

LAMPIRAN

LAMPIRAN 1 : SURAT PERMOHONAN / 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 **Rabhita Fitrah Qasthalani**, Indonesia citizen with passport no. E1938453 and residency address at **Nuri Street block H3 number 6 BTN PKT Bontang, Kalimantan Timur** and a current student of Akademi Sages who currently pursues her 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 Rabhita Fitrah Qasthalani is a student with our institute, we are glad to recommends her 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.

Rabhita Fitrah Qasthalani's Hospitality Internship Program will start in July 2023 and end in January 2024. We understand that **lebua Hotels and Resorts** has accepted her 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 : PENILAIAN PRESTASI MAGANG DARI MITRA
MAGANG**



AKADEMI SAGES
A Noble and Excellent Academy

ASSESSMENT SHEET FOR INTERNSHIP PERFORMANCE
Academic Year of 2023 / 2024

Student Name : Rabhita Fitrah Qasthalani
 Student ID Number : 21110001
 Supervisor (Academic) : Chef Otje Herman Wibowo, S.E., M.Par.
 Supervisor (Internship) : Chef Sam Pang Pin Lee
 Internship Partner : Breeze, Lebua Hotel & Resort At State Tower
 Location : Bangkok, Thailand
 Position/Field of Work : Trainee-Commis 3 / Hot Kitchen

No.	Assessment Aspect	Weight (B)	Score (N) (0 - 100)	Weighted (B x N)
1.	Discipline:			
	1) Punctuality	5	98	490
	2) Work Attitude/Behavior	5	98	490
	3) Work Responsibility	5	95	475
	4) Presence	5	90	450
	5) Neatness and Personal Hygiene	5	95	475
2.	Performance:			
	1) Understanding of Work Materials	5	90	450
	2) Work Ability	10	90	900
	3) Work Skills	10	90	900
	4) Quality of Work	10	95	950
	5) Work Efficiency	10	90	900
	6) Results of Work (Contribution)	10	90	900
3.	Adaptability:			
	1) Communication Skills	5	95	475
	2) Ability to Cooperate	5	95	475
	3) Ability to Initiate	5	90	450
	4) Work Motivation and Spirit	5	95	475
Total		100 %		9.255

Weighted Total (B x N)

Final Score = $\frac{\text{Weight Total}}{\text{Weight Total}}$

Final Score = $\frac{9255}{100} = 92.55$

Bangkok, 19 Januari 2024

Chef Sam Pang Pin Lee
Breeze, Executive Chef

LAMPIRAN 4 : SURAT PELAKSANAAN MAGANG 2



To Whom It May Concern

This letter is to certify that Ms. Rabhita Fitrah Qasthalani has been internship trained by Breeze Restaurant Culinary Team by Lebua Bangkok, Thailand. In Chinese Cold, Steamer Barbecued, Kitchen Pass, Chopper and Dim Sum section from 19th July 2023 to 19th January 2024.

During her albeit six months of internship Ms. Rabhita Fitrah Qasthalani has shown her keen interest and dedication in her work. She took on her responsibilities with ease and settled down in a challenging working task; assignment had been giving and completed on time.

Ms. Rabhita Fitrah Qasthalani, for completed period internship of reasons, is considering of her new assignment will back to AKADEMI SAGES – a noble and excellent academy, Surabaya, Indonesia of complete Her Diploma 3 of culinary course.

I have no hesitation to recommend her to anyone who is looking for a good attitude of work and passionate person to work on culinary industry. She will be an asset to any company, and I have no hesitation to work with her again should the occasion arise in the near future.

I personally wish her all the best in her future career & success.

A handwritten signature in blue ink, which appears to read 'Pang Pin Lee Sam', is written over a red circular official stamp. The stamp contains Chinese characters.

