

LAMPIRAN 1: SURAT PENGANTAR PELAKSANAAN MAGANG

Date: 17th April 2023
Location: Surabaya, Indonesia

Subject: Recommendation for a Hospitality Internship Experience in Thailand

To whom it concerns,

Greetings from Akademi Sages

This will introduce **Tom Wilson Ang**, Indonesia citizen with passport no. C6367370 and residency address at **(Jl Dharmahusada 1/15)** and a current student of Akademi Sages who currently pursues his studies toward a Major in Culinary Arts & Baking Pastry.

We understand that a candidate might want to improve their skills using an internship program to enable them to relate to their field of study with actual work experience and to make them competitive for the global hospitality market.

As Tom Wilson Ang is a student with our institute, we are glad to recommends his application for a Hospitality Internship Program in Thailand with lebua Hotels and Resorts located at 1055 State Tower Bangkok, Silom Road, Silom, Bangrak, Bangkok, Thailand.

Tom Wilson Ang's Hospitality Internship Program will start in July 2023 and end in January 2024. We understand that lebua Hotels and Resorts has accepted his application for a 6-month Hospitality internship Program in the field of Kitchen Department.

Internship information:

Internship period:	July 2023 to January 2024
Duration:	6-month
Department:	Kitchen Department
Internship Position:	Kitchen Department intern
Internship Company:	RRB Group Private Co., Ltd. 1055/1713 State Tower Bangkok 63rd Floor, Silom Road, Silom, Bangrak, Bangkok 10500, Thailand

Do not hesitate to reach out to me if I may be of any further assistance.

Sincerely yours,



Ivy Dian P. Prabowo
Head of Academic and Student Affair
academic@sagesinst.org

LAMPIRAN 2: KONTRAK KERJA PELAKSANAAN MAGANG



19th April 2023
Bangkok, Thailand

"Practical" TRAINEE'S AGREEMENT

This Contract is executed and entered into by and between:

- I. **Tom Wilson Ang** [hereinafter known as the "TRAINEE"]
Program: Diploma in International Hotel and Tourism Institute

Gender: Male
Nationality: Indonesia
Current Address: Indonesia
Passport Number: C6367370
Date of Issue: 19 February 2020
Valid Until: 19 February 2025
Issuing Authority : Tanjung Perak

AND -

- II. **RRB Group Private Co., Ltd.** [hereinafter known as the "Host Company"]
Company Address: 1055/1713 State Tower Bangkok 63rd Floor, Silom Road,
Silom, Bangrak, Bangkok 10500, Thailand.

Responsible Officer: Kammaphat PIMRUT, Human Resources Supervisor
Contact Information
Phone: 02 624 9999
Email: kammaphat@lebua.com
Website: <http://www.lebua.com/>

Voluntarily binding themselves to the following Terms and Conditions for a Thailand
"Practical" Training [hereinafter called PR -TR] in **Bangkok, Thailand**

A. DURATION OF CONTRACT

Six (6) months from the date of commencement of PR-TR with the Host-Company

B. TRAINEE'S DESIGNATION

"Practical" Trainee

RRB Group Private Co., Ltd
63rd Floor, State Tower Bangkok
1055/1713 Silom Road Bangrak Bangkok, 10500 Thailand
Tel : +66 (0) 2624 9999 Fax: +66 (0) 624 9828
www.lebua.com



G. MEDICAL BENEFITS

1. CLINICAL

The trainee will be responsible for the payment for the health care. Unexpected health care expenses may be reimbursed by the student's insurance upon presentation of written proof of medical costs incurred and in line with the conditions of the insurance taken.

2. INSURANCE COVERAGE

International Medical Insurance should be obtained by the student. (Must)

H. Living Allowance

The host company agrees to provide the participating trainee with living allowance being:

- a) 17,500 THB net of tax per month.

I. TRANSFER

Trainee shall carry out such duties as may be assigned by the **Host-Company** from time to time and may be transferred from one assignment to another within the **Host-Company** as long as the new assignment falls within the scope of the purpose of the program and also that the safety and welfare of the **Trainee** is not compromised.

J. PART-TIME EMPLOYMENT

Trainee shall not participate, contribute to, take upon or engage in any part-time employment or any form of work or such activities deriving remuneration, reward or deriving any favor, gain or benefit.

