

## DAFTAR PUSTAKA

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## LAMPIRAN

### 1. Purchase



Sumber Pribadi (2020)



Sumber Pribadi (2020)

2. *Team Work Kitchen Teratai*



Sumber Pribadi (2020)



Sumber Pribadi (2020)



### 3. Menu *Ala Carte*



Sumber Pribadi (2020)



Sumber Pribadi (2020)

#### 4. Teratai Kitchen



Sumber Pribadi (2020)



Sumber Pribadi (2020)



5. *Teratai restaurant*



Sumber Pribadi (2020)

6. *Rhu Bar or Seafood Restaurant*



Sumber [lotusdesaru.com/2015](http://lotusdesaru.com/)

## 7. Fasilitas Hotel



Sumber [lotusdesaru.com/2015](http://lotusdesaru.com/2015)



Sumber [lotusdesaru.com/2015](http://lotusdesaru.com/2015)



8. Paket *Honey Moon*



Sumber Pribadi (2020)



Sumber Pribadi (2020)





**LOTUS DESARU**  
BEACH RESORT & SPA

*The resort for all reasons*

# Certificate of Accomplishment

This certificate is awarded to

**SUKMA MURNIATI RIANA**

C4357705

for having successfully completed her  
"Industrial Training Programme"  
at Lotus Desaru Beach Resort & Spa  
in Housekeeping and Food Beverages

Duration Training : 20 SEPTEMBER 2019 - 11 MARCH 2020

**R. INDRA GANDHI**

Group Operation Director / Legal Advisor

**SURAT KETERANGAN**

Nomor: 04/OJT-AMPTA/09/2019

Yang bertanda tangan di bawah ini, Kepala Bagian Praktek Kerja Lapangan (PKL) Sekolah Tinggi Pariwisata AMPTA Yogyakarta, menerangkan bahwa:

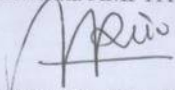
Nama Mahasiswa : Sukma Murniati Riana  
NIM : 117109352  
Program Studi : Perhotelan  
Jurusan : Perhotelan  
Semester : 5 (Lima)

berdasarkan surat dari Lotus Desaru Beach Resort & Spa tertanggal 29 Juli 2019 dilengkapi dengan *calling visa* dari Imigrasi di Malaysia tertanggal 16 September 2019 (terlampir), akan mengikuti **Praktek Kerja Lapangan di Malaysia** dan mahasiswa tersebut harus berangkat ke Malaysia 19 September 2019 (konfirmasi keberangkatan kami terima via WA 16 September 2019):

Nama Hotel : **Lotus Desaru Beach Resort & Spa**  
Alamat : **Jl. Desaru Bandar Penawar, 81930 Kota Tinggi, Malaysia**  
Durasi PKL : **6 (enam) bulan**

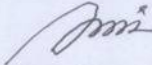
Demikian keterangan ini dibuat dengan sesungguhnya, untuk dapat dipergunakan oleh pihak-pihak yang terkait sebagaimana mestinya.

Yogyakarta, 17 September 2019  
Kepala Bagian PKL  
Sekolah Tinggi Pariwisata AMPTA Yogyakarta,

  
ANGELA ARIANI, S.H., M.M.  
NIK. 6086003

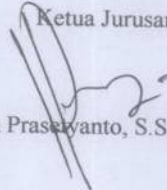
Mengetahui:

Dosen Pembimbing Akademik,



Nuharani EK, Dra, M.pd

Ketua Jurusan,



Hermawan Prasetyanto, S.Sos., M.M.

Tembusan: 1. Ketua Jurusan  
2. Dosen Pembimbing Akademik  
3. Dosen Pengajar, bila diperlukan



10 August 2019

Sekolah Tinggi Pariwisata AMPTA Yogyakarta  
Jalan Laksda Adi Sucipto Km. 6,  
(Tempel Caturtunggal, Depok, Sleman),  
Yogyakarta 55281.

**RE :- OFFER LETTER FOR INTERNSHIP PROGRAM AT LOTUS DESARU BEACH  
RESORT & SPA SDN BHD**

*Salam Sejahtera and Warmest Greeting from Lotus Desaru Beach Resort & Spa Sdn. Bhd.*

We are pleased to offer the below student as an Internship Trainee for the Internship Program for a period of 6 (six) months:

1. Taufiq Taulah Estungkoro
2. Donatus Maing
3. Sukma Murniati Riana
4. Riyadil Jannah Mz
5. Fathhur Rahman Desca Putra
6. Yudha Adi Putra Bangun

This subject to the following terms and conditions:-

- |   |                        |  |
|---|------------------------|--|
| 1 | <b>POSITION</b>        | Resort Industrial Trainee.   |
| 2 | <b>ALLOWANCE</b>       | You will receive an allowance of RM500.00 (Ringgit Malaysia Five Hundred) per month. |
| 3 | <b>MEALS</b>           | All duty meals to be taken at staff cafeteria.                                       |
| 4 | <b>ACCOMMODATION</b>   | The hotel will provide accommodation throughout the training period.                 |
| 5 | <b>LEVY &amp; VISA</b> | The hotel will bear the visa fees imposed by the Malaysian Immigration department.   |

If you have any queries, please do not hesitate to contact us.

Thank you.

Yours Faithfully,

R. Indra Gandhi  
Group Operation Director/ Legal Advisor  
Lotus Desaru Beach Resort & Spa Sdn. Bhd.



HOTEL: Lotus Desaru Beach Resort & Spa

**PRACTICAL JOB TRAINING EVALUATION**

Trainee

Name : Sukema Murniati Riama  
Sex : Female  
Place & date of birth : Cilacap, 30 Mei 1998  
Name of institution : Sekolah Tinggi Pariwisata AMP7A Yogyakarta

Period

Starting from : 30 Januari 2020  
Until : 10 March 2020  
In Department/Outlet : Food & Beverage Product

With the following evaluation

E = Excellent      G = Good      F = Fair      P = Poor

|                         | E | G | F | P |
|-------------------------|---|---|---|---|
| Appearance              | ✓ |   |   |   |
| Ambition                | ✓ |   |   |   |
| Communication           |   | ✓ |   |   |
| Completion of Task      | ✓ |   |   |   |
| Courtesy                |   | ✓ |   |   |
| Flexibility/Cooperation |   | ✓ |   |   |
| Enthusiasm              | ✓ |   |   |   |

|                            | E | G | F | P |
|----------------------------|---|---|---|---|
| Efficiency                 | ✓ |   |   |   |
| General Attitude           |   | ✓ |   |   |
| Guest Relations            | ✓ |   |   |   |
| Initiative                 | ✓ |   |   |   |
| Intelligence               |   | ✓ |   |   |
| Receptiveness to Criticism | ✓ |   |   |   |

Overall Comments:

Very good knowledge about  
Culinary. Need to improve the  
Communication.

Evaluated by:

[Signature]

Date:

Acknowledged by:

[Signature] Kamran

Date: