
Chapter 5 – Conclusion and Recommendation

5.1 Conclusion

This study examined the role of a data driven food waste tracking approach within hotel food service operations, with particular attention to controllable food waste, operational monitoring, and production related actual. The research was conducted using a quantitative approach supported by operational food waste data collected from selected kitchen activities within a hotel environment.

Based on the findings presented in Chapter 4, several conclusion can be drawn

First, the study found that controllable food waste remained present across different operational conditions during the observation period. This descriptive analysis showed variations in waste quantity, waste percentage and operational indicators across recorded observations. These findings indicate that food waste generation within hotel food service operations is not static and may fluctuate according to production practices, guest volume and service requirements.

Second, the correlation analysis demonstrated strong positive relationship between food waste quantity, number of covers and production quantity. The result suggest that higher guest activity and increased production output tended to correspond with higher waste output levels.

From operational perspective these findings highlight the importance of forecasting accuracy, production planning and service management within hotel kitchen environments. Although maintaining food availability is necessary to support guest satisfaction, excessive preparation and production surplus may contribute to avoidable waste.

Third, the implementation of structured recording and tracking procedure showed practical value in supporting operational visibility. Through categorized documentation and daily monitoring activities, the study was able to identify waste patterns associated with meal periods, production conditions and operational activities.

While the research did not apply a formal experimental comparison between pre-implementation and post-implementation phases, the tracking process itself contributed to a clearer understanding of food waste behavior within the selected operational setting.

Another important finding relates to operational efficiency, the statistical analysis did not identify a strong direct relationship between the efficiency indicator and food waste quantity with the dataset. This result suggests that kitchen efficiency is influenced by multiple operational factors rather than waste generation alone.

Overall the findings support the main direction of this research by indicating that data driven monitoring can contribute to stronger operational awareness and improved visibility regarding food waste result.

The inferential statistical analysis further strengthens this conclusion. The Paired Sample T-Test confirmed a statistically significant improvement in operational efficiency between the pretest and posttest phases ($p = 0.046$, Cohen's $d = 0.950$ classified as a large effect), alongside a marginally significant directional reduction in waste percentage ($p = 0.089$, $\alpha = 0.10$). These results collectively provide empirical support for the study's central proposition that structured, data-driven monitoring contributes to measurable operational improvement within hotel kitchen environments. The large effect size identified for operational efficiency is particularly noteworthy, as it suggests that even within a condensed fourteen-day observation window, the introduction of systematic tracking procedures was sufficient to produce a practically meaningful shift in kitchen operational performance.

The study also reinforces the broader understanding that food waste management in hospitality operations should not be viewed only as an environmental issue. Within hotel food service settings, food waste is closely connected with operational planning, resource utilization, production decisions and potential cost management opportunities.

In conclusion, structured food waste tracking demonstrates practical potential as a supporting management tools within hotel food service operations. Although further development and longer observation periods may provide stronger evidence regarding implementation effectiveness, the findings of this study suggest data based monitoring can play a useful role in supporting operational control and food waste management practices in hospitality environments.

5.2 Recommendation

Based in the findings and limitation of this study, several recommendations are proposed for both operational operational practices and future academic routines.

5.2.1 Managerial Implication

Rather than relying primarily on visual estimation or informal observation. Kitchens may get benefit from structured recording practices that document food waste according to meal periods, productions sections and waste categories. Consistent data collection can provide management with a clearer understanding of where waste occurs and which operational areas require closer review.

Production forecasting also represents an important area for improvement. Since the findings showed strong relationships between production quantity. Guests volume and waste generations, hotels may consider strengthening forecasting methods by combining reservation data, occupancy trends, historical consumption patterns and operational feedback.

Kitchen management may additionally benefit from reviewing buffet replenishment practices, portion planning, and menu preparation strategies. While maintaining service quality remains essential, a more balanced approach between food availability and production control may help reduce unnecessary surplus generation.

Staff awareness should also be considered as part of food waste management efforts. Training activities related to waste measurement, recording procedures, forecasting awareness, and operational accountability may help strengthen long-term implementation.

For hotels interested in expanding digital operational management practices, the use of structured tracking tools, spreadsheets, or digital reporting systems may provide practical support for ongoing waste monitoring and performance review.

5.2.2 Education Implication

This study was conducted using a relatively limited observation period and dataset size within a single hotel operational environment. Future studies may strengthen the research area by applying larger datasets, longer monitoring periods, or broader operational comparisons.