K. ESTABLISHMENT/AGENCY INTEREST

Trainee shall act in the interest of the **Host-Company** at all times and shall observe, adhere to and comply with the **Host-Company** policies, rules, regulations and customs and shall safeguard the **Host-Company** property and confidential information.

L. GIFTS AND GRATUITIES

Trainee shall not accept any commission, fee or other benefits from any person or company that has a business relationship with the **Host-Company**.

The **Practical-Trainee** shall not accept from any person or company any gift or other benefits, which because of its nature or intention or for whatever reasons, might place the **Trainee** in a compromising position towards the giver of such gift, gain or benefit or put the **Trainee** in a conflicting position with the **Host-Company**.

M. RULES AND REGULATIONS

Trainee shall observe the rules and regulations of the **Host-Company**.

RRB Group Private Co., Ltd
63rd Floor, State Tower Bangkok
1055-1713 Silom Road Bangkok Bangkok 10500 Thailand
Tel: +66 (0) 2624 9999 Fax: +66 (0) 2624 9828
www.rrb.com



N. SETTLEMENT OF DISPUTE

All claims and complaints relating to the terms and conditions of this Training Contract shall be settled in accordance with the terms and conditions of this Training Contract as well as the applicable policies, rules and regulations of the Host-Company.

SIGNATORIES

Tom Wilson Ang
Passport No. C6367370

Date 26/04/2023

Piangduan Kloyarun
Vice President - People & Culture
RRB Group Private Co., Ltd.

Date 19/04/23



RRB Group Private Co., Ltd
63rd Floor, State Tower Bangkok
1055 1713 Silom Road Bangkok Bangkok 10500 Thailand
Tel: +66 (0) 2624 9999 Fax: +66 (0) 624 9838
www.lcbas.com

LAMPIRAN 3: Surat Keterangan Telah Melaksanakan Magang



January 6, 2024

TO WHOM IT MAY CONCERN

This is to certify that **Mr. Tom Wilson Ang** was completed the internship participation at RRB Group Private Co.,Ltd. in the position of **Trainee - Commis III, Food & Beverage Department** based at **lebua at State Tower Bangkok** from July 19, 2023 until January 19, 2024.

If you have any enquiry regarding the above information, please do not hesitate to contact us.

Yours sincerely,

A handwritten signature in blue ink, appearing to read 'Sauwarat Kittitirawat', is written over a horizontal line.



Sauwarat Kittitirawat
Human Resources Manager

RRB Group Private Co., Ltd
63rd Floor, State Tower Bangkok
1055/1713 Silom Road Bangrak Bangkok 10500 Thailand
Tel: +66 (0) 2624 9999 Fax: +66 (0) 624 9828
www.lebua.com

**LAMPIRAN 4: PENILAIAN PRESTASI MAGANG DARI MITRA
MAGANG (FORM SAGES)**



AKADEMI SAGES

A Noble and Excellent Academy

**ASSESSMENT SHEET FOR INTERNSHIP PERFORMANCE
Academic Year of 2023 / 2024**

Student Name : Tom Wilson Ang
 Student ID Number : 21110006
 Supervisor (Academic) : Ojje Herman Wibowo, S.E., M.Par.
 Supervisor (Internship) : Phubet Tupkaew, Senior Sous Chef of Sirocco Restaurant
 Internship Partner : Lebua Hotels and Resorts
 Location : 1055 Si Lom, Silom, Bang Rak, Bangkok 10500
 Position/Field of Work : Intern in Sirocco Restaurant

No.	Assessment Aspect	Weight (B)	Score (N) (0 - 100)	Weighted (B x N)
1.	Discipline:			
	1) Punctuality	5	100	500
	2) Work Attitude/Behavior	5	90	450
	3) Work Responsibility	5	70	350
	4) Presence	5	50	250
2.	5) Neatness and Personal Hygiene	5	90	450
	Performance:			
	1) Understanding of Work Materials	5	80	400
	2) Work Ability	10	90	900
	3) Work Skills	10	60	600
	4) Quality of Work	10	60	600
3.	5) Work Efficiency	10	60	600
	6) Results of Work (Contribution)	10	70	700
	Adaptability:			
	1) Communication Skills	5	60	300
2) Ability to Cooperate	5	100	500	
3) Ability to Initiate	5	90	450	
4) Work Motivation and Spirit	5	80	400	
Total		100 %		7450
$\text{Final Score} = \frac{\text{Weighted Total (B x N)}}{\text{Weight Total}}$ $\text{Final Score} = \frac{7450}{100} = 74.5$				

.....
Supervisor (Internship),

**Phubet Tupkaew,
Senior Sous Chef**

LAMPIRAN 5: JURNAL KEGIATAN MAGANG HARIAN (LOG BOOK).







