

## LAMPIRAN

### Lampiran 1. Dokumentasi Observasi Lapangan di Hyatt Regency Birmingham



Lampiran 2. Dokumentasi Observasi Lapangan di Park Hyatt Jakarta



### Lampiran 3. Hasil Interview 1

Nama : Kendrew Suryaputra  
 Okupasi : Assistant Restaurant Manager at Park Hyatt Jakarta  
 Interview Date : 2 September 2023

No.	Pertanyaan Interview	Jawaban
1.	<i>Traditionally in England, the desserts and sandwiches are divided per course and served in a 3 tiered tea stand. How about the Nusantara afternoon tea served in Park Hyatt Jakarta?</i>	<i>“Here in Park Hyatt Jakarta, we don’t have any tier at the moment, also for the afternoon tea. For the Nusantara Afternoon Tea, we serve course by course. It’s basically same like tier, but we serve it course after course.”</i>
2.	<i>How many courses are there in Nusantara Afternoon Tea? And can you explain in detail each individual cakes and breads starting from the amuse bouche to the final?</i>	<i>“We basically have 5 courses. We start with the amuse bouche, followed by the savories, the warm baked items, the sweets, and also the finale.”</i>
3.	<i>What are the differences in the type of pastries that is served in Nusantara Afternoon Tea compared to the traditional British afternoon tea? Why is it different?</i>	<i>“So basically, we can say start with savory. So it’s a Pastel Tutup. We have a Pastel Tutup, basically more like a Chicken Ragout in Indonesia. We have a Beef Maranggi, but we twist not in the satay. We twist in the small portion. Gulai Rice Cracker, also we combine with the scones, which is originally from British for the afternoon tea. Also, the sweets, we have an Indonesian tradition also, like Srikaya, Es Teler, and the Pisang Ijo for the finale. ”</i>
4.	<i>In Park Hyatt Jakarta, what kind of tea is served? Because in England, they typically serve teas, such as English breakfast, Earl Grey, Jasmine and others. Is it different here to fit into the Indonesian taste and preferences? Why?</i>	<i>“In the Conservatory, we collaborate with Dammann Freres, so we serve almost 18 types of tea. So the guest may choose between these 18 of selections. Also, we providing our Indonesian demands, so they like to have coffee right? So we provide coffee beside of tea.”</i>
5.	<i>Like traditional British afternoon tea, what dress code rules or dining etiquette must be followed here? Has it been</i>	<i>“If the Ibu-Ibu or some of our guests have a gathering, they have their own dress code. Our dress code is actually</i>

<i>changed from the one in England to fit into Indonesia's culture?</i>	<i>casual, doesn't have any specific dress code"</i>
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#### Lampiran 4. Hasil Interview 2

Nama : Jane Malyon  
Okupasi : Afternoon Tea Expert, Chief Scone of The English Cream Tea Company  
Interview Date : 3 Desember 2023

No.	Pertanyaan Interview	Jawaban
1.	<i>What is afternoon tea?</i>	<i>"Right. So afternoon tea is the most elegant pause in the busy day. And it's refreshments such as dainty sandwiches, dainty cakes and a cup of tea. And it's usually shared with other special people and you enjoy conversation whilst enjoying your delicious treats."</i>
2.	<i>How was the tradition created?</i>	<p><i>"Yes. So back in Victorian Times, lunch was served at around 12 o'clock midday, and dinner was served at about eight pm in the evening.</i></p> <p><i>And there was a long gap and one of the ladies who was the Duchess of Bedford, complained of a sinking feeling halfway through the afternoon. I, I understand that feeling. And so she asked for bread and tea and cake to be brought up to her chambers. And then the kind of took hold and it was originally ladies getting together and sharing this.</i></p> <p><i>And then when she moved into London, she invited other people to come for this. And in fact, they would go walking and then take tea in the middle of the afternoon.</i></p> <p><i>And the idea snowballed and the hotel started to put it on and there used to be fashionable parades in the parks of London, like Green Park and the ladies either in, in carriages, horses in all their very best dresses and the gentlemen with their top hats would parade through the park kind of showing off, you know, look what I've got and then they would go and have tea, but it is a very civilized and charming way of having a</i></p>

