

BAB V

PENUTUP

A. Kesimpulan

Setelah melakukan penelitian di Hyatt Regency Hotel Yogyakarta mengenai peranan dari *Banquet Kitchen* pada Hyatt Regency Hotel, dapat menarik kesimpulan bahwa *Banquet Kitchen* merupakan salah satu bagian *Food & Beverage Product* yang memproduksi makanan dengan jumlah porsi besar, *Banquet Kitchen* sangat penting bagi Hotel Hyatt Regency Yogyakarta. Dimana *banquet kitchen* menghandle *event Lunch, dinner, Coffe Break, Wedding, Brithday Party*, dan acara amal. Dengan adanya *Banquet Kitchen* Operasional *event* besar di Hotel Hyatt regency Yogyakarta dapat berjalan dengan baik.

Untuk SOP *Banquet Kitchen* dalam penyimpanan bahan makanan belum terlaksana dengan baik, Standar Operasional Prosedur untuk penyimpanan bahan makanan yang harus diterapkan sesuai dengan ketentuan yang berlaku. Penerapan dalam menerapkan metode *First In First Out*, pengeluaran semua bahan makanan saat melakukan penataan, melakukan pengecekan suhu *chiller* secara berkala Kurang dijalankan secara maksimal

B. Saran

Penulis memberikan saran-saran untuk meningkatkan pelayanan penyajian makanan kepada tamu untuk menunjang penerapan SOP operasional Hotel Hyatt Regency Yogyakarta terlebih khusus SOP penyimpanan bahan makanan sebagai berikut:

1. Pihak *Banquet Kitchen* Hotel Hyatt Regency Yogyakarta sebaiknya memberikan pemahaman awal terkait Standar Operasional Prosedur penyimpanan di Grand Tebu hotel sesuai dengan SOP yang sudah berlaku sebelumnya.
2. Pihak *Banquet Kitchen* Hotel Hyatt Regency Yogyakarta sebaiknya dalam proses penerapan SOP penyimpanan harus lebih terkontrol terutama pada penyimpanan dengan metode First In First Out
3. Atasan seperti *Executive Chef* dan *Chef De Causine* melakukan pengawasan lebih terkait SOP Penyimpanan bahan makanan Banquet Kitchen Hotel Hyatt Regency Yogyakarta

DAFTAR PUSTAKA

Rujukan Buku :

- Adly Ranggana. 2011. *Pengetahuan Tentang Dapur*. Bandung: Alfabeta.
- Adjab Subagjo. 2009. *Pengantar Ilmu Perhotelan dan Restoran*. Yogyakarta : Graha ilmu.
- Bagyono. (2017). *Pariwisata dan Perhotelan*. Bandung : Alvabeta.
- Lawson. (1976). *Hotels, Motels, And Condominius : Design, Planning, And Maintenance* : Amerika.
- Sambodo. Agus dan Bagyono. (2006). *Dasar-Dasar Kantor Depan Hotel*. Yogyakarta.
- Se. Bartono. Em Ruffino. (2015). *Dasar – Dasar Food Product*.Yogyakarta: Andi Yogyakarta.
- Pendit, Nyoman S. 2011. *Ilmu Pariwisata*. Jakarta: Pradnya Paramita.
- Soekresno. Manajemen Food and Beverage. 2010 Edisi ke II. Jakarta: PT.GramediaPustaka Utama.
- Sri Larasati. 2016. *Excellen Hotel Operation*. Yogyakarta: Ekuilibria.

Rujukan Website :

<https://ilmumanajemenindustri.com/tujuan-manfaat-pelatihan-kerja-objective.com>

<https://id.m.wikipedia.org>

https://www.hyatt.com/en-US/hotel/indonesia/hyatt-regency-yogyakarta/yogya?src=adm_sem_agm_pfx_corp_apac_other_PFX_Search_Google_ASPAC_ASPAC_YOGYA_BR_Hyatt_ID_EN_YOGYA_BR_Exact_Rooms_ID_EN_Hyatt+Regency+Yogyakarta&gclid=Cj0KCQjw18WKBhCUARIsAFiW7Jzj1Vla2oMm9O_rS6vFj33UG_xdtFKT0NLWzMCmPzdwMR90n1rR3iwaAh_LEALw_wcB&gclsrc=aw.ds

<http://repository.umy.ac.id/bitstream/handle/123456789/21254/BAB%20II.pdf?sequence=6&isAllowed=y>