Researchers may also consider conducting formal pre-implementation and post-implementation studies to evaluate the measurable effectiveness of food waste tracking systems using stronger statistical testing methods.

Comparative studies involving multiple hotels, different service concepts, or various hospitality segments may provide additional insight regarding operational differences in food waste behavior.

Future research could also expand the analytical scope by incorporating financial variables such as food cost loss, inventory impact, labor utilization, or sustainability performance indicators.

In addition, qualitative approaches involving interviews with kitchen managers, chefs, and operational teams may provide deeper understanding regarding behavioral, cultural, and managerial influences affecting food waste practices within hospitality settings.

Overall, continued research in this area may contribute to a stronger understanding of how operational management, data utilization, and food waste control can be integrated within hospitality food service systems.

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Glossary

Controllable Food Waste: Food waste generated during preparation and service that can be prevented through better management, planning, and tracking.

Data-Driven Tracking Protocol: A systematic method of recording, analyzing, and acting upon food waste data using structured forms and metrics rather than estimation.

Evidence-Based Management (EBM): A management framework utilized to make organizational decisions based on empirical data, formal analysis, and structured tracking rather than intuition.

GDM (Garde Manger): The cold kitchen section responsible for preparing cold dishes, such as salads, hors d'œuvres, appetizers, and canapés.

HORECA: An acronym for Hotel, Restaurant, and Catering, representing the food service and hospitality industry sector.

IBM SPSS: Statistical Package for the Social Sciences, a software suite used for data management and advanced statistical analysis (e.g., Paired Sample T-Test, Pearson Correlation).

MICE: Meetings, Incentives, Conferences, and Exhibitions; a type of tourism in which large groups are brought together for specific professional purposes.

PDCA Cycle: Plan-Do-Check-Act; an iterative management method used in business for the control and continuous improvement of processes and products.

Posttest: A measurement taken after the implementation of the data-driven tracking protocol to assess changes in food waste volume.

Pretest: A baseline measurement of food waste taken prior to the formal implementation of the data-driven tracking protocol.

SDGs: Sustainable Development Goals; a collection of global goals set by the United Nations, notably Goal 12 which targets responsible consumption and production (reducing food waste).

UNEP: United Nations Environment Programme; the leading global environmental authority that sets the global environmental agenda.

Appendix A

HOTEL FOOD WASTE DAILY TRACKING RECORD													
Field		Main Kitchen		Day		Day 1			Recorded by		Angga Febrian		
Date		1 May 2026		Phase		Pretest (Days 1-7)			Verified by		Executive Chef		
Waste Kitchen Production Data Sheet													
Period	Date	Day	Meal Period	Section	Food Type	Waste Type	Waste (gr)	Covers	Production Qty (kg)	Remarks	Waste per Cover	Waste %	Efficiency Indicator
Day 1	01-Mar-26	Sun	Breakfast	Buffet	variant guest consumed	Plate Waste	1200	180	90	Guest Leftover	6,67	13,33	0,08
Day 2	02-Mar-26	Mon	Lunch	Main Kitchen	Prep sautee vegetable	Prep Waste	900	50	25	Vegetable trimming	18	36	0,03
Day 3	03-Mar-26	Tue	Dinner	Main Kitchen	Fish Menu	Spoilage	500	30	15	Over production	16,67	33,33	0,03
Day 4	04-Mar-26	Wed	Breakfast	Buffet	variant guest consumed	Plate Waste	1100	210	105	Guest Leftover	5,24	10,48	0,1
Day 5	05-Mar-26	Thu	Lunch	Buffet	Prep stir fry vegetable	Prep Waste	300	70	35	Vegetable peeling	4,29	8,57	0,12
Day 6	06-Mar-26	Fri	Dinner	Banquet	Egg menu	Spoilage	250	30	15	Over production	8,33	16,67	0,06
Day 7	07-Mar-26	Sat	Breakfast	Buffet	variant guest consumed	Plate Waste	1100	150	75	Guest Leftover	7,33	14,67	0,07
Day 8	08-Mar-26	Sun	Lunch	Main Kitchen	Prep Salad	Prep Waste	500	60	30	Vegetable trimming	8,33	16,67	0,06
Day 9	09-Mar-26	Mon	Dinner	Buffet	Fish Menu	Spoilage	200	50	25	Over production	4	8	0,13
Day 10	10-Mar-26	Tue	Breakfast	Banquet	variant guest consumed	Plate Waste	1300	220	110	Guest Leftover	5,91	11,82	0,08
Day 11	11-Mar-26	Wed	Lunch	Banquet	Condiment for veg soup	Prep Waste	300	40	20	vegetable peeling	7,5	15	0,07
Day 12	12-Mar-26	Thu	Dinner	Main Kitchen	Fish Menu	Spoilage	200	30	15	Over production	6,67	13,33	0,08
Day 13	13-Mar-26	Fri	Breakfast	Main Kitchen	variant guest consumed	Plate Waste	1100	250	125	Guest Leftover	4,4	8,8	0,11
Day 14	14-Mar-26	Sat	Lunch	Main Kitchen	Prep Sushi	Prep Waste	500	70	35	Vegetable trimming	7,14	14,29	0,07