Pang Pin Lee Sam
Executive Chef / Breeze by Lebua

JURNAL KEGIATAN HARIAN (LOG BOOK)

Nama Mahasiswa/I : Rabhita Fitrah Qasthalani
 NIM : 21110001
 Dosen Pembimbing : Chef Otje Hermawan Wibowo, S.E., M.Par.
 Pembimbing Lapangan : Chef Sam Pang Pin Lee
 Mitra Magang : Lebua at State Tower
 Lokasi Magang : Bangkok, Thailand
 Posisi/Bidang Kerja : Pass Station

No	Hari/Tanggal	Aktivitas Kegiatan	Lokasi Kegiatan	Paraf PL
1	19-23/7/2023	Menyiapkan bahan-bahan, belajar plating menu makanan, belajar membuat shu mai (mozu), mencincang cabai mala, mencuci selada, memotong daun bawang, memotong cabai kering, belajar memplating saus wasabi.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
2	25/7/2023	<i>Day Off</i>		
3	24-31/7/2023	Menyiapkan bahan-bahan, plating makanan, belajar membuat vegetarian dumpling dan shumai (mozu), belajar membuat saus wasabi.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
4	1/8/2023	<i>Day Off</i>		
5	2-7/8/2023	Menyiapkan bahan-bahan, plating makanan,	<i>Breeze restaurant.</i>	

		membantu membuat dimsum (mozu) belajar membuat pakchoy lao gan ma, belajar membuat caviar saus wijen (menu baru), mengupas buah pomelo, Training wasabi prawn.	Lebua Hotel Bangkok, Thailand	
6	8/8/2023	Day Off		
7	10-13/8/2023	Belajar memotong lobak berbentuk keong, belajar membuat saus J dan hot and sour, memotong pakchoy,celery,daun bawang, training chicken onion, training chicken sanpai.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
8	15/8/2023	Day Off		
9	16-20/8/2023	Belajar membuat saus golden dan blackpepper, training duck noodles, training scallop lao gan ma	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
10	22/8/2023	Day Off		
11	23-26/8/2023	Menyiapkan bahan makanan untuk Training, training XO lobster, belajar membuat saus gong po, training pickle radish (menu baru), menyiapkan bahan untuk	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	

		training,training wagyu, blackpepper, training kurobuta, training XO seafood fried rice, dan training XO Lobster.		
12	27-28/8/2023	Membuat saus sanpai dan sweet and sour, membuat saus J dan hot and sour,memarinasi bebek untuk bebek pecking, training hot and sour, training chili crab,training vermicili mei fun sauce.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
13	29/8/2023	<i>Day Off</i>		
14	1-3/9/2023	Memotong mangga dan cabai, Mencuci selada dan pakchoy, memotong bunga untuk garnish, Belajar membuat saus sasha, belajar truffle duck sup	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	

JURNAL KEGIATAN HARIAN (LOG BOOK)

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 Dosen Pembimbing : Chef Otje Hermawan Wibowo, S.E., M.Par.
 Pembimbing Lapangan : Chef Sam Pang Pin Lee
 Mitra Magang : Lebua at State Tower
 Lokasi Magang : Bangkok, Thailand
 Posisi/Bidang Kerja : Dimsum Station

No	Hari/Tanggal	Aktivitas Kegiatan	Lokasi Kegiatan	Paraf PL
1	4/9/2023	Belajar membuat lobster claw, duck spring roll, xiao long bao, shanghai veg, scallop vegetarian, wonton vegetarian, training scallop pumpkin soup dan egg fried rice.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
2	5/9/2023	<i>Day Off</i>		
3	6/9/2023	Belajar membuat kulit hargao, belajar membentuk shanghai veg, crystal dumpling, plating sasha seabass.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
4	7-8/9/2023	Belajar membuat kulit xiao long bao, belajar membuat kulit har gao, Training pak choy	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	

5	10/9/2023	Membuat duck spring roll, membuat isian xiao long bao. Membuat Duck Spring roll, membuat lobster claw, membuat crystal dumpling, membuat Hargao, membuat adonan chinese bun, membuat kulit wonton.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
6	20-30/9/2023	Membantu membuat chinese bun, dan shumai. Training saus pork ribs. Membuat duck spring roll, membuat xiaolong bao, membuat isian xiao long bao.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
7	3/10/2023	<i>Day Off</i>		
8	14-15/10/2023	Training egg fried rice, Training roasted chicken, membuat duck spring roll, membuat lobster claw, membuat crystal dumpling.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
9	11/10/2023	Memotong daging babi untuk chinese bun, membuat duck spring roll, membantu menyiapkan bahan bahan untuk membuat dimsum.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	