		<i>snack really, but in refined environments, I love it.”</i>
3.	<i>What is served at high tea? How does afternoon tea differ from high tea and how is it presented?</i>	<p><i>“So high tea is a misnomer. It should not be called high tea. It's a mistake but many countries in the world do call it high tea. Australia does. Canada does. America, I think, does.</i></p> <p><i>So afternoon tea is what it should be called. High tea used to be the working man would come home from a busy day of work. He'd sit down at a high table. He would have cutlery and he would eat his meat and potatoes at the high table, his dinner, his supper, and that was high tea.</i></p> <p><i>And afternoon tea was often sat at a low table. You'd be in a living room, you'd have the food on the side and you'd be talking to people. So it should never have been called high tea — afternoon tea, but it sort of stuck.”</i></p>
4.	<i>How is afternoon tea traditionally presented?</i>	<p><i>“So there are whatnots. Those are three tiered cake stands with, with plates halfway down and usually it'll come up on a whatnot or a cake stand, a Victorian style cake stand and sometimes there will be a break between the different courses.</i></p> <p><i>So the first thing you start with is savory food. Now, that will include sandwiches, usually delicate, tiny little either finger sandwiches or triangles, but it may include other items that are savory. So it might be a small welsh rabbit that's cheese on toast, beautifully presented or a miniature scotch egg or something delicious and savory and tiny.</i></p> <p><i>It might be in London hotels. One of them does lobster mayonnaise inside an emptied out boiled egg shell. So it's something dainty and savory just to get you in the mood. So the savory would always come first and you might get asked if you want more of it.</i></p> <p><i>Many hotels come around and say, would you like more sandwiches and it's fine to do so you won't be charged extra. So I would have as many</i></p>

		<p><i>as you can manage because afternoon tea isn't cheap.</i></p> <p><i>So treat it like a delicious dinner, you know, and have as much as you can in that way. So sandwiches, then there's two other courses. One is the cakes and pastries and one is the scone.</i></p> <p><i>You know, there's an argument over the pronunciation. This is a scone. My husband rushed one in for me. I'll open it up, so often these are served last and served warm, so you would probably have the cakes and biscuits and pastries and then the scones. And they naturally cook with a line around the middle area. I don't know if you can see a little line going around where, and that is where you open the thing cause you don't eat it whole."</i></p>
5.	<p><i>Can you tell us the proper ways to eat each of the cakes and pastries like a Brit?</i></p>	<p><i>"Yes, so most hotels will bring you a pastry fork which is a miniature fork with three prongs on the end. So not like a dinner fork with, with four, it'll just have three. It'll be small and you hold it in your dominant hand. You don't have to hold it in your left hand. You can, and you may break into your cake and eat bites.</i></p> <p><i>That way, some cakes are very tricky. They may be elaborate and, and what you do not want is to be going, you know, nobody wants something inelegant because it'll fall everywhere. So this is about "how can I eat this in a most gentle ladylike way?"</i></p> <p><i>So usually the fork, but bizarrely, it is all right to use your hands to break things. We tend to think, "Oh, that would be a rude thing to do." But actually if your sandwich is too big, it is fine just to gently break it without a big fuss. You don't, not here but down on the plate.</i></p> <p><i>So, you know, if the plate was there, you would just discreetly do that, and the same with anything that's causing you trouble. If, for instance, you've bitten into an olive or a cherry and now you've got a stone in your mouth. Well, you're not expected to swallow it. That wouldn't be right. You would literally just take it out and</i></p>