Figure 5.1 Food Waste Daily Tracking Record

Figure 5.1 Sample of completed food waste tracking sheet from Day 1 of the observation period (1 March 2026). The full fourteen-day dataset is presented in Appendix B. All entries were recorded using a calibrated digital kitchen weighing scale and verified daily by the kitchen manager.

Appendix B*Complete Daily Food Waste Observation Data (March 2026 Fourteen-Day Observation Period)*

Pretest													
Day	Date	Phase	Meal Period	Section	Food Type	Waste Type	Waste (g)	Covers	Production	Waste Per Cover	Waste %	Efficiency (%)	Remarks
1	01-Mar-26	Pretest	Breakfast	Buffet	Variant guest consumed	Plate Waste	1200	40	400	30.00	3.00%	99.70	Guest Leftover
2	02-Mar-26	Pretest	Lunch	Main Kitchen	Prep sautee vegetable	Prep Waste	900	50	500	18.00	1.80%	99.82	Vegetable trimming
3	03-Mar-26	Pretest	Dinner	Main Kitchen	Fish menu	Spoilage	500	30	300	16.67	1.67%	99.83	Over Production
4	04-Mar-26	Pretest	Breakfast	Buffet	Variant guest consumed	Plate Waste	1100	210	2100	5.24	0.52%	99.95	Guest Leftover
5	05-Mar-26	Pretest	Lunch	Buffet	Prep stir fry	Prep Waste	300	30	300	10.00	10.00%	99.90	Vegetable peeling
6	06-Mar-26	Pretest	Dinner	Banquet	Egg menu	Spoilage	250	30	300	8.33	0.83%	99.92	Over Production
7	07-Mar-26	Pretest	Breakfast	Buffet	Variant guest consumed	Plate Waste	1100	45	450	2.44	2.44%	99.76	Guest Leftover
Pretest Total							5350	435	4350	16.10	1.61	99.84	
Posstest													
Day	Date	Phase	Meal Period	Section	Food Type	Waste Type	Waste (g)	Covers	Production	Waste Per Cover	Waste %	Efficiency (%)	Remarks
8	08-Mar-26	Posstest	Lunch	Main Kitchen	Prep Salad	Prep Waste	500	40	400	12.50	1.25%	99.88	Vegetable trimming
9	09-Mar-26	Posstest	Dinner	Buffet	Fish Menu	Spoilage	200	50	500	4.00	0.40%	99.96	Over Production
10	10-Mar-26	Posstest	Breakfast	Banquet	Variant guest consumed	Plate Waste	1300	100	1000	13.00	1.30%	99.87	Guest Leftover
11	11-Mar-26	Posstest	Lunch	Banquet	Condiment for veg soup	Prep Waste	300	40	400	7.50	7.50%	99.93	Vegetable peeling
12	12-Mar-26	Posstest	Dinner	Main Kitchen	Fish Menu	Spoilage	200	30	300	6.67	6.67%	99.93	Over Production
13	13-Mar-26	Posstest	Breakfast	Main Kitchen	Variant guest consumed	Plate Waste	1100	87	870	12.64	12.64%	99.87	Guest Leftover
14	14-Mar-26	Posstest	Lunch	Main Kitchen	Prep Sushi	Prep Waste	500	70	700	7.14	0.71%	99.93	Vegetable trimming
Posstest Total							4100	417	4170	9.06	0.91	99.91	
Grand Total							9450	852	8520	12.58	1.26	99.87	

