

BAB IV

PENUTUP

A. Kesimpulan

Berdasarkan hasil praktek kerja lapangan selama berada di serta penjelasan yang telah dikemukakan pada bab – bab sebelumnya maka dapat disimpulkan sebagai berikut:

1. Semua *staff* di *Hyatt Regency Yogyakarta* telah memahami tahapan – tahapan SOP product dengan baik dan melaksanakannya dengan penuh tanggung jawab mulai dari bahan mentah sampai bahan jadi di sajikan di depan tamu .
2. Semua *staff* di *Hyatt Regency Yogyakarta* telah mengerti apa saja hal – hal yang harus di lakukan dalam pelaksanaan membuat product dan melaksanakannya dengan baik di bawah pengawasan supervisor, senior dan berdasarkan bimbingan dari atasan.

B. Saran

Berdasarkan pemaparan kesimpulan hasil penelitian di atas, maka penulis juga memaparkan beberapa saran yang relevan, yakni sebagaimana berikut ini:

1. Pelaksanaan produksi di *Hyatt Reegency Yogyakarta* sudah sepenuhnya berjalan dengan baik dan dapat dilaksanakan oleh seluruh *staff,training,casual* oleh sebab itu perlu dikembangkan kembali dengan melibatkan beberapa pelatihan-pelatihan guna meningkatkan kualitas produk yang lebih lagi.

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Penerbit: Direktorat Pembinaan Sekolah MenengahKejuruan. Jakarta.

LAMPIRAN

Lampiran 1 jadwal kerja

			Sep	26-Sep	27-Sep	28-Sep	29-Sep	30-Sep
1183	RR. Oktarina Vanjayusa	Kitchen	Commis	7	7	7	X	7
1211	Toni Arif Martono	Kitchen	Commis	12	X	23	23	23
1251	Lambang	Kitchen	Commis	23	23	X	7	13
	CASUAL							
	Veve			SET 7	X	6	7	7
	TRAINEE							
	Edo			12	12	13	X	13
	Randi Suwanda			BF 6	X	23	23	23
	Vernaldi			SET 7	10	X	13	13
	Riyadi			23	23	X	13	13
	Diva			12	12	13	X	6
	Aya			BF 6	7	7	X	7
	Anthony			12	6	X	6	6

Lampiran 2 Surat Pengantar

 <p>Hyatt Regency Yogyakarta Jl. Palagan Tentara Pelajar Yogyakarta 55581 Indonesia Tel : +62 274 869 123 Fax : +62 274 869 386 E-mail : agatha.paskalin@hyatt.com yogyakarta.regency.hyatt.com</p>	<p>DATE : <u>March 4, 2021</u></p> <p>TO : <u>Ibu Angela Ariani, S.H., M.M.</u> FAX NO. : _____ <u>Training Coordinator</u> TEL. NO. : _____</p> <p>FROM : <u>Agatha Paskalin</u> <u>HYATT REGENCY YOGYAKARTA</u></p>
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Dear Ibu Angela,

Warmest greetings from Hyatt Regency Yogyakarta!

It is with a great pleasure to inform you the result of our selection interview with following details:

No	Name	Start Date	M/F	Department
1	Tesalonika Rafaela Carmen	March 8, 2021	F	FB Pastry
2	Otniel Christiawan	March 8, 2021	M	FB Kitchen
3	Enrico Christian Hermanto	March 8, 2021	M	FB Kitchen
4	Alif Budi Prayoga	March 8, 2021	M	FB Kitchen
5	Nibras Abdi	March 8, 2021	M	FB Kitchen
6	Attala Novial	March 8, 2021	M	FB Kitchen
7	Maria Natasya	March 8, 2021	F	Front Office
8	Linkan Nabila	March 8, 2021	F	Front Office

New trainees must attend our Global Orientation Program in the The Residence – Krakatau Room, Hyatt Regency Yogyakarta on **Monday, March 8, 2021 at 09.30 AM with the Dresscode: Smart Casual (No school uniform. Sneakers are allowed)**. The duration of this training program is 6 months starting from March 8, 2021 to September 7, 2021.

On the first day, all new trainees must provide and submit the following documents:


1. Medical examination of HbsAG test, urine routine test, faeces, and COVID-19 rapid test Antigen. The rapid test Antigen must be done one to three days before the starting date and must be declared as Negative. For FB Pastry and FB Kitchen trainees, please also provide rectal swab and thorax examinations.
2. Copy of ID Card (*Kartu Tanda Penduduk*)
3. Copy of Birth Certificate (*Akta Kelahiran*)
4. 1 pc of color photo 4x6cm
5. Copy of BPJS Kesehatan/ Jamkesmas/ Kartu Indonesia Sehat or another medical insurance. Trainee needs to bring the card for the whole training period.
6. Copy of BPJS Ketenagakerjaan (if any)
7. Prepare only black, white, or medical masks. Trainee should wear the mask all the time.
8. Bring your own tumbler and cutleries (spoon and fork)
9. Bring along a hand sanitizer in your pocket all the time

10. The working attire:

- a. Front Office trainees must prepare batik for Tuesday attire and smart casual outfit for Friday attire. Trainees will wear our uniform for the other days.
- b. FB Kitchen and FB Pastry trainees need to prepare and wear black safety shoes for the whole training period and prepare some pairs of black trousers. The white jacket, apron, and hat chef are provided by the hotel. For fostering our commitment in hygiene, it is also required to provide the face shield. The hand gloves are provided by the hotel. For students who have allergy on latex gloves, please provide themselves other gloves with other materials, such as Nitril or Vinyl gloves. The color of the gloves must be white/ivory.

For any assistance and inquiry related to this selection interview result and training program at Hyatt Regency Yogyakarta, please feel free to contact me.

With my best regards,


 Agatha Paskalin
 Learning & Development Manager