	<p><i>put it on the side of your plate. Just, it's all about just discreet and elegant, not making a big song and dance about it.</i></p> <p><i>So, cakes depending on what they are. But if they're creamy, like an Eclair, I would use the fork, take a little bit off and go carry on like that and also put the fork down in between bites so that you're not shoveling it in. It's all about, you know, patience.</i></p> <p><i>But this is an interesting one because I'd say over 50% of the people do not eat it correctly. So the mistake people make is this, they go to cut this. They might cut it that way. They might cut it that way. Both are wrong.</i></p> <p><i>The correct thing to do is to break it with your hands and you just prize it apart like that into two halves and you can even break it again. You don't have to then apply your cream and jam to each half and you never put on the cream and jam and then put the lid back on and eat it like that. You never make a burger of it. That's not allowed, but you could break off a little piece and just add your cream and jam to that.</i></p> <p><i>So the cream and the jam is also very controversial. I brought some jam in here and do you know about clotted cream? Is this something you've come across? So it's usually made in Devon and Cornwall. You can't get it in all countries, unfortunately. I wish you could. This is fresh clotted cream and it has a crust on it.</i></p> <p><i>Let me break into it, and underneath it's white and creamy and just delicious.</i></p> <p><i>Now, the best thing to do, you do not take that cream and put it directly on your scone. That is considered bad manners. You put it on the side of your plate and the same with the jam, you put the jam on the side of your plate and then from there you will put the cream and the jam onto the scone with the knife at that point, to take little dainty bites of it. Some people say jam should go first. Some people say cream should go first.”</i></p>
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<p>6.</p>	<p><i>Can you tell us in detail about the list of manners and proper etiquettes in a traditional afternoon tea?</i></p>	<p><i>“Yes, there's quite a lot. So, the napkin and the cup of tea, I'll start with a cup of tea. I brought in an empty cup. Here we are. So there's a belief that you're meant to do this, but you're not.</i></p> <p><i>Apparently, Queen Victoria had broken her little finger and it was in a splint and at court people saw her doing this and thought it was now the nice way to do it. That's one belief. It's not correct. Also though cups didn't always have handles and some people say it was to do with balancing it when anyway, the one I go with is that Queen Victoria broke her little finger and did that, but we're just meant to have our little finger in.</i></p> <p><i>So the first etiquette is, do you hold the saucer under the cup or do you leave the saucer on the table? So it depends on the height of the table. If you're at a high table, like a dining table, a restaurant table and you're sitting right up to it, it is all right to leave the saucer down there and just lift up the cup. But if you're in somebody's house and this is on a side table in their living room, you really should pick up both cup and saucer because this might be dripping.</i></p> <p><i>So that's one thing, it's considered most polite to pour tea in first and add milk after. And if you were the hostess and you had several friends and you've got several cups ready to fill what we're meant to do when we're not meant to go pour, pour, pour and pass them out.</i></p> <p><i>Although logic would have, you do that. You're meant to pour one, pass it over to the first person here you are, with milk and sugar and a teaspoon and they will put their own in, then you'll pour the second one and pass that to the second friend. It's like an individual act of kindness to each person.</i></p> <p><i>But there's rules about the stirring, don't worry about it. But this is if we were being absolute posh, in front of the royal family. So most people stir their tea like this. That's apparently not correct. We should be going backwards and forwards. It's rare to see that. It's a delicate little</i></p>
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		<p><i>movement and you're not meant to go. That's not allowed.</i></p> <p><i>You just quietly agitate it.</i></p> <p><i>And that comes from Victorian Times and the sugar was as hard as cement. It was like concrete. It came to the houses in cones, big ones as tall as, as tall as this. And they would have to hack off lumps of sugar that was solid. And the idea was that if you stirred a lump of sugar that was hard, it would just go round and round and round and round like a vortex.</i></p> <p><i>But doing this would actually kind of crush the thing and make your drink. All right. So that's the rule: tea first. If you can milk if you wish sugar, if you wish. And when you put your teaspoon back down on the saucer, it goes, let's see if I can hold this. Can I make that work? It goes the back. So here is the handle and it goes parallel with the handle at the back behind the cup."</i></p>
7.	<p><i>What are the tea selections usually served?</i></p>	<p><i>"So if you're in a cheap cafe, they will offer English breakfast tea and you might get Earl Grey tea or a fruit tea.</i></p> <p><i>If you're in a London hotel, you'll get a menu with pages and pages white tea, green tea, Oolong tea, black tea, the house tea and so on.</i></p> <p><i>So in this country, the most popular ones are English breakfast and Earl Grey and variations of them.</i></p> <p><i>And if you're in a London hotel, often they'll let you try two or three different teas during your afternoon tea experience.</i></p> <p><i>So I do recommend, if you wish to be adventurous, just keep changing the tea and try another one. These are high end expensive. You know, top of the bush, first pluck teas, they're the good stuff and you might discover one that's like an amazing treat that you've never tried before.</i></p> <p><i>I'm no expert in white tea, but I try it when I'm in London just to see what it's like. But personally I like cakes and sweet food. I like something with rose petals or something based on Earl Grey. That's my personal choice."</i></p>