Table 5.3-1 Complete Raw Data Set (Pretest & Posstest) all 14 Days

PHASE COMPARISON SUMMARY			
Statistical Indicator	Pretest Phase (Days 1-7)	Posstest Phase (Days 8-14)	Change
Mean Waste Quantity (gr)	764.29	585.71	↓ 23.4%
Mean Waste Per Cover (g/cover)	16.10	9.06	↓ 43.7%
Mean Waste Percentage (%)	1.61	0.91	↓ 43.5%
Mean Covers	62.14	59.57	-
Mean Production Qty (kg)	621.43	595.71	-
Mean Efficiency (%)	99.84	99.91	↑ 0.07%
SD Waste %	0.897	0.360	↓ Narrowed
SD Efficiency	0.00897	0.0360	↓ Narrowed

Table 5.3-2 Phase Comparison Summary

Note: All data were collected using a calibrated digital kitchen weighing scale and recorded on the standardized tracking sheet presented in Appendix A. Production Quantity figures reflect total daily kitchen output across all sections and meal periods. Efficiency values were computed using the formula: $((\text{Production Qty} \times 1000) - \text{Waste Qty}) \div (\text{Production Qty} \times 1000) \times 100$.

CV



ANGGA FEBRIAN

EXECUTIVE CHEF

I am a professional chef with 17 years of experience in banqueting, menu development, and Back of House (BOH) management for 5-star properties, including The Ritz-Carlton, Edition Hotel by JW Marriott, Mandarin Oriental, and Wyndham. I have an extensive background in designing Mediterranean, Western, and Asian gastronomy for high-pressure, high-volume environments, routinely managing up to 150 tables per night and massive banquet events.

As a dynamic leader, I excel at kitchen staff management, cost control without compromising quality, and training multi-lingual teams or employees with limited experience. I combine creativity and passion with strong teamwork and leadership skills to thrive in fast-paced culinary settings.

Jakarta, 14 February 1985

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EXPERIENCE

May 2023 - Present

Executive Chef | Wyndham Casablanca Jakarta

- **Leadership & Operations:** Lead all culinary operations and manage a kitchen brigade of over 40 staff across multiple outlets, including Riva Grill & Bar, Cafe One (Asian Fusion), G&B Cake Shop, Executive Lounge, Room Service, and Banquets.
- **Financial Management:** Direct report to the GM. Manage food costs in line with the budget, oversee CAPEX and weekly/monthly F&B reporting, and optimized staffing schedules based on productivity.
- **Revenue Achievement:** Successfully achieved "Best Revenue of the Year" through strategic F&B promotions and continuous Menu Engineering to maximize profitability and reduce waste.
- **Menu Innovation:** Developed creative menus and modern presentations aligned with current culinary trends, including monthly themed menus and signature offerings.
- **Collaboration & Strategy:** Partnered with the GM to layout and refresh outlet ambience, and collaborated with Sales & Marketing and Outlet Managers to drive food service initiatives.
- **Quality & Training:** Conducted daily team meetings, trained chefs on safety, sanitation, and service standards, and worked closely with the Hygiene Manager to maintain top-tier kitchen cleanliness.

September 2022 - April 2023

Executive Chef | The Orient Hotel Jakarta

- **Leadership & Operations:** Reported directly to the GM and oversaw culinary operations for Banquets, Caspar Spanish Restaurant, Cafe Cali (Mexican International), Pool Bar, and Room Service.
- **Financial Management:** Managed food costs to align with the budget, participated in budgeting and forecasting meetings with the GM and Finance, and optimized staffing schedules based on productivity.
- **Revenue & Collaboration:** Collaborated with the Sales team in weekly meetings to develop F&B promotions that successfully increased revenue.
- **Team Development:** Conducted daily inter-departmental meetings (Kitchen, Sales, and F&B Operations) and encouraged a collaborative environment where the team could share and generate new ideas.
- **Quality & Compliance:** Directed and guided the kitchen team to deliver consistently high-quality food. Trained all staff on kitchen policies and safety regulations in accordance with HACCP standards.
- **Innovation:** Identified and integrated new food products and kitchen equipment to enhance overall production efficiency.

January 2019 - March 2020

Asian Banquet Chef (Pre-Opening Team) | Mandarin Oriental Jumeira, Dubai

- **Pre-Opening & Operations:** Served as a key member of the Pre-Opening Team, planning and supervising all culinary operations for banqueting, catering events, In-Room Dining (IRD), The Bay Restaurant, and the Club Lounge.
- **Compliance & Certification:** Contributed to securing the hotel's official certification from the Dubai Municipality by strictly enforcing HACCP procedures. Achieved a perfect 100% score on the HACCP exam and training certification.
- **Menu Development & Innovation:** Designed high-quality menus using in-season, locally sourced ingredients. Collaborated with the Pastry department to create and execute the exclusive "Mooncake Project" for the Mid-Autumn Festival 2019.
- **Team Leadership:** Interviewed, hired, trained, and directed kitchen staff to ensure complete alignment with hotel standards and culinary goals.
- **Procurement & Inventory:** Liaised and negotiated with suppliers to secure premium products at competitive prices, while managing and organizing stock levels across all outlets.
- **Guest Relations:** Directly handled guest requirements, feedback, and complaints to ensure an exceptional 5-star dining experience.

