



# Lotte Hotel Guam


---

Rovilyn

Kitchen Assistant / WE Trainee

Hours Worked: 180 hours

Start/End Date: June 12, 2018 – July 27, 2018





# SKILLS IVE LEARNED

I've gained a lot of knowledge about knife skills and how to cut certain things to use for certain purposes. I've learned cuts such as the Julienne cut, roll cut, dicing, mincing, and much more. I've also learned the chopping motion to help my speed and how to properly apply pressure to cut something thick.

I've learned how to make a Monster Burger. First, you set up 2 sets of buns (cut in half), toast them and put mayo on each. Then get three sets of lettuce, tomatoes and onions and place them on 3 buns. You grill the eggs, burger (to given temp), bacon and pineapples and place it on the bun. While stacking, stab it with a skewer and use a thick cut of pineapple as base.

➤ I've learned how to roll sushi, and how to make different kinds of it. When rolling, with or without a mat, you have to tighten it with each roll till it's completely sealed. You then use your hands to shape it into a square and cut it for plating.





# TRAINING CHECKLIST

- ✓ Learn proper knife skills and different kinds of cuts. Continue to practice.
  - ✓ Learn how to operate and breakdown the front and back kitchen for breakfast, lunch and dinner. If possible, learn how to operate and breakdown the sushi station.
- ✓ Learn as many recipes we offer you, such as tempura, soups, sushi, steak, burgers, and much more. You especially need this for morning & lunch shift.
- ✓ Learn how to operate all equipment in both the back and front kitchen, and how to properly use them and what to use them for.
  - ✓ Always clean as you go. After all buffets or shifts, always sanitize the counters and equipment around, sweep the floors and make sure everything unnecessary is put away.
- ✓ Get familiar with all the kitchens, (cold, hot, and pastry), walk-in chillers, and dry storages, so you could find your equipment and ingredients
  - ✓ Properly store and put away food into the correct areas



# HOW IVE GROWN WITH:

**COLLEAGUES:** I feel like I've grown close to my coworkers. Everyone's friendly and they all maintain a positive attitude. We all work together harmoniously and joke around a lot. Both morning and night shift taught me to keep a positive attitude and to respect everyone and everything. My culinary skills improved because of them and I couldn't be more thankful.

**CUSTOMERS:** I'm not the most social person, so dealing with customers was my major flaw. At first, I was shy with talking and serving while I worked in the front kitchen, but eventually, I opened up and greeted each customer with a smile and make sure they're satisfied. Respect is important.

**SUPERVISORS:** All my supervisors noticed that I was very shy and had a hard time with the pace of the kitchen at first. They have always inspired and motivated me to do my best, and go beyond the expectations. They taught me to always be humble and to improve myself cause I'll never stop learning no matter where I go.





# MOST MEMORABLE MOMENT

- My most memorable moment was spent with Chef Jeffrey. He brought me to the Club Lounge and talked to me about becoming a chef and the hardships of it. He told me it's a long run and you don't become successful out of nowhere. It all comes from hard work and failure. With the failure, you must learn how to improve yourself and become a better you. He wanted to make sure this was what I really wanted to strive for and he inspired me to do whatever I love to do. He told me I had potential and it really helped me strive harder. He's always supported me since day one at La Seine till my last, and I greatly appreciated it.





# HOW MY WORK IMPACTED MY PERCEPTION OF MY INDUSTRY

- ❖ My work greatly affected my perception of my own industry. I wasn't interested in culinary as much before and I was still finding my path. After working with all these people and at La Seine, I figured that you enjoy things more if you love doing what you're doing. I always thought cooking and culinary was easy, but it was difficult and it came with a lot of hard work and injuries. Also, communication is always good in the kitchen cause it could cause a potential injury or complaint to your staff and/or customers. Now, I'm absolutely in love with culinary and hope to involve myself more in it.
- ❖ If I had to change anything in my workplace, it'd be to have a buffet at night, not just Friday and Saturday.





