THE ACTIVITIES OF WAITRESS IN FOI CUISINE RESTAURANT

FINAL PROJECT REPORT

Submitted as a Partial Requirement in Obtaining Degree in the English Diploma Program, Faculty of Cultural Sciences, Sebelas Maret University

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Approval to be examined before the Board of Examiners,
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MOTTO

Intelligence is not the determinant of success, but hard work is the real determinant of your success
DEDICATION

I dedicate this final project report to:

- ALLAH SWT
- My parents
- Sebelas Maret University
- English Diploma Program
- My BEST friend
- Myself
- Foi Cuisine Restaurant
- Playground Café organized by tiga tjeret
- Waroeng Kroepoek
PREFACE

The writer would like to say thanks to Allah SWT and all person who have supported the writer in finishing this final project entitled “The Activities of Waiter/Waitress in Foi Cuisine Restaurant in Hartono Lifestyle Mall”. It contains detailed information about the duties and the manner of waiter and waitress in Foi Cuisine Restaurant at Hartono Lifestyle mall.

The report is relatively far from being perfect, so the writer needs suggestions from many sides in order to improve this final project. Finally, the writer would like to thank those that have given a lot of assistance from the beginning to the completion of this final project.

Surakarta, January 2016

Listiana Sari Eka Putri
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Surakarta, January 2016

Listiana Sari Eka Putri

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ABSTRACT


This report is based on the job training evaluation which was conducted at Foi Cuisine Restaurant Hartono Lifestyle Mall Solo Baru.

Nowadays restaurants have become an important industry in Indonesia. Restaurant industry can bring so many benefits for the government and society. Restaurant industry takes an important role in Indonesia’s economic growth. So many tourists come to Indonesia to explore good places and also good tastes of food. Foi Cuisine Restaurant is the only western restaurant in Hartono lifestyle Mall. This restaurant had visited by the foreigners’ guest to breakfast or eat our special foods. So, the waitress must do the responsibility and serve the guest with best service to make them satisfied. The waitress should welcome the guest in the restaurant friendly.

The major aim of this final project is to explain and describe the duties of waitress in the restaurant. The writer concludes that to become a good waitress, she has to know how to serve food and beverage and has good knowledge about menu in the restaurant and has good vocabulary in English to make a well conversation with the foreigners’ guest in the restaurant.

The problems that are found out are: menu knowledge, limited worker, limited equipment also incompletely in English. The writer also give the solution: recruiting more waitresses, adding restaurant equipment, giving training about menu knowledge and giving conversation English course.
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