LAMPIRAN

Jadwal

| ID | NAME | Division | Position | Mon | Tue | Wed | Thu | Fri | Sat | Sun |
|-------------------|---------------|------------|----------------|--------|--------|--------|--------|--------|--------|--------|
| 725 | Dian Arfendia | Kitchen | Chef de Partie | 10 PRE | X | 7 E | 7 E | DP | 7 E | 8 E |
| 646 | Catur Arief | Kitchen | Commis | X | 7 E | DP | 14 E | 14 E | 14 E | 7 SB |
| 1240 | Wahid | Kitchen | Commis | X | 7 E | 7 E | DP | 7 E | 14 E | 7 SB |
| 1178 | Danu Prasetyo | Kitchen | Commis | X | DP | 10 PRE | 10 PRE | 10 PRE | 10 PRE | 10 PRE |
| 1200.00 | Yudhi | Kitchen | Commis | 7 E | 10 PRE | X | 7 | 14 E | 7 E | 8 E |
| Trainee | | | | | | | | | | |
| 1 | Hafidz | | | 7 E | X | 7 E | | | | |
| 2 | William | | | X | 7 E | 10 PRE | 14 E | 14 E | | |
| 3 | Agam | | | 10 PRE | 10 PRE | X | 10 PRE | 10 PRE | 10 PRE | 10 PRE |
| 4 | Rafli | | | 7 | X | 7 E | 7 E | 14 E | 7 E | 8 E |
| 5 | David | | | 12 KK | | | 7 E | 7 E | 7 E | 8 E |
| 6 | Maria | | | 8 BF | 7 E | X | 8 BF | 10 PRE | 14 E | 7 E |
| 7 | Dea | | | 10 PRE | X | | | | | 7 SB |
| Casual | | | | | | | | | | |
| 1.00 | Wahyu | 8 Feb 2023 | Casual | X | 7 E | 5 KK | 14 E | 7 E | 14 E | 7 SB |
| 2.00 | William | | Casual | | | | | | 14 E | 7 SB |
| 3.00 | Hafidz | | Casual | | | | 7 E | 10 PRE | 7 E | 7 SB |
| COMMISSARY | | | | | | | | | | |
| 670 | Sulaman | Kitchen | Chef de partie | 7 COM | 7 COM | 7 COM | 7 COM | 7 COM | 7 COM | |
| Casual | | | | | | | | | | |
| 1 | Anton | | | | 7 COM | 7 COM | 7 COM | 7 COM | 7 COM | 7 COM |
| Trainee | | | | | | | | | | |
| 1.00 | Zacky | | | | | | | | | |

| ID | NAME | Division | Position | Mon | Tue | Wed | Thu | Fri | Sat | Sun |
|----|----------------------|-------------|----------|--------|--------|-----|-----|-----|--------|-----|
| 46 | EVENT KITCHEN | | | | | | | | | |
| 47 | 725 | Dian Arfend | | 7 E | X | | | | 14 E | |
| 48 | 646 | Catur Arief | | 14 E | 7 E | | | | 6 KK | |
| 49 | 1240 | Wahid | | 14 E | 14 E | | | | 14 E | |
| 50 | 1178 | Danu Prase | | 10 PRE | 10 PRE | | | | 8 PRE | |
| 51 | Trainee | | | | | | | | | |
| 52 | 1 | Rizal | | 14 E | X | | | | 12 KK | |
| 53 | 2 | Hafidz | | 7 E | X | | | | 14 E | |
| 54 | 3 | William | | 7 E | 14 E | | | | X | |
| 55 | 4 | Agam | | 14 E | X | | | | 8 PRE | |
| 56 | 5 | Rafli | | 10 PRE | 14 E | | | | 8 PRE | |
| 57 | 6 | David | | 12 KK | 12 KK | | | | X | |
| 58 | 7 | Maria | | 7 E | 14 E | | | | 14 E | |
| 59 | 8 | Dea | | 10 PRE | 14 E | | | | 8 PRE | |
| 60 | Casual | | | | | | | | | |
| 61 | 1 | Yudhi | | 7 E | X | | | | 14 E | |
| 62 | 2 | Wahyu | | 14 E | 7 E | | | | 14 E | |
| 63 | 3.00 | Helen | | | | | | | | |
| 64 | 4.00 | Syifa | | 7 E | 14 E | | | | 14 E | |
| 65 | 5.00 | Sarah | | 14 E | 10 PRE | | | | 10 PRE | |

Set menu, Buffet, Breakfast, Bukber Event, Ala'carte, Dinner Buffet, Product



Gambar. Stall Event Mie Godog



Gambar. Stall Event Slice Fruit



Gambar. Stall Event Nasi Goreng



Gambar. Stall Event Gorengan



Gambar. Coffe break by Plate



Gambar. Ala carte request by Banquet Kitchen



Gambar. Slice fruit Coffe break



Gambar . Staff dan trainee

CERTIFICATE

This is to certify that

Maria Bernadetta Setyoningsih

has successfully completed On the Job Training
in FB Kitchen Department
from 3 August 2022 to 2 February 2023

Yogyakarta, 2 February 2023



REZA SEPTIANA
Human Resources Manager



WILIS PUNTO PRASTOWO
General Manager