# ABOUT LOTTE HOTEL

**MAILING ADDRESS:** 185 Gun Beach Road Barrigada, Guam 96913

**CONTACT:** (TEL) 671-646-6811 / (FAX) 671-646-6813

**WEBSITE:** [www.lottehotel.com/guam](http://www.lottehotel.com/guam)

**TYPE:** Hotel Brand

**INDUSTRY:** Hospitality Industry

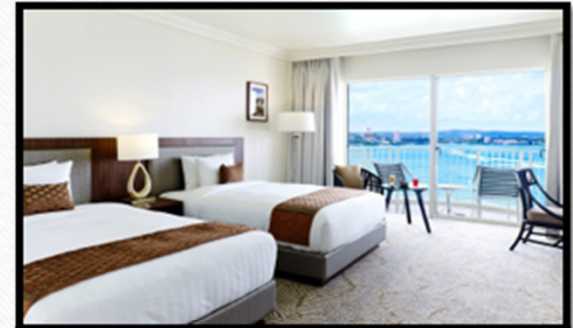
**INTERNATIONALLY FOUNDED:** 1973

**HEADQUARTERS:** Seoul, South Korea

**CHAINS AROUND THE WORLD:** China, Guam, Japan, Korea, U.S., Russia and Vietnam

Lotte Hotel Guam has a total amount of 222 rooms, consisting of 3 wings, the Tower Wing houses, and the Island Wing houses. The Tower Wing Houses consists of 150 guests rooms, whilst the Island Wing House consists of 72 guest rooms.

**Ocean Front Club Room**



**Ocean Front Deluxe Room**



# LOCAL HISTORY/EXECUTIVES

Lotte Hotel officially opened on Monday, June 30, 2014. This marks 2018 as its 4 year anniversary since being built on Guam. One of the reasons why it was built in that location in Tumon was due to the fact that it is near the popular sightseeing areas in Guam

**GENERAL MANAGER:** Lee Moo Heon

**HR DIRECTOR:** Melissa H. Babauta

**EXECUTIVE SOUS CHEF:** Chef Pete Dizon

**F&B DIRECTOR:** Maria Teresa Reyes-Burrier



# LOTTE HOTEL GUAM FACILITIES

## LA SEINE

La Seine is Lotte's main dining restaurant. Located in the lobby of the hotel, La Seine offers guests a chance to experience buffets, semi-buffets, and an Ala Carte menu. It also offers a breathtaking and amazing view of the oceans of Guam, and fantastic food made in the open kitchen. Every Friday and Saturday night, they offer a seafood night buffet, with a night show presented only on Fridays. This restaurant is named after a famous river in France, displaying its wide array of cultural dishes.

**Breakfast: 06:30 ~ 10:00 ( Monday – Sunday )**

**Lunch: 11:30 ~ 14:30 ( Monday – Saturday )**

**Sunday Brunch: 11:00 ~ 14:30**

**Dinner: 18:00 ~ 21:30 ( Only Friday/Saturday )**





# LOTTE HOTEL GUAM FACILITIES

## CLUB LOUNGE

The Club Lounge displays a beautiful panoramic view of the ocean. Guests can admire the Tumon Bay sparkling blue waters from floor to ceiling. They offer special hospitality to guests who choose to reserve in this club or higher. This is considered a VIP Club and is located on the 3rd floor of the Tower Wing.

**Breakfast: 7:00 AM – 11:00 AM**

**Afternoon Tea: 2:00 PM – 5:00 PM**

**Happy Hour: 5:00 PM – 7:00 PM**

**Business Center: 7:00 AM – 9:00 PM**





# LOTTE HOTEL GUAM FACILITIES

## LOUNGE AND DELI

Located in the Lobby of Lotte Hotel, this bar offers alcoholic beverages and an Ala Carte Menu available breakfast, lunch, and dinner. They sell fresh baked pastries and other food items if you want to take it on the go. They offer another breathtaking view of the ocean while you dine in. Definitely a perfect place for a romantic moment.

