

## BIBLIOGRAPHY

Address Beach Resort Bahrain | The Restaurant | Address Hotels & Resorts. (2024, August 27). Address Hotels in Dubai. <https://www.addresshotels.com/en/restaurant/the-restaurant-address-beach-resort-bahrain/?hotel=address-beach-resort-bahrain>


Address Beach Resort Bahrain - World Luxury Hotel Awards. (2024, February 1). World Luxury Hotel Awards. <https://www.luxuryhotelawards.com/hotel/address-beach-resort-bahrain/>

Team, F. (2023, February 4). LUXURY HAS a NEW ADDRESS. LUXURY HAS a NEW ADDRESS. <https://fact-magazine.com/address-beach-resort-bahrain-2/>

# APPENDIX

## Appendix 1. Appraisal Form

**Internship Appraisal Form**



AKADEMI KULINER & PATISERI  
**OTTIMMO**<sup>®</sup>  
INTERNASIONAL  
PEKERJA ARTIS, KATERANGAN, BAKAR & PASTRY ARTIS

INTERNSHIP  
PLACE: Address Beach Resort Bahrain

First Name Mathew Last Name Sebastian

Review Period/s :  Monthly  Quarterly  Bi-annually  Annually Date Joining  
: Six Months

Intern's Position : Kitchen Trainee (Pastry) Department : Culinary

REVIEW DATE : 1st July 2024 Direct Supervisor : Shane Wickramasinghe (Pastry Chef) *x*

---

**GRADING FACTORS**

**1. ORGANIZATIONAL & COMMUNICATION**

**Staffs Relations**

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff. 3  
Creates friendly environment.

**Team Player**

Cooperates and works well with others. Enthusiastic, portrays s positive manner and 4  
Works toward the Company's goal/s.

**Follow -Through**

Sees tasks through completion. Finishes work so that next shift is prepared. 3

**2. CUSTOMERS INTERACTIONS**

**Customer Relations (\*if any)**

Consistently demonstrates: attentive, courtesy and efficient service to customers. 4  
Treat customers with Considerations and Respects

**3. PERSONAL PRESENTATIONS**

**Grooming Standards**

Practices and displays proper grooming, personal hygiene and care.

3

Maintains hair and facial hair (\*If any) per proper F&B industrial standards

**Uniforms**

3.5

Always wear the proper and designated uniform.

**4. ON THE JOB & KNOWLEDGE**

**Dependability**

Can be counted upon to do what is expected and required

3

Follow instructions and completes work on time with minimum supervision

**Work Quality**

Work performed according to Chef's standard and on-site work requirements

3

All job descriptions specification are met. Consistency in work. All recipes are followed

**Work Quantity**

3

Complete the expected amount of work in relation to Company's standards

**Grading Guidelines.**

**Using the 4 point scale below, fill up the following table:**

- 4 - Exceeds expectations
- 3.5 - Somewhat Exceeds Expectations
- 3 - Meets expectations
- 2.5 - Somewhat meets expectations
- 2 - Less than expectations
- 1.5 - Somewhat less than expectations
- 1 - Inadequately short of expectations

**Discussions/Notes;**

---

Always stay focused on job at hand. Importance of Multi-Tasking. Pay attention when given instructions  
and ask questions if not sure about something. Consistency in quality of work.

---

---

---

---

---

---

---

**PERFORMANCE SUMMARY** \* to be filled by OTTIMMO International

TOTAL POINTS \_\_\_\_\_

RATING \_\_\_\_\_

**ACTION PLANS FOR DEVELOPMENT NEEDS**

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

**II. SIGNATURES**

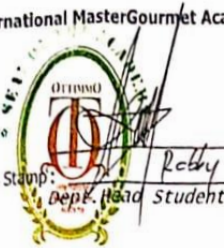
**On-Site Manager/Owner/Chef**

Signature & Stamp:  Dated 15/08/2024

**The Intern**





Signature:  Dated 17/8/20

**OTTIMMO International MasterGourmet Academy**

Signature & Stamp:  Dated 17/09/2024  
Dep. Head Student Affairs







## Appendix 2. Consultation Form

Name : Matthew Sebastian  
 Student Number : 2174130010021  
 Advisor : Jessica Hoban A.Md.Pd

No	Date	Topic Consultation	Name/ Signature
7.	17/9	Product Description	
8.	17/9	Chapter IV Conclusion	
9.	17/9	Chapter IV problem and solution	
10.	17/9	Abstract	

## CONSULTATION FORM INDUSTRIAL TRAINING / FOODPRENEURSHIP



No	Date	Topic Consultation	Name/ Signature
1.	17/9	Chapter I Introduction	
2.	17/9	History Chapter II	
3.	17/9	Chapter II Vision and Mission	
4.	17/9	Chapter II Organizational Structure	
5.	17/9	Chapter II Hygiene and sanitation	
6.	17/9	Chapter III Job Description	

**Appendix 3. Certificate**


**EMAAR**  
HOSPITALITY

**CERTIFICATE OF COMPLETION**

THIS CERTIFICATE IS PRESENTED TO  
*Matthew Sebastian Dwi Putra*

For completing internship from 07<sup>th</sup> February 2024 to 18<sup>th</sup> July 2024  
in Culinary Department at Address Beach Resort Bahrain.

