prepare for al'a catre, Set up for dinner, Closing buffet		
3	Wednesday	August28,2024	Hot Kitchen	• Day off		

4	Thursday	August29,2024	Hot kitchen	Day off		
5	Friday	August30,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Learn make sushi, Make al'a catre, Prepare for al'a catre, Hel CDP Prepare , Set up for dinner, Closing buffet		
6	Saturday	August31,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, help CDP prepare for dinner, Closing buffet, Prepare for dinner, Make al'a catre, Set up for dinner, Closing buffet		
7	Sunday	September1,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Make al'a catre, deepfroz seafood, Set up for dinner, Closing buffet		

Week 7 (2 september – 8 september, 2024)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	September 2 ,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	September 3 ,2024	Hot Kitchen	Day off		
3	Wednesday	September 4,2024	Hot Kitchen	Day off		
4	Thursday	September 5,2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up ,Prepare condimen for Dinner, Reviel seafood troli for dinner, Cleaning Lobster and oyster , make wasabhi ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
5	Friday	September 6,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet,		

				Prepare for dinner, Make al'a catre, Prepare for al'a catre, Help CDP Prepare , Set up for dinner, Closing buffet		
6	Saturday	September 7,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Make al'a catre , Set up for dinner, Closing buffet		
7	Sunday	September 8,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Prepare for al'a catre , Set up for dinner, Closing buffet		

Week 8 (9 september – 15 september, 2024)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	September 9 ,2024	Hot Kitchen	Keep the buffet in the western food		

				section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	September10,2024	Hot Kitchen	• Menhendle Section Shahimi, Closing and clear up , reviel seafood troli for dinner, Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
3	Wednesday	September11,2024	Hot Kitchen	• Day off		
4	Thursday	September12,2024	Hot kitchen	• Menhendle Section Shahimi, Closing and clear up , reviel seafood troli for dinner, Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
5	Friday	September13,2024	Hot kitchen	• Keep the buffet in the western food section, handle and prepare western section, Closing buffet,		

				Prepare for dinner, Make al'a catre, Prepare for al'a catre, Help , Set up for dinner, Closing buffet		
6	Saturday	September14,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner , Set up for dinner, Closing buffet		
7	Sunday	September15,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Prepare for al'a catre , Set up for dinner, Closing buffet		

Week 9 (16 september – 22 september, 2024)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	September16,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare		

				western section, Closing buffet, Prepare for dinner, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	September 17, 2024	Hot Kitchen	Menhendle Section Shahimi, Closing and clear up , reviel seafood troli for dinner, Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
3	Wednesday	September 18, 2024	Hot Kitchen	Menhendle Section Shahimi, Closing and clear up , reviel seafood troli for dinner, Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
4	Thursday	September 19, 2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up, Cleaning Lobster and oyster , make wasabhi , Set up dinner, Closing Dinner		
5	Friday	September 20, 2024	Hot kitchen	Doy off		

6	Saturday	September21,2024	Hot kitchen	• Day off		
7	Sunday	September22,2024	Hot kitchen	• Day off		

Week 10 (23 september – 29 september, 2024)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	September23,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	September24,2024	Hot Kitchen	Day off		
3	Wednesday	September25,2024	Hot Kitchen	Day off		
4	Thursday	September26,2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up, Cleaning Lobster and oyster , make wasabhi , Set up dinner, Closing Dinner		.
5	Friday	September27,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Make al'a		

				catre, Prepare for al'a catre, Help , Set up for dinner, Closing buffet		
6	Saturday	September28,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner , Set up for dinner, Closing buffet		
7	Sunday	September29,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Prepare for al'a catre , Set up for dinner, Closing buffet		

Week 11 (30 september – 6 october, 2024)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	September30,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare		

				western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	October 1 ,2024	Hot Kitchen	Menhendle Section Shahimi, Closing and clear up ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
3	Wednesday	October 2 ,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
4	Thursday	October 3 ,2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up, Cleaning Lobster and oyster , make wasabhi , Set up dinner, Closing Dinner		
5	Friday	October 4,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare		

				western section, Closing buffet, Prepare for dinner, Make al'a catre, Prepare for al'a catre, Help , Set up for dinner, Closing buffet		
6	Saturday	October 5 ,2024	Hot kitchen	• Day off		
7	Sunday	October 6 ,2024	Hot kitchen	• Day off		

Week 12 (7 october – 13 october, 2024)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	October 7,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	October 8 ,2024	Hot Kitchen	Menhendle Section Shahimi, Closing and clear up ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
3	Wednesday	October 9 ,2024	Hot Kitchen	• Day off		

4	Thursday	October 10 ,2024	Hot kitchen	• Day off		
5	Friday	October 11,2024	Hot kitchen	• Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Make al'a catre, Prepare for al'a catre, Help , Set up for dinner, Closing buffet		
6	Saturday	October 12 ,2024	Hot kitchen	• Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Make al'a catre, Prepare for al'a catre, Help , Set up for dinner, Closing buffet		
7	Sunday	October 13 ,2024	Hot kitchen	• Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Make al'a catre, Prepare for al'a catre, Help , Set up for dinner, Closing buffet		