September 2022 - April 2023

Executive Chef | The Orient Hotel Jakarta

- **Leadership & Operations:** Reported directly to the GM and oversaw culinary operations for Banquets, Caspar Spanish Restaurant, Cafe Cali (Mexican International), Pool Bar, and Room Service.
- **Financial Management:** Managed food costs to align with the budget, participated in budgeting and forecasting meetings with the GM and Finance, and optimized staffing schedules based on productivity.
- **Revenue & Collaboration:** Collaborated with the Sales team in weekly meetings to develop F&B promotions that successfully increased revenue.
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- **Innovation:** Identified and integrated new food products and kitchen equipment to enhance overall production efficiency.

EXPERIENCE

September 2018 – December 2018

Specialist Chef (Pre-Opening Team) | The Edition Hotel, Abu Dhabi

- **Pre-Opening & Operations:** Key member of the Pre-Opening Team, in charge of MARKET restaurant, a premier international healthy dining concept in Abu Dhabi developed under partner Chef Tom Aikens.
- **Culinary Collaboration:** Partnered closely with Chef Tom Aikens to develop and execute Asian, Western, Mediterranean, and contemporary gastronomy, ensuring all menu items strictly adhered to his signature standard recipes.
- **Cross-Outlet Support:** Collaborated with other luxury outlets within the property, including Alba Terrace and Oak Room, to streamline daily kitchen operations.
- **Kitchen Management:** Fully responsible for maintaining food quality, presentation, and execution across both the Hot and Cold Kitchens for breakfast, lunch, and dinner services.
- **Procurement & Reporting:** Managed the kitchen's daily market lists for operations and delivered daily progress reports to the Chef de Cuisine and Executive Chef.

November 2010 – August 2018

Asian Chef | The Ritz-Carlton Hotel Jakarta Pacific Place

- **Financial Achievement:** Contributed to establishing preventive measures and standard protocols to minimize food waste, successfully resulting in a 20% decrease in food costs in 2017. Partnered with the Chef de Cuisine to set and manage monthly food cost budgets.
- **High-Volume Banquet & Events:** Frequently managed large-scale banquet operations and high-profile events, overseeing set menus, extensive buffets, and signature wedding food stalls.
- **Culinary Operations:** Directed daily food production for a wide variety of Asian and Chinese cuisine across the main restaurant, banquets, Club Lounge, and premium outside catering services.
- **Quality & Consistency:** Maintained strict daily quality control to ensure all dishes perfectly adhered to standard recipes and the brand's luxury 5-star standards.
- **Menu Innovation:** Created new menus for signature dishes and exclusive wedding promotion stalls. Collaborated on cross-functional food projects with the Garde Manger and Pastry departments.
- **Management & Inventory:** Managed ordering, organization, and stock inventory levels. Conducted daily lineup meetings with the Chef de Cuisine, Executive Chef, and line staff to ensure smooth operations.

2009 – 2010

Chef de Cuisine / Chinese Restaurant Chef (Pre-Opening Team) | May Star Restaurant

- **Pre-Opening & Leadership:** Served as a key member of the Pre-Opening Team, successfully setting up the kitchen operations and managing the Chinese culinary team.
- **Culinary Specialization:** Oversaw the authentic production of Chinese cuisine, including premium barbecue items and dim sum selections.
- **Quality & Standardization:** Maintained strict quality control to ensure every dish consistently met standard recipes and flavor profiles.
- **Financial & Inventory Management:** Responsible for managing and reporting food costs, creating daily market lists, and controlling kitchen inventory.
- **Menu Development:** Designed and introduced new promotional menus to drive restaurant traffic and revenue.