<p>8.</p>	<p><i>How did afternoon tea become such a popular tradition in England that lives on up until now?</i></p>	<p><i>“Honestly, it's a phenomenon. So, back in a century or two ago. All we had in Britain were coffee houses. They were popular and also it was all about men. The ladies could not go out on their own. Really more than a century and a half ago, the ladies could only go to places with a man on their arm which is just not fair.</i></p> <p><i>Catherine and one lady during the 1900s wanted to look after her guests. She ran in the afternoon. It wasn't a tea room, a restaurant, it was a company that sold bread and she wanted to look after her people that came in to do business and she made them bread and cakes and tea and people loved it. And the other people said, could we have that? So she was allowed to open a buffet style restaurant where you could go up and take things from the counter and pay, you'd have to pay.</i></p> <p><i>And it was the first time that ladies were allowed to go out and eat outside without a man. And so they would meet their friends and they'd all go out. And that was a big thing.</i></p> <p><i>And also it said that afternoon tea became popular because the ladies like to gossip. They like to talk over tea. I don't know about that, but it has become a mark of refinement and in fairness, the poor don't, don't eat afternoon tea, they don't put their money into something that's about cucumber sandwiches and lightness. They put their money into meat and potatoes and that sort of thing, something substantial for their tummies.</i></p> <p><i>And so it became about, you know, like a Rolex watch. It became, you know, I, I can take time off from working.</i></p> <p><i>I'm not working with my hands. I'm sitting here so it, it took that edge to it, but it just has become a phenomenon for elegance and a chance to sit down after your trip to London and so on.</i></p> <p><i>So the Ritz Hotel is so busy. They start afternoon tea at 11 in the morning and they carry on till</i></p>
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	<p><i>seven at night because they can't fit enough people in around 3:30 in the afternoon tea time. They just can't fit them all in. So it's one of those things that is really about refinement.</i></p> <p><i>Often ladies, when they turn 60 or 70 they go up to the London hotels and having afternoon tea is considered a, you know, I'm elegant. I've made it and, and also you can say the same of a cucumber, cucumber sandwiches are often served at afternoon tea.</i></p> <p><i>I don't know if you've noticed that and it's a sign of snobbery again back in Victorian times with Queen Victoria on the throne. Only the rich people could grow cucumbers because they grow in hot houses like special greenhouses with fire underneath and to keep that fire going, people would have to stoke the fire through the night.</i></p> <p><i>And so only the wealthy brew these in their walled gardens and their fancy houses. And so by offering a cucumber sandwich, you're really saying, I have teams of staff who work through the night for me. I'm terribly wealthy. And also this again, wouldn't feed the fill the tummy of poor people. They wouldn't put money into cucumbers, they need to put it into something more substantial. So this also became like a Rolex watch, a kind of status symbol. But now it's regarded as a very light bite and an elegant sandwich and it's at most afternoon teas.”</i></p>
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Lampiran 5. Lampiran Poster



**PODOMORO**  
UNIVERSITY



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*Afternoon Tea*

# THE QUINTESSENTIAL BRITISH TRADITION

**A TRADITION BORN  
OF NOBLE BIRTH**

**A DELIGHT THROUGH  
TIME & TRADITION**

**ANNA, 7TH DUCHESS OF BEDFORD**  
In the 1840s, Anna, the 7th Duchess of Bedford, felt hunger striking at 4 PM, leading to the birth of afternoon tea.

Originating from *China*, tea has become the second most consumed non-alcoholic drink globally, following water.