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JURNAL KEGIATAN HARIAN (LOG BOOK)




Nama Mahasiswa/i : Tom Wilson Ang
NIM : 21110006
Dosen Pembimbing : Otje Herman Wibowo, S.E., M.Par.
Pembimbing Lapangan : Phubet Tupkaew, Senior Sous Chef Restoran Sirocco
Mitra Magang : Lebua Hotels and Resorts
Lokasi Magang : 1055 Si Lom, Silom, Bang Rak, Bangkok 10500
Posisi/Bidang Kerja : Intern di Restoran Sirocco





No.	Hari/Tanggal	Aktifitas Kegiatan	Lokasi Kegiatan	Paraf PL
1.	Rabu, 20 September 2023	Mengambil barang di gudang, membuat lobster tart, menyiapkan mentega, menyiapkan seafood plate, memotong tomat untuk marmalized, dan memasak saus marmalized	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
2.	Kamis, 21 September 2023	Mengambil barang di gudang, membuat tuna tartare, membuat orange sorbet, merebus dan mengupas tomat, packing saus marmalized tomat, membuat daikon carpaccio, menata mentega, dan	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	





		melakukan menyajikan chicken taco dan lobster roll		
3.	Jumat, 22 September 2023	Libur		
4.	Sabtu, 23 September 2023	Mengambil barang di gudang, membuat tuna tartare, menghias lobster tart, menyiapkan perlengkapan caviar, dan membuat daikon carpaccio	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
5.	Minggu, 24 September 2023	Mengambil barang di gudang, membuat tuna tartare, membuat daikon carpaccio, menyiapkan perlengkapan caviar, memotong microgreen dan bunga edible untuk hiasan, dan menyajikan makanan	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
6.	Senin, 25 September 2023	Mengambil barang di gudang, membuat daikon carpaccio, dan menyajikan makanan	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
7.	Selasa, 26 September 2023	Mengambil barang di gudang, menyiapkan seafood plate, menyiapkan perlengkapan caviar,	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	

		dan menyajikan makanan		
8.	Rabu, 27 September 2023	Mengambil barang di gudang, membuat lobster tart, membuat tuna tartare, memarut dan memeras lemon dan jeruk, serta menyajikan makanan	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
9.	Kamis, 28 September 2023	Mengambil barang di gudang, membuat tuna tartare, membuat saus seafood, menyiapkan perlengkapan caviar, dan membuat daikon carpaccio	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
10	Jumat, 29 September 2023	Mengambil barang di gudang, membuat tuna tartare, memotong bawang merah, tomat, dan daun ketumbar, menyiapkan persiapan caviar, menghias lobster tart, mengoreng nachos, dan membuat daikon carpaccio	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
11.	Sabtu, 30 September 2023	Mengambil barang di gudang, membuat tuna tartare, membuat daikon carpaccio, memisahkan jeruk	Gudang penyimpanan bahan makanan lebua, dan <i>cold</i>	

		pomelo, dan menyajikan makanan.	<i>kitchen</i> Restoran Sirocco	
12.	Minggu, 1 Oktober 2023	Libur		
13.	Senin, 2 Oktober 2023	Mengambil barang di gudang, membuat tuna tartare, membuat dried chilli, menyiapkan caviar, membuat daikon carpaccio, dan menyajikan makanan	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
14.	Selasa, 3 Oktober 2023	Mengambil barang di gudang membuat tuna tartare, membuat lobster tart, memisahkan kulit kacang polong, memisahkan pomelo, dan memetik salad	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
15.	Rabu, 4 Oktober 2023	Mengambil barang di gudang, membuat lobster tart, memisahkan kulit kacang polong, memarut kulit lemon dan jeruk, mencincang apel dan alpukat	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
16.	Kamis, 5 Oktober 2023	Mengambil barang di gudang, membuat tuna tartare, menyiapkan salsa, membantu membuat lobster tart,	Gudang penyimpanan bahan makanan lebua, dan <i>cold</i>	