Date \_\_\_\_\_  
18-July-2024

  
Sashika Ganthige  
Director of Human Resources



Akademi Kuliner & Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Matthew Sebastian Dwi Putra  
Student Number : 2174130010021  
Exam Day & Date : Jumat, 20 September 2024  
Lecture : Heni Adhianata, S.TP., M.Sc.  
(19900613 1402 016)

No	Correction List	Page	Approval
	- Keterangan pastry area - Conclusion		

Acknowledge,  
Advisor

(Jessica Hartan, A.Md. Par.)  
19940923 2201 084





Akademi Kuliner & Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Matthew Sebastian Dwi Putra  
Student Number : 2174130010021  
Exam Day & Date : Jumat, 20 September 2024  
Lecture : Jessica Hartan, A.Md. Par.  
(19940923 2201 084)

No	Correction List	Page	Approval

Acknowledge,  
Advisor

(Jessica Hartan, A.Md. Par.)  
19940923 2201 084



Akademi Kuliner & Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Matthew Sebastian Dwi Putra  
Student Number : 2174130010021  
Exam Day & Date : Jumat, 20 September 2024  
Lecture : Anthony Sucipto, A.Md. Par.  
(19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge,  
Advisor



(Jessica Hartan, A.Md. Par.)  
19940923 2201 084

## RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Matthew Sebastian  
 Study Program : Culinary Arts  
 Placement of *Industrial Training* : Address Beach Resorts Bahrain  
 Field of Work : Pastry and Bakery Kitchen  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities
<b>1</b>	<ul style="list-style-type: none"> <li>- Orientation week</li> <li>- Introduction of the hotel</li> <li>- Introduction of the people in charge, chef and staff in Address Beach Resorts Bahrain</li> <li>- Tour to kitchen and all facilities places</li> <li>- Announcement of the placement department or division</li> <li>- Working in the Bakery Kitchen</li> </ul>
<b>2</b>	<ul style="list-style-type: none"> <li>- Introduction of the utensils and equipment at the pastry production</li> <li>- Briefing by the head of pastry bakery kitchen about the working hours at the pastry kitchen</li> <li>- Start preparing ingredient for the pastry production</li> <li>- Setting up the pastry stall at The Restaurant</li> <li>- Help and do what chef asking</li> <li>- Write the recipe in notebook</li> </ul>

<p><b>3</b></p>	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner )</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
<p><b>4</b></p>	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> </ul>

	<ul style="list-style-type: none"><li>- Preparing the live station condiment and crepes mixture</li><li>- Checking the stock, ingredients, pastry items stock</li><li>- Making a list what do the author need to make everyday</li><li>- Prepare afternoon tea items</li><li>- Setup and Close the Buffet (Lunch and Dinner )</li><li>- Close the Pastry Shop in the Lobby Lounge</li><li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li><li>- Standby in the Live Station Counter</li><li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li></ul>
--	--

Week	Description of activities
1	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
2	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> </ul>

	<ul style="list-style-type: none"> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet ( Lunch and Dinner )</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
<p><b>3</b></p>	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> </ul>

	<ul style="list-style-type: none"> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
4	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> </ul>



	<ul style="list-style-type: none"><li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li><li>- Standby in the Live Station Counter</li><li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li></ul>
--	--

Week	Description of the Activities
1	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
2	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> </ul>

	<ul style="list-style-type: none"> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner )</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
<p><b>3</b></p>	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> </ul>

	<ul style="list-style-type: none"> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
4	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> </ul>

	<ul style="list-style-type: none"><li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li><li>- Standby in the Live Station Counter</li><li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li></ul>
--	--

Week	Description of the Activities
1	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
2	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> </ul>

	<ul style="list-style-type: none"> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
<p><b>3</b></p>	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> </ul>

	<ul style="list-style-type: none"> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
4	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> </ul>



	<ul style="list-style-type: none"><li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li><li>- Standby in the Live Station Counter</li><li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li></ul>
--	--

Week	Description of the Activities
1	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
2	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> </ul>

	<ul style="list-style-type: none"> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet ( Lunch and Dinner )</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
<p><b>3</b></p>	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> </ul>

	<ul style="list-style-type: none"> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
4	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>

Week	Description of Activities
<b>1</b>	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> <li>- Preparing the live station condiment and crepes mixture</li> <li>- Checking the stock, ingredients, pastry items stock</li> <li>- Making a list what do the author need to make everyday</li> <li>- Prepare afternoon tea items</li> <li>- Setup and Close the Buffet (Lunch and Dinner)</li> <li>- Close the Pastry Shop in the Lobby Lounge</li> <li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li> <li>- Standby in the Live Station Counter</li> <li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li> </ul>
<b>2</b>	<ul style="list-style-type: none"> <li>- Start preparing ingredient for the pastry production</li> <li>- Preparing the ingredients and making the product that listed on the chart</li> <li>- Checking label and re- labelling ingredients</li> </ul>

	<ul style="list-style-type: none"><li>- Preparing the live station condiment and crepes mixture</li><li>- Checking the stock, ingredients, pastry items stock</li><li>- Making a list what do the author need to make everyday</li><li>- Prepare afternoon tea items</li><li>- Setup and Close the Buffet (Lunch and Dinner)</li><li>- Close the Pastry Shop in the Lobby Lounge</li><li>- Making sure all pastry items and ingredients are available every day, so the author can keep doing the production everyday</li><li>- Standby in the Live Station Counter</li><li>- Checking and refilling the buffet and the Pastry Shop in the Lobby Lounge</li></ul>
--	---