**GRACEFUL RITUAL**  
Swift adoption by socialites created a ritual of elegance and indulgence.

**ACCOMPANIED BY  
DELIGHTFUL BITES**

**INFLUENCED  
BY OTHER  
COUNTRIES**



Finger sandwiches, scones, and sweet treats are essential components.



Sandwiches



Scones



Sweets

Born not only from British origins, but also indebted to the cultural influences of China, it can be seen by the usage of the tea selections and the porcelain tea set such as the pot and cups that used to be imported by the upper class.

**SOPHISTICATION  
AT ITS FINEST**



**FULL OF MANNERS  
AND ETIQUETTES**





- Do not be afraid to use your hands
- No slurping!  
It is rude
- Dunking is frowned upon
- No stirring sound, when drinking tea
- Break down your food into small bites
- Start from savories up to the sweet treats
- Meticulous manners from holding teacups to consuming foods

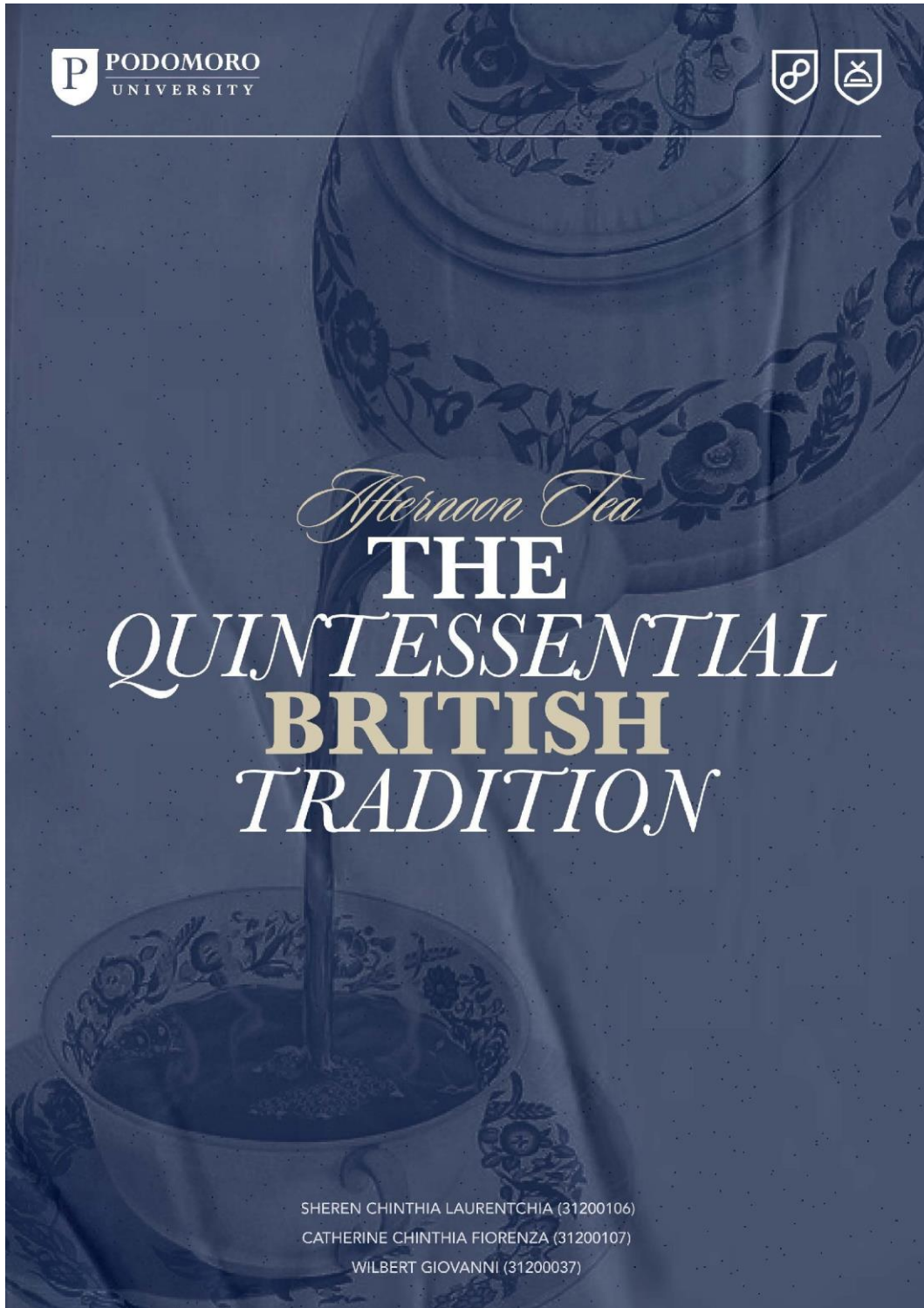


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Lampiran 6. Lampiran Booklet



# THE *QUINTESSENTIAL* BRITISH TRADITION



## AFTERNOON TEA

Who isn't familiar with *Tea*? An exquisite beverage loved by many people all around the world. Originating from *China*, tea has become the second most consumed non-alcoholic drink globally, following water. Despite its Chinese origins, *various* countries have developed a profound affection for this commodity, each cultivating its *unique tea traditions*.

## THE TRADITION

One particularly renowned tea tradition hails from *England*—the afternoon tea. Steeped in opulence and elegance, the English tea traditions have found their way into the luxurious settings of *hotels*. However it is not uncommon for a hotel to offer its counterpart, *The High Tea*.

This raises the intriguing question: "Is there a difference between afternoon tea and high Tea? And how are these traditions upheld beyond their *origins*?"





## ENGLAND

England is a nation with a notably intricate social structure, shaped by the unfolding developments over time. Throughout its history, England has been characterized by a class system divided into the upper class, middle class, and working class.



## AFTERNOON TEA

Afternoon tea is a quintessential **British tradition** of serving food and beverage. It has come a long way in its more than **two centuries** of history. It's a meal in the mid-afternoon where people enjoy small portions of food from savories to sweet treats, accompanied by **tea** and often a glass of champagne.