		membuat daikon carpaccio, dan menyajikan makanan	<i>kitchen</i> Restoran Sirocco	
17.	Jumat, 6 Oktober 2023	Mengambil barang di gudang, membuat tuna tartare, menyiapkan seafood plate, menyiapkan perlengkapan caviar, menghias lobster tart, membuat daikon carpaccio, mengupas kulit kacang polong, dan mengupas kulit asparagus putih	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
18.	Sabtu, 7 Oktober 2023	Libur		
19.	Minggu, 8 Oktober 2023	Mengambil barang di gudang, membuat tuna tartare, menyiapkan seafood plate, menyiapkan perlengkapan salsa, membuat seafood sauce, menghias lobster tart, membuat daikon carpaccio, mengupas kulit kacang polong, membuat butter, dan merapikan bahan makanan di chiller	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
20.	Senin, 9 Oktober 2023	Mengambil barang di gudang, membuat tuna tartare, menyiapkan seafood	Gudang penyimpanan bahan makanan lebua, dan <i>cold</i>	

		plate, menyiapkan perlengkapan salsa, membuat seafood sauce, menghias lobster tart	<i>kitchen</i> Restoran Sirocco	
21.	Selasa, 10 Oktober 2023	Mengambil barang di gudang, membuat lobster tart, menguliti kacang polong, memisahkan pomelo, dan menguliti tomat	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
22.	Rabu, 11 Oktober 2023	cc, membuat tuna tartare, menyiapkan seafood plate, menguliti tomat, memeras lemon, menghias lobster tart, memarut lemon dan orange zest, dan menyajikan makanan	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
23.	Kamis, 12 Oktober 2023	Mengambil barang di gudang, membuat tuna tartare, memasak jelly untuk lobster tart, menyiapkan seafood plate, menyiapkan saus seafood, menghias lobster tart, dan memarut kulit lemon dan jeruk serta memeras	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
24.	Jumat, 13 Oktober 2023	Mengambil barang di gudang, tuna tartare, mengupas tomat, menyiapkan seafood plate,	Gudang penyimpanan bahan makanan lebua, dan <i>cold</i>	

		menyiapkan seafood sauce, membuat daikon carpaccio	<i>kitchen</i> Restoran Sirocco	
25.	Sabtu, 14 Oktober 2023	Libur		
26.	Minggu, 15 Oktober 2023	Mengambil barang di gudang, membuat tuna tartar, menyiapkan seafood plate, menyiapkan saus untuk seafood plate,	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
27.	Senin, 16 Oktober 2023	Mengambil barang di gudang, membuat tuna tartar, menyiapkan seafood plate, menyiapkan saus untuk seafood plate, menyiapkan salsa, membuat daikon carpaccio	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
28.	Selasa, 17 Oktober 2023	Mengambil barang di gudang, membuat lobster tart, memeras lobster cincang, menyajikan makanan, mengupas kulit kacang polong	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
29.	Rabu, 18 Oktober 2023	Mengambil barang di gudang, membuat tuna tatare, menyiapkan perlengkapan caviar, memarut kulit jeruk dan kulit lemon, memeras jeruk dan lemon, menyiapkan	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	

		perlengkapan scallop,		
30.	Kamis, 19 Oktober 2023	Mengambil barang di gudang, membuat tuna tartare, membuat daikon carpaccio, menyiapkan seafood plate, menyipkan saus seafood, menguliti tomat	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	
31	Jumat, 20 Oktober 2023	Mengambil barang di gudang, membuat tuna tartare, menyiapkan seafood plate, membuat daikon carpaccio,	Gudang penyimpanan bahan makanan lebua, dan <i>cold kitchen</i> Restoran Sirocco	

Mengetahui,

Pemegang,



Phubet Tupkaew
Senior Sous Chef

Tom Wilson Ang
NIM: 21110006

LAMPIRAN 6: DOKUMENTASI KEGIATAN MAGANG







LAMPIRAN 7: DOKUMENTASI PRODUK YANG PERNAH DIBUAT



Buratta Cheese



Cheese Plate



Seafood Grand



Oyster



Tuna Tartare



Lobster Tart



Marinated Octopus 1



Marinated Octopus 2



Quinoa Salad