- o 06:00am ~ 10:00am (Breakfast menu)
- o 11:30am ~ 2:30pm (Lunch menu)
- o 6:00pm ~ 10:30pm (Dinner menu)
- o 09:00am ~ 2:30pm (Bento Boxes available)
- o 24 Hours (Bread, Breakfast Pastries, Cakes, Sandwiches & Salads available)



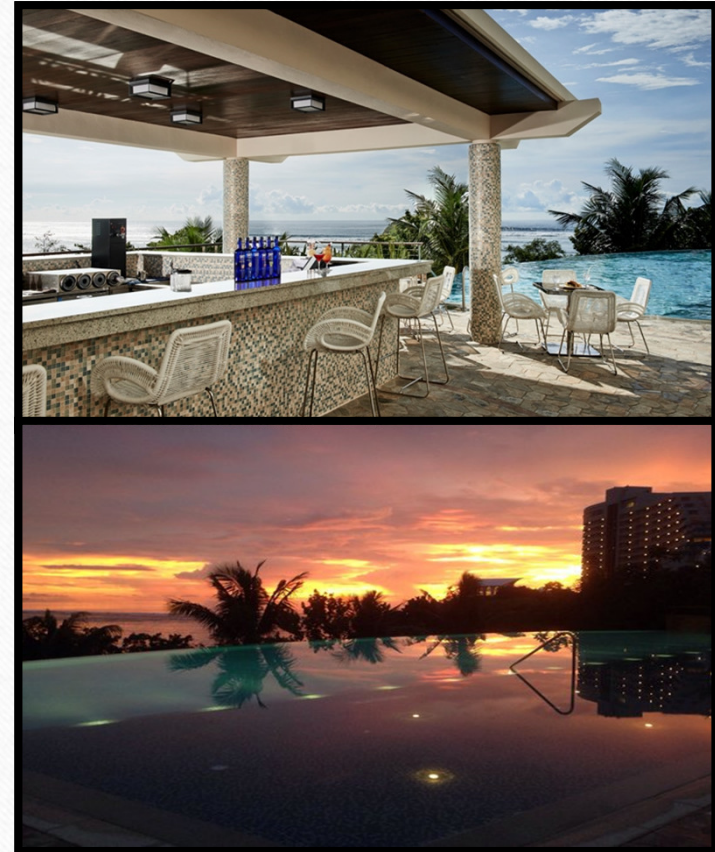


# LOTTE HOTEL GUAM FACILITIES

## HORIZON CAFÉ-POOL BAR

This pool-bar offers an amazing view of the ocean and an infinity pool you can relax in while you enjoy your drinks. You can also order from the menu from the pool-bar. It will truly be an experience.

**OPEN DAILY**  
**9:30 AM – 9:00 PM**





# LOTTE HOTEL GUAM COMPETITORS

## WESTIN RESORT GUAM

**MAILING ADDRESS:** 105 Gun Beach Road  
Tumon, Guam 96913

**CONTACT NUMBER:** (TEL) 671-647-1020  
671-647-0905  
(FAX) 671-647-0909

**WEBSITE:** [www.westinguam.com](http://www.westinguam.com)

**GENERAL MANAGER:** Harrison Cho





# LOTTE HOTEL GUAM COMPETITORS

## DUSIT THANI RESORT GUAM

- ✓ **MAILING ADDRESS:** 1227 Pale San Vitores Rd
- ✓ Tamuning, 96913, Guam
  
- ✓ **CONTACT NUMBER:** (TEL) [+1 671-648-8000](tel:+16716488000)
  
- ✓ **WEBSITE:**
- ✓ <https://www.dusit.com/dusitthani/guamresort/>
  
- ✓ **GENERAL MANAGER:** Dean Huntsman





# LOTTE HOTEL GUAM COMPETITORS

## HYATT REGENCY GUAM

**MAILING ADDRESS:** 1155 Pale San Vitores Rd  
Tamuning, 96913, Guam

**CONTACT NUMBER:** (TEL) [+1 671-647-1234](tel:+16716471234)

**WEBSITE:** <https://www.hyatt.com/en-US/hotel/micronesia/hyatt-regency-guam/guamh>

**GENERAL MANAGER:** Sophia Chu







Thank you!



SOURCES: <http://lottehotel.com/guam>