In England today, afternoon tea is typically enjoyed as an **occasional indulgence** or to **celebrate** a special event, including bridal or baby showers, birthdays, or social events with a group of close friends.

## THE HISTORY OF AFTERNOON TEA

The tradition traces its origins back to a noblewoman, **Anna**, the 7th Duchess of Bedford, in England. Feeling a bit peckish around 4 o'clock in the afternoon, Anna found herself caught in the gap between the customary breakfast and the late dinner served at 8 pm. The solution? A **comforting cup of tea** accompanied by light snacks, enjoyed privately in her chamber during the late afternoon – thus created to what we now call as afternoon tea. This delightful habit soon became **a routine** for Anna, who started inviting friends to join. Rapidly adopted by the socialites of the time, afternoon tea became synonymous with **refinement**.



## THE DIFFERENCES BETWEEN AFTERNOON TEA AND HIGH TEA

Many countries, such as Australia, Canada, and the United States think that afternoon tea and high tea are the same and call afternoon tea as high tea, although afternoon tea is what it should be called. They are actually different due to their origins.

In contrast, high tea emerged when the working class used to eat their supper at a high table, while afternoon tea was often settled at a low table where people eat small portions of food in the living room while having conversations with others during the afternoon.



## COMPONENTS OF AFTERNOON TEA

**Choice of Teas:** The tea selections of the highest quality used usually originated from India and China, such as Ceylon, Assam, Lapsang Souchong. Afternoon tea emphasizes the purity of the tea's flavor, unlike high tea, where additions such as milk and sugar are common.

**Accompanied by Delicate Fare:** Beyond just tea, afternoon tea includes finger sandwiches, scones, and sweet treats like pastries and miniature cakes. This differs from high tea, where it is often featuring higher-calorie, heavier and hearty dishes, such as meat and potatoes.

**Tea Set Elegance:** Reflecting its history origin and its influence from Chinese culture, traditional afternoon tea employs porcelain tea sets.



## AFTERNOON TEA ETIQUETTES

The experience of afternoon tea is steeped in etiquette, rooted in its origins as a **high-society** social event. **Etiquette** covers every aspect, from the proper way to hold a teacup to savoring the provided delicacies.