		Training memarinasi dan memanggang daging babi.		
10	30/10/2023	Membantu plating untuk tamu VIP, membuat duck spring roll, lobster claw, dan crystal dumpling. Belajar membuat har gao dan shanghai veg	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
11	7/11/2023	Day Off		
12	17-21/11/2023	Membuat Duck Spring roll, membuat lobster claw, membuat crystal dumpling, membuat Hargao, membuat adonan chinese bun, membuat kulit wonton.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
13	25-30/11/2023	Membuat chinese bun, shumai, vegetarian dumpling, duck spring roll, lobster claw, crystal dumpling, hargao.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
14	1-8/12/2023	Membuat duck spring roll, lobster claw, shumai, vegetarian dumpling, membantu membuat taro dumpling vip, membuat kulit wonton, membuat crystal dumpling, membuat springroll cup, memanggang truffle.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	

15	9-15/12/2023	Membuat springroll cup, duck spring roll, lobster claw, crystal dumpling. membantu menyiapkan bahan bahan dimsum, memanggang truffle, membantu membuat shimai,chinese bun, dan veg dumpling	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
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 Pembimbing Lapangan : Chef Sam Pang Pin Lee
 Mitra Magang : Lebua at State Tower
 Lokasi Magang : Bangkok, Thailand
 Posisi/Bidang Kerja : Pass Station

No	Hari/Tanggal	Aktivitas Kegiatan	Lokasi Kegiatan	Paraf PL
1	16-22/12/2023	Menyiapkan bahan bahan, memotong cabai dan mangga, memetik bunga, memotong daun bambu, memanggang kulit pie, membuat crystal dumpling, shumai, duck spring roll, lobster wonton, veg lobster wonton, training set menu gong po. Plating menu makanan	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
2	23-25/12/2023	Menyiapkan bahan bahan, memotong cabai dan mangga, memetik bunga, memotong daun bambu, memetik Bungagarnish, memotong daun bawang. Plating menu makanan.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	

		Training set menu awabi dan daging wagyu		
3	26-31/12/2023	Menyiapkan bahan bahan. memotong cabai, daun bawang, bawang merah, Membersihkan pakchoy dan selada. Menimbang pakchoy untuk satu porsi, memanggang truffle, memplating menu makanan, memplating menu tahun baru (crab roe glass noodle), meng- quenelle caviar. Membuat acar. Memasak rendang memplating piring dengan saus alpukat.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
4	1-5/1/2024	Menyiapkan bahan bahan, memotong cabai dan mangga, memetik bunga, memotong daun bambu, memetik bunga garnish, memotong daun bawang. Plating menu makanan, memotong bawang putih, menyiapkan bahan bahan untuk saus, membantu membuat crystal dumpling, shumai, dan veg dumpling. Memanggang	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	

		truffle. Membuat saus sampai, dan hot and sour.		
5	6-7/1/2024	Day Off		
6	8-12/1/2024	Menyiapkan bahan bahan, memotong cabai dan mangga, memetik bunga, memotong daun bambu, memetik bunga garnish, memotong daun bawang. Mengupas buah pomelo, memotong acar timun, memotong acar jahe, memotong daun bambu, membuat springroll cup. Mencuci selada. Plating menu makanan	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	
7	15-19/1/2024	Menyiapkan bahan bahan, memotong cabai dan mangga, memotong daun bambu, memetik bunga garnish, memotong daun bawang. Mengupas buah pomelo, Membantu membuat chinese bun, shumai, veg dumpling, dan Plating menu makanan, Top up saus, mencincang bawang putih, mengiris bawang merah, memisahkan kuning telur dan putih telur.	<i>Breeze restaurant.</i> Lebua Hotel Bangkok, Thailand	

Mengetahui:
Pembimbing Lapangan,



Chef Sam Pang Pin Lee
Executive Chef

Pemegang



Rabbita Fitrah Qashalari
NIM: 21110001

DOKUMENTASI KEGIATAN MAGANG DAN PRODUK