2008 – 2009

Assistant Head Chef (Pre-Opening Team) | Cuisine-Cuisine Restaurant

- **Pre-Opening & Assistant Leadership:** Served as an integral part of the Pre-Opening Team, assisting the Head Chinese Chef in establishing kitchen operations and managing the culinary staff.
- **Culinary Execution:** Assisted in preparing and maintaining standard recipes for high-quality Chinese, Thai, and Malaysian-Singaporean cuisines.
- **Quality & Consistency:** Took direct responsibility for daily food quality control, ensuring all dishes met the restaurant's established standards.
- **Kitchen Hygiene & Management:** Supervised overall kitchen cleanliness, safety, and sanitation protocols, while effectively managing and organizing the kitchen team.

2007 – 2008

Cook | Da Pan Ji Beijing-Style Restaurant

- **Culinary Operations:** Prepared daily mise en place for high-volume à la carte services, specializing in Chinese food, Thai cuisine, noodles, and dim sum.
- **Menu Innovation:** Collaborated on creating the restaurant's new signature Beijing-style dish, "5-Colour Sui Kao Dumplings."
- **Financial & Inventory Support:** Managed the daily market list and actively assisted the owner in calculating food costs.
- **Kitchen Hygiene:** Maintained strict responsibility for kitchen cleanliness and sanitation standards.

2005 – 2007

Cook Helper (Pre-Opening Team) | Grand Central Restaurant

- **Pre-Opening & Support:** Acted as a key foundational member of the Pre-Opening Team, supporting the Chinese culinary team during the restaurant's launch phase.
- **Operational Prep:** Handled daily mise en place and ingredient preparation to ensure smooth and efficient kitchen operations during à la carte services.
- **Kitchen Maintenance:** Responsible for maintaining maximum cleanliness and organization across all kitchen and food preparation areas.

SKILLS

- Able to read, write and speak fluently in English.
- Habitually with food costing, pricing, menu engineering and labour costing.
- Skillful on Artisan and gastronomy food.
- Wide ranges of culinary trainings and knowledges on Asian food(Thai food,Vietnamese food, Chinese, Dim sum, Barbeque, Mediterranean and Indonesian food) also Western food (International food, French, Spanish, Mexicoetc).
- Able and has agood knowledge to operation combi oven, gas stove(Wok Chinese style), and all the equipment standard kitchen hotel operational.
- Well trained in food quality, safety knowledge and hygiene (HACCP) inmanager level.
- Creative with taste and preparation skills (including fusion cuisine: east meets west. Also well versed in authentic Cantonese cuisineandother cuisines.
- Experience and habitually with big event such as set menu, OutsideCatering and Buffet Stall
- Habitually with paper work Management such as P&L, ForecastingandBudgeting

COMPUTER SKILL

- All Microsoft environment, Micros Fidelios (MC system), Birchstreet system, SAP and Sunfish system
- Well-developed internet knowledged
- Ms Word, Ms Excel, Ms Power Point

CERTIFICATIONS

- Essential Skills for Supervisors and Managers Trainings fromMarriott International
- Leadership Manager level in HACCP certification

CAREER ACHIEVEMENT

- ★ Succes for "The Best Revenue of the year" for Revenue FB at Wyndhaml Casablanca Jakarta 2023
- ★ In 2021 Success to achieve FB Revenue vs Budget (Best GrowthtoBudget)based on APEC regional.
- ★ The Best Food Choices for Quarantine Repatriation 2021
- ★ Success to increased more than 20% of Guest Voice satisfaction FB Qualityon 2021 than 2019
- ★ Success on Food Promotion between Lombok Food with Jakarta Food Collaboration with Sheraton Lombok Senggigi & increased FB revenuemore than 25% from Budget Revenue.
- ★ Success for contribution of achievement "Number One NewHotel Opening on 2019" in Dubai by the Tripadvisor and Corporate BrandAudit
- ★ Success for involve and keep maintain food standard qualityin"Market" Restaurant in Edition Hotel Abu Dhabi for achieving "TheBestHealthy Restaurant" by Tripadvisor.
- ★ Success on produce Mooncake for event Mid-Autumn festival onRitzCarlton Jakarta Pacific Place.
- ★ (2015 done produce and sold mooncake 5000 pcs).
- ★ (2016 done produce and sold mooncake 8000 pcs).
- ★ Success in creating a new menu "Baby Roast Duck Ebi CheongFun" for Chinese New Year on 2017 in Ritz Carlton Hotel Jakarta.
- ★ Success on event outside catering 2500 pax Chinese set menu at Kemayoran Jakarta, Indonesia.
- ★ Success on making new variant dim sum fusion "Xiao Long BaoFoieGras"asnew food signature dish on 2016 in Ritz Carlton Hotel Jakarta