**Attire:** While there's no strict dress code, semi-formal or formal attire is generally expected.

**Tea Consumption:** Specific rules exist, such as the unique teacup grip, holding the handle and keeping the pinkie finger down. Sipping quietly and keeping your eye on your own cup while drinking the tea are also customary.

**Consuming Offered Foods:** A general rule is to start with savories and conclude with sweet treats. Specific guidelines, like horizontally splitting scones and spreading them with chosen jam or cream, are observed.

**Avoiding "Dunking":** Dunking food into tea is considered uncouth, a practice associated with the working class who used it to soften hard biscuits. It's deemed less elegant in refined circles.

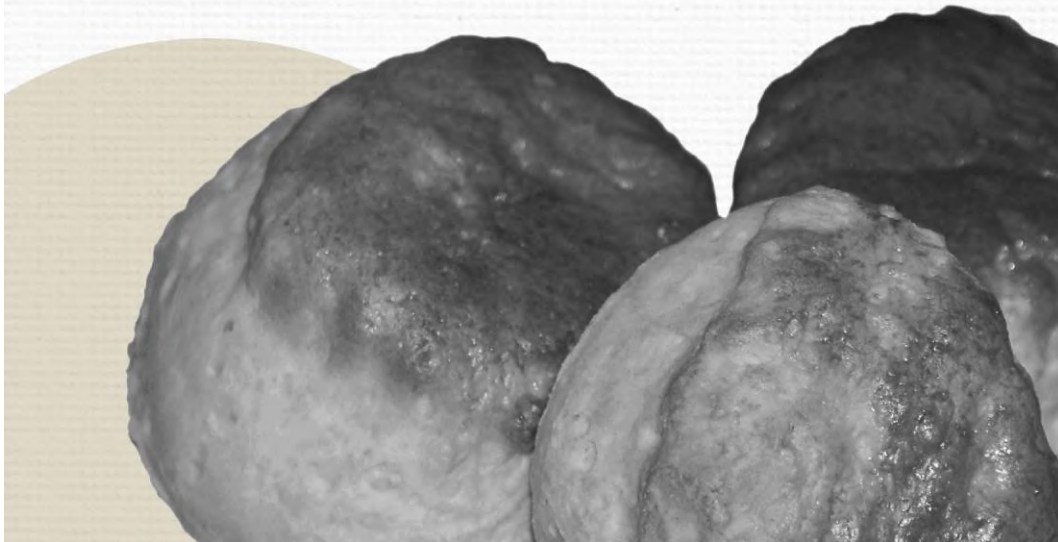


## INCORPORATING *FOOD* & *BEVERAGE* VALUES

The use of luxurious tea sets serves as a host's display of hospitality, offering the best to guests and showcasing their porcelain collection. Table settings play a crucial role in creating an elegant and serene atmosphere during afternoon tea, ensuring a smooth flow from start to finish.

Considerations include placing glasses and tea cups on the right side for easy access to avoid crossing your arm in front of the guest and arranging eating utensils based on the order of use.

Food presentation is done using a three-tiered tea stand with each level reserved for a specific course, starting from the bottom for the finger sandwiches, the middle part for the scones and the top part for the sweet treats. This not only prevents the heat from warm scones from affecting the items above, but also follows the traditional sequence of afternoon tea consumption. The meticulous attention to detail and adherence to these practices contribute to the charm and sophistication of the afternoon tea experience.