Week 13 (14 October – 20 October)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	October 14,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	October 15 ,2024	Hot Kitchen	Menhendle Section Shahimi, Closing and clear up ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
3	Wednesday	October 16 ,2024	Hot Kitchen	Day off		
4	Thursday	October 17 ,2024	Hot kitchen	Day off		
5	Friday	October 18,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Make al'a catre, Prepare for al'a catre, Help , Set up for dinner, Closing buffet		
6	Saturday	October 19 ,2024	Hot kitchen	Keep the buffet in the western food		

				section, handle and prepare western section, Closing buffet, Prepare for dinner, Make al'a catre, Prepare for al'a catre, Help , Set up for dinner, Closing buffet		
7	Sunday	October 20 ,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Make al'a catre, Prepare for al'a catre, Help , Set up for dinner, Closing buffet		

Week 14 (21 October – 27 October)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	October 21 ,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	October 22 ,2024	Hot Kitchen	Menhendle Section Shahimi, Closing and clear up ,Closing and		

				clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
3	Wednesday	October 23 ,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
4	Thursday	October 24 ,2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up, Cleaning Lobster and oyster , make wasabhi , Set up dinner, Closing Dinner		
5	Friday	October 25,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Make al'a catre, Prepare for al'a catre, Help , Set up for dinner, Closing buffet		
6	Saturday	October 26 ,2024	Hot kitchen	Day off		
7	Sunday	October 27 ,2024	Hot kitchen	Day off		

Week 15 (28 October – 1 November)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	October28,2024	Hot Kitchen	• Day Off		
2	Tuesday	October29,2024	Hot Kitchen	• Day off		
3	Wednesday	October30,2024	Cold Kitchen	• Set up lunch buffet • Prepare for elounge • Prepare for dinner • Closing lunch buffet • Take sushi for e- lounge • Set up dinner • Revil Buffet • Revil E-lounge • Prepare for next day		
4	Thursday	October31,2024	Hot kitchen	• Keep the buffet in the western food section • handle and prepare western section • Closing buffet • Prepare for dinner • Set up for dinner		

				• Closing buffet		
5	Friday	Nov 1,2024	Hot kitchen	• Keep the buffet in the western food section • handle and prepare western section • Closing buffet • Prepare for dinner • Set up for dinner • Closing buffet	10	
6	Saturday	Nov 2,2024	Hot kitchen	• Keep the buffet in the western food section • handle and prepare western section • Closing buffet • Prepare for dinner • Set up for dinner • Closing buffet	12	
7	Sunday	Nov 3,2024	Hot kitchen	• Keep the buffet in the western food section • handle and prepare western section • Closing buffet • Prepare for dinner	12	

				• Set up for dinner • Closing buffet		
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Week 16 (4 Nov – 10 Nov)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	Nov 4,2024	Hot Kitchen	• Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	Nov 5 ,2024	Hot Kitchen	• Menhendle Section Shahimi, Closing and clear up ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
3	Wednesday	Nov 6 ,2024	Hot Kitchen	• Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for		

				dinner, Closing buffet		
4	Thursday	Nov 7, 2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up, Cleaning Lobster and oyster , make wasabhi , Set up dinner, Closing Dinner		
5	Friday	Nov 8, 2024	Hot kitchen	Day off		
6	Saturday	Nov 9, 2024	Hot kitchen	Day off		
7	Sunday	Nov 10, 2024	Hot kitchen	Day off		

Week 17 (11 Nov – 17 Nov)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	Nov 11, 2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	Nov 12, 2024	Hot Kitchen	Menhendle Section Shahimi, Closing and clear up ,Closing and		

				clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
3	Wednesday	Nov 13 ,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
4	Thursday	Onov 14 ,2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up, Cleaning Lobster and oyster , make wasabhi , Set up dinner, Closing Dinner		
5	Friday	Nov 15,2024	Hot kitchen	Day Off		
6	Saturday	Nov 16 ,2024	Hot kitchen	Day off		
7	Sunday	Nov 17 ,2024	HotKitchen	Menhendle Section Shahimi, Closing and clear up ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		

Week 18 (18 Nov – 24 Nov)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	Nov 18,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinner, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	Nov 19 ,2024	Hot Kitchen	Day off		
3	Wednesday	Nov 20 ,2024	Hot Kitchen	Day off		
4	Thursday	Onov 21 ,2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up, Cleaning Lobster and oyster , make wasabhi , Set up dinner, Closing Dinner		
5	Friday	Nov 22,2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
6	Saturday	Nov 23 ,2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up ,Closing and		

				clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
7	Sunday	Nov 24 ,2024	HotKitchen	Menhendle Section Shahimi, Closing and clear up ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		

Week 19 (25 Nov – 1 Dec)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	Nov 25,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet prepare for new promation, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	Nov 26 ,2024	Hot Kitchen	Keep the buffet in the western food		

				section , handle and prepare western section, Closing buffet prepare for new promotion, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet	h	
3	Wednesday	Nov 27 ,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet prepare for new promotion, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet	h	
4	Thursday	Onov 28 ,2024	Hot kitchen	Day off		
5	Friday	Nov 29,2024	Hot kitchen	Day off		
6	Saturday	Nov 30 ,2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner	h	
7	Sunday	Dec 1 ,2024	HotKitchen	Menhendle Section Shahimi,	h	

