

## **CHAPTER II**

### **GENERAL DESCRIPTION OF HOTEL TENTREM SEMARANG**

#### **2.1 Overview**

Throughout its history, Semarang is renowned as one of the main cities of commerce in Nusantara islands, since the days of old Mataram Kingdom. Its strategic location has made Semarang a cultural melting pot between East and West. The city's beautiful landmarks such as colonial buildings at the Old Town, Cheng Ho Mosque, and Blenduk Church represent two sides of the culture. Yet, Semarang's strong tradition in Javanese culture remains intact. Represented by traditional ceremonies, values, and harmonious life philosophies which are observed by its residents in their everyday life. The crossover of these cultures creates the uniqueness of Semarang through historical landmarks, work of art, culinary delights, and natural beauty both lands and sea.

Hotel Tentrem Semarang combines the latest architectural trend with uniquely Semarang cultural elements. It provides you with the best living experience by catering to your lifestyle, while also giving you soothing tranquility to find peace within the busy city life. An upscale accommodation added with great amenities to support your daily life, Hotel Tentrem Semarang is truly a serene sanctuary at the heart of Semarang, located only 15 minutes from Ahmad Yani International Airport and only walking distance to the city center "Simpang Lima" (Hotel Tentrem Semarang., 2022).

#### **2.2 History of Hotel Tentrem Semarang**

The company that oversees Hotel Tentrem Semarang is PT. Hotel Candi Baru which was established in 2002, PT. Hotel Candi Baru is an affiliated company in the hospitality industry based in Semarang, Indonesia. PT. Hotel Candi Baru is committed to quality service and excellence in providing a unique

lodging and culinary experience. In Javanese, tentrem means peace. Tentrem has a noble philosophy of respecting guests. 'Tentrem' which means to promise that guests will get a sense of calm or peace while staying at this hotel. In Javanese, tentrem means peace. "

Hotel Tentrem's logo is a wijayakusuma flower consisting of one flower and four leaves tied together in a ring. The wijayakusuma flower can be believed to be the flower of the Javanese kings in the wayang story which symbolizes "Victory" and is used as a weapon by Prabu Kresna. One flower and four leaves symbolize the five founding brothers of Hotel Tentrem who are tightly bound by a gold ring as their mother. The ring ties depict a harmonious family unit and full of togetherness to their descendants. the gold color was chosen according to the saying "Bila Saudara hidup rukun, tanah pun bisa menajdi emas"

### **2.3. 1 Vision**

A hotel that preserves and develops Indonesian culture, traditions, resources inspired by the beauty and hospitality of Indonesia for the world community.

### **2.3. 2 Mission**

Introducing Indonesian culture and traditions such as food, clothing, dances, customs, architecture, music, works of art, history, and also the beauty of Indonesia to the people and the world with Indonesian hospitality

## **2.4 Location of Hotel Tentrem Semarang**

Tentrem Hotel Semarang is located in the heart of Semarang city, the details about Tentrem Hotel Semarang is located in Jalan Gajahmada 123, Semarang, Central Java. It is next to Simpang Lima Square.

## **2.5 Restaurants of Hotel Tentrem Semarang**

Tentrem Hotel Semarang has five restaurants that provides various cuisine in each restaurant. These are the lists of restaurants :

### **2.5. 1 Eboni Bar & Lounge**



*Picture 1. Eboni Bar & Lounge*

Tentrem's Eboni Bar & Lounge offers snacks and a large selection of alcoholic beverages, specialty coffees and teas in a casual, yet cutting-edge atmosphere.

### **2.5. 2 Summer Palace Chinese Restaurant**



*Picture 2. Summer Palace Chinese Restaurant*

Conveniently situated on the first floor of Tentrem Mall, Summer Palace Chinese Restaurant serves impeccably delicious dishes with a memorable dining experience. Offering oriental culinary at its best taste.

### **2.5. 3 Kayumanis Restaurant**



*Picture 3. Kayumanis Restaurant*

With a spectacular view of Tentrem's beautiful swimming pool, Kayumanis Restaurant offers your favorite dishes in both a buffet setting as well as ala carte dining.

#### **2.5. 4 Executive Lounge**



*Picture 4. Executive Lounge*

Executive Lounge Located on the 19th floor, our Executive lounge boasts the spectacular view of Simpang Lima. With modern lounge vibe and soft background music, our Executive Lounge is truly the perfect location to unwind and enjoy your exclusive breakfast menu, afternoon tea, and evening cocktail.

#### **2.5. 5 Pool Bar**



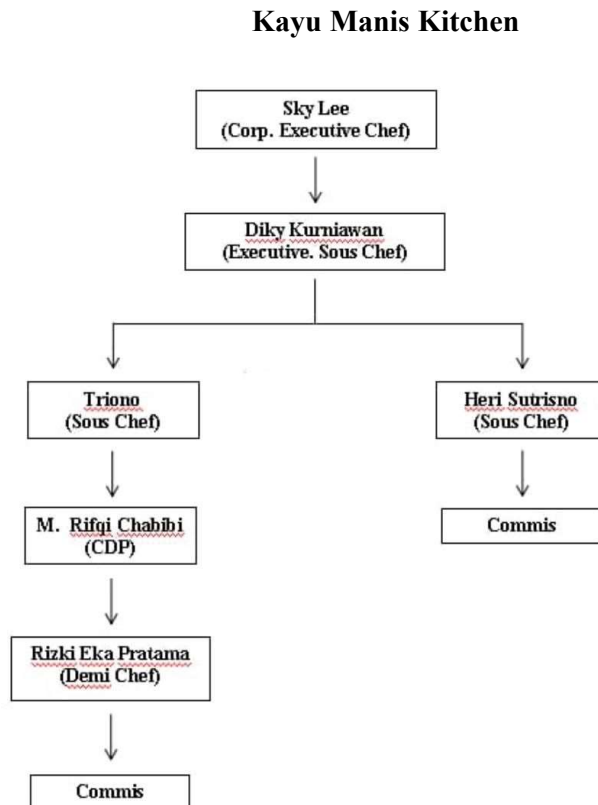
*Picture 5. Pool Bar*

With exhilarating views of vibrant Semarang, this rooftop, poolside café offers light bites as well as an array of beverages, including a spectacular range of cocktails;

Long Island iced teas, mojitos, tequila sunrises, turquoise margaritas, and Sky Strawberry Fruits. Or simply have a refreshing glass of our fresh fruit juice to ease your strenuous day.

## 2.6 Organization Structure

These are the kitchen organization structure of Kayu Manis Restaurant of Hotel Tentrem Semarang :



Picture 6. Organization Structure

### 2.2.1 Job Description

#### 1. Executive Chef

- a. Lead the kitchen team so that they can work well together
- b. Be creative in creating new menus, in an effort to attract consumers, but this is an additional task.

- c. Always attend meetings between the heads of other sections, as determined by the General Manager.
- d. Organize & supervise all kitchen tasks, especially in the process of procuring and processing food in accordance with established standards in Tentrem Hotel Semarang.
- e. Make an annual work plan as a work target or annual revenue to become an order for achieving targets in the future.
- f. Check the list of orders for goods to the warehouse, as a kitchen request

## 2. Executive Sous Chef

- a. Responsible for implementation, development and kitchen operation
- b. Supervising all menu in kayu manis kitchen
- c. temporarily replace the executive chef's job when not as a kitchen leader
- d. make a schedule for all the kitchen team.
- e. ensure the quality of the food ingredients are fresh, good, and according to standards.
- f. Plan, organize, control and provide kitchen leadership to

## 3. Sous Chef & Chef De Partie

- a. as leading the daily briefing in the kitchen .
- b. Supervising food management and waste .
- c. as leading the daily briefing in the kitchen, because in the kitchen there is usually a daily briefing to discuss the obstacles



that exist on that day and also discuss complaints from guests about the food.

- d. Help solve all problems encountered during the operational process.
- e. Supervising performance of kitchen staff .
- f. Supervise work in the section/station he leads. for example like cdp cold kitchen, then they have to supervise the work in the cold kitchen

#### 4. Demi Chef

- a. Responsible under Jr. Sous Chef and CDP
- b. Handling preparation and cooking of food
- c. Assisting in all areas of the kitchen
- d. Supervise employee performance in the kitchen.

#### 5. Commis

- a. In charge of preparing the ingredients in advance in order to save time in cooking  
Keeping inventory
- b. Taking charge in organizing and keeping workspace always clean
- c. placing food ingredients in their proper place, for example meat, it will be placed in a special meat chiller. will not be stored in a chiller containing vegetables
- d. help the part that lacks members in order to help ease the task