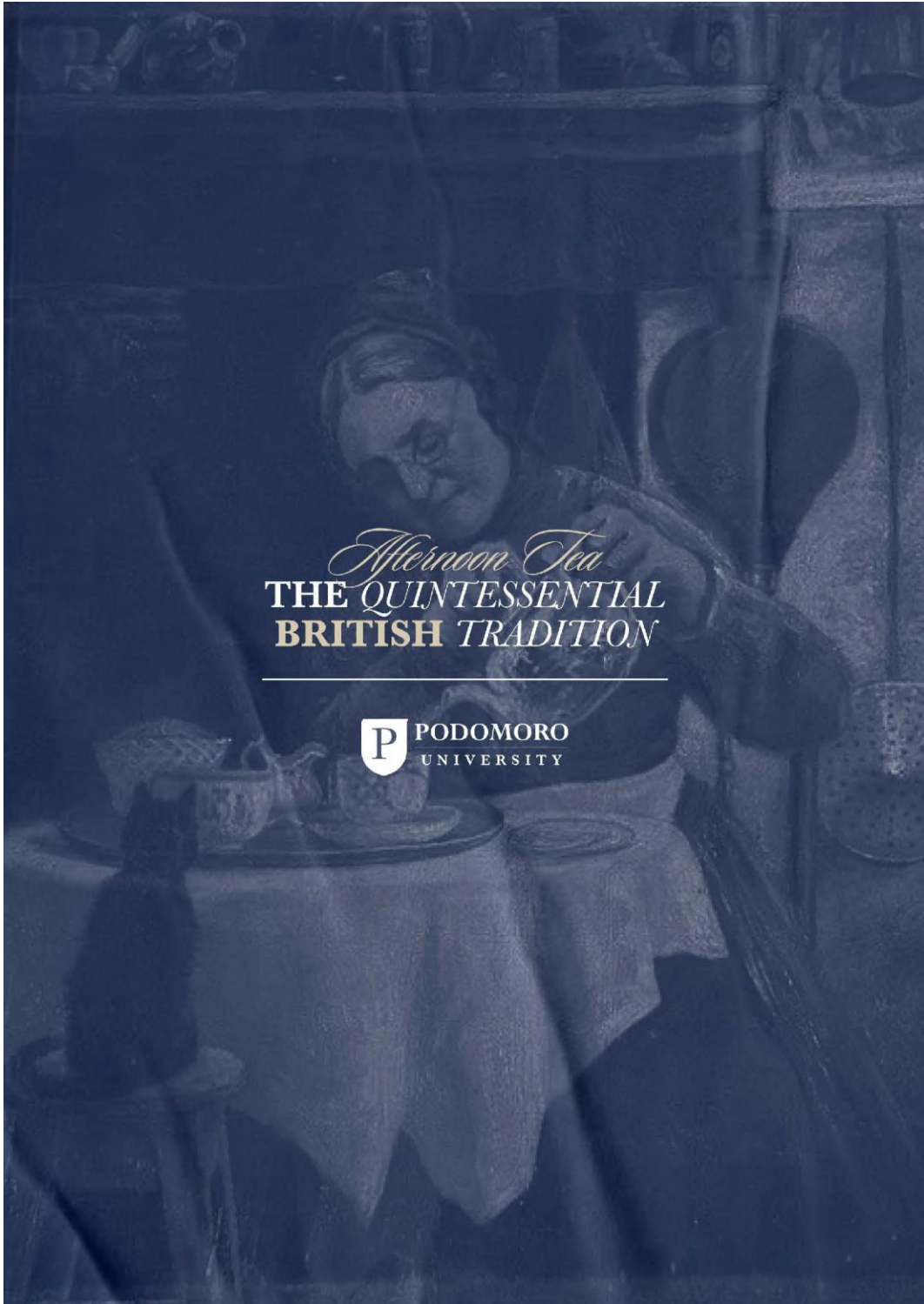
## THE DIFFERENCE OF AFTERNOON TEA IN ENGLAND AND INDONESIA

**Tea Selection:** You can get the same tea selection that you would find in England, such as English breakfast, green tea, black tea, oolong tea, and more.

**Service Style:** In England, the tradition of afternoon tea unfolds in a three-tiered cake stand presentation. The service adheres to a structured format with three courses—savories, scones, and sweet treats. Conversely, in Indonesia, afternoon tea may be presented course by course, and the use of a tiered cake stand is not compulsory. The number of courses can also exceed the traditional three.

**Manners and Etiquettes:** Across England, indulging in afternoon tea comes with a set of established manners and etiquettes. These include dressing relatively formal, savoring small bites, delicately breaking food on the plate, placing clotted cream and jam on the side of the plate when enjoying scones, adding milk only after pouring tea, and gently stirring the tea backward and forward. