CHAPTER II ENSTABLISHMENT

2.1. HISTORY OF HYATT REGENCY YOGYAKARTA



Figure 2. 1 Hyatt Logo

From HRD

Hyatt Regency Yogyakarta is a 5-star hotel located in Yogyakarta, Central Java, Indonesia. It has been established since 1997. The architectural design of Hyatt Regency Yogyakarta resembles a replica of the Borobudur Temple and it offers a scenic view that is facing Mount Merbabu.

Hyatt Regency Yogyakarta is recognized as a Green Hotel and it provides a spacious green golf course. In 2022, it was awarded the title of "Indonesia's Best Resort." This hotel is also a preferred choice for families due to its various facilities that can be enjoyed by the guests.

2.1.1 History Of Hyatt

Hyatt was founded by Jay Pritzker in 1957 when he purchased the Hyatt House motel located near the Los Angeles International Airport. Over the following decades, Jay Pritzker and his brother, Donald Pritzker, worked together with other Pritzker family business interests to grow the company into a hotel management and ownership company in North America, which eventually became a public company in 1962.

In 1968, Hyatt International was established, which later became a separate public company. Then in 1979 and 1982, Hyatt split into two entities, Hyatt Corporation and Hyatt International Corporation, which were later taken private by the Pritzker family business interests. On December 31, 2004, substantially all of the hotel assets of the Pritzker family business, including Hyatt Corporation and Hyatt International Corporation, were consolidated under one entity, now known as Hyatt Hotels Corporation.

Now, there are more than 210 Hyatt Hotels and Resorts worldwide. Hyatt International, by its branches, operates 60 hotels and 22 resorts in 38 countries, with an additional 17 hotels in development. Hyatt Hotels Corporation, as a separate entity, operates 124 hotels and resorts in the United States, Canada, and the Caribbean islands.

2.2. LOCATION OF HYATT REGENCY YOGYAKARTA

Address: Jl. Palagan Tentara Pelajar, Panggung Sari, Sariharjo, Kec. Ngaglik, Kabupaten Sleman, Daerah Istimewa Yogyakarta 5558. Phone: (0274) 869123.

2.3. VISION & MISSION

2.3.1. Vision

The most preferred hotel resort in Yogyakarta that provides comfortable accommodations and is operated by a dynamic and professional team, united by a spirit and behavior focused on delivering contemporary services and products, as expected by clever guests, whether in the field of business or leisure.

2.3.2. Mission

Hyatt Regency Yogyakarta will consistently providing innovative and high-quality products that are appealing to both local and international visitors.

The hotel will continue to nurture and add value more to its employees, offering extensive training and various development opportunities while also giving recognition and rewards for outstanding performance.

2.4. HYATT REGENCY YOGYAKARTA FEATURES

1. Presidential Suite



Figure 2. 2 Presidential Suite Room

Within an area of 114 square meters, this room has two bedrooms with one king-sized and twin beds. The facilities such as kitchenette, balcony, terrace, sun deck, stereo system, a bathtub, and shower are also available. This room offers a beautiful view of pool and mount Merapi.

2. Executive Suite

In an area of 108 square meters, this room offers a view of mount Merapi, pool surrounding area of the hotel featured with one king-sized bed, terrace or balcony with sun deck and Jacuzzi.

3. Junior Suite Living Room



Figure 2. 3 Junior Suite Living Room

This room has an area within 54 square meters with one king sized bed and separate living room and working area. This room has facilities such as minibar, stereo system, coffee maker, separated shower and a bathtub.

4. Regency Club Room



Figure 2. 4 Regency Club Room

This type of room has king and twin-sized bed within area 36 square meter room, this room is featured with separate shower and bathtub and offering views of garden, golf course and pool.

5. Deluxe room



Figure 2. 5 Deluxe Room

This room only has king-sized bed and same facilities with standard room. The difference is that this room has a private balcony or terrace.

6. Standard Room



Figure 2. 6 Standard Room

This room consists of twin or king-sized beds with an area of 30 square meters and featuring with a bathtub, hairdryer, and a 43 inches TV.

2.5. Facilities of Hyatt Regency Yogyakarta

1. Swimming Pool



Figure 2. 7 Swimming Pool

2. Kemangi Bistro



Figure 2. 8 Kemangi Bistro

3. Bogeys Teras



Figure 2. 9 Bogeys Teras

4. Golf



Figure 2. 10 Golf

5. Jogging Track, Cycling & Scooter



Figure 2. 11 Jogging Track, Cycling & Scooter

6. Fishing



Figure 2. 12 Fishing

2.6. KITCHEN ORGANIZATION

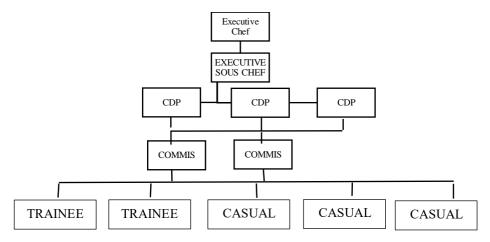


Figure 2. 13 Kitchen Organization Flowchart

1. Executive Chef

- Make new menu and receipe
- Responsibility Whole Kitchen
- Supervising kitchen activities
- Make Food Cost

2. Executive Sous Chef

- Responsibility about kitchen kemangi
- Responsibility Food Quality
- Supervising CDP, COMMIS, and junior cook
- Responsibility make purchase order

3. CDP

- Responsibility organize job for commis and junior cook
- Responsibility for mentoring the commis and junior cook
- Responsibility for quality control of food

4. Commis

- Responsibility to make food with standard receipe
- Cook and serve dishes according the restaurant menu

5. Trainee & Casual

- Help to cook and serve dishes
- Prepare Foods
- Labeling products
- Setting up buffet for breakfast and Sunday brunch
- Clearance at the kitchen

2.7. Hygiene and Sanitation Standard in Hyatt Regency Yogyakarta

2.7.1. Personal Hygiene

Before doing any activities, always wash your hands with the correct steps. Always wear saffron gloves to prepare cooked food.

2.7.2. Grooming

- 1. Must to take a shower everyday
- 2. Not display Tatto
- 3. The fingernails cannot be long from the fingertips.
- 4. No hair dye other than black.
- 5. Not overuse parfume
- 6. Necklace bracelets and earrings are not allowed.
- 7. For a man's hair shall not exceed the collar of a garment, and for a woman's hair shall always be bound.

2.7.3. Hygiene and Sanitation Food Procedure

- 1. Washing the ingredient before processing the food
- 2. Sanitation all Lettuce before use
- 3. Always FIFO all product (first in first out)
- 4. Not double dipping
- 5. Stroring all condiments in different container
- 6. Separared poultry, fish, beef, and pork storage
- 7. Always cleaning the station before change shif