				Closing and clear up ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
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Week 20 (2 Dec – 8 Dec)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	Dec 2 ,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	Dec 3 ,2024	Hot Kitchen	Menhendle Section Shahimi, Closing and clear up ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
3	Wednesday	Dec 4 ,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, Closing buffet,		

				Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
4	Thursday	Dec 5 ,2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up, Cleaning Lobster and oyster , make wasabhi , Set up dinner, Closing Dinner		
5	Friday	Dec 6,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare western section, Closing buffet, Prepare for dinner, Make al'a catre, Prepare for al'a catre, Set up for dinner, Closing buffet		
6	Saturday	Dec 9 ,2024	Hot kitchen	Day off		
7	Sunday	Dec 8 ,2024	Hot kitchen	Day off		

Week 21 (9 Dec – 15 Dec)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	Dec 9 ,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare		

				western section, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	Dec 10 ,2024	Hot Kitchen	Menhendle Section Shahimi, Closing and clear up ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
3	Wednesday	Dec 11 ,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, learn make sushi, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
4	Thursday	Dec 12 ,2024	Hot kitchen	Menhendle Section Shahimi, Closing and clear up, Cleaning Lobster and oyster , make wasabhi , Set up dinner, Closing Dinner		
5	Friday	Dec 13,2024	Hot kitchen	Keep the buffet in the western food section, handle and prepare		

				western section, Closing buffet, Prepare for dinner, Make al'a catre, Prepare for al'a catre, Help , Set up for dinner, Closing buffet		
6	Saturday	Dec 14 ,2024	Hot kitchen	• Day off		
7	Sunday	Dec 15 ,2024	Hot kitchen	• Day off		

Week 22 (16 -22 Dec)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	Dec 16 ,2024	Hot Kitchen	• Day off		
2	Tuesday	Dec 17 ,2024	Hot Kitchen	• Day off		
3	Wednesday	Dec 18 ,2024	Hot Kitchen	• Keep the buffet in the western food section , handle and prepare western section, learn make sushi, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
4	Thursday	Dec 19 ,2024	Hot kitchen	• Day off		
5	Friday	Dec 20,2024	Hot kitchen	• Day off		
6	Saturday	Dec 21 ,2024	Hot kitchen	• Menhendle Section Shahimi,		

				Closing and clear up ,Closing and clear up lunch buffet, Prepare for Dinner, Set up dinner, Closing Dinner		
7	Sunday	Dec 22 ,2024	Hot kitchen	Day off		

Week 23 (23 – 29 Dec)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	Dec 23 ,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, learn make sushi, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
2	Tuesday	Dec 24 ,2024	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, learn make sushi, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
3	Wednesday	Dec 25 ,2024	Hot Kitchen	Day off		

4	Thursday	Dec 26 ,2024	Hot kitchen	• Day off		
5	Friday	Dec 27,2024	Hot kitchen	• Day off		
6	Saturday	Dec 28 ,2024	Hot kitchen	• Keep the buffet in the western food section , handle and prepare western section, reviel buffet, learn make sushi, Closing buffet, Prepare for dinner, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
7	Sunday	Dec 29 ,2024	Hot kitchen	• Keep the buffet in the western food section , handle and prepare western section, learn make sushi, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		

Week 24 (30 December 2024 – 5 January 2025)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	Dec 30 ,2024	Hot Kitchen	• Day off		

7	Sunday	Jan 5 ,2025	Hot kitchen	Keep the buffet in the western food section , handle and prepare western section, learn make sushi, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		
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Week 25 (6 – 12 January 2025)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	January 6 ,2025	Hot Kitchen	Day off		
2	Tuesday	January 7 ,2025	Hot Kitchen	Keep the buffet in the western food section , handle and prepare western section, learn make sushi, Closing buffet, Prepare for dinneri,		

				Prepare, Set up for dinner, Closing buffet		
7	Sunday	January 12 ,2025	Hot kitchen	Keep the buffet in the western food section , handle and prepare western section, learn make sushi, Closing buffet, Prepare for dinneri, Make al'a catre, Help Cdp Prepare, Set up for dinner, Closing buffet		

Week 26 (13 – 19 January 2025)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	January 13 ,2025		Annual Leave		
2	Tuesday	January 14 ,2025		Annual Leave		
3	Wednesday	January 15, 2025		Annual Leave		
4	Thursday	January 16 ,2025		Annual leave		
5	Friday	January 17,2025		Annual Leave		

6	Saturday	January 18 ,2025		• Annual Leave		
7	Sunday	January 19 ,2025		• Annual leave		

Week 27 (20 – 21 January 2025)

No	Day	Date	Section	Activities	Sign (By Hotel)	Note
1	Monday	January 20 ,2025		• Annual Leave		
2	Tuesday	January 21 ,2025		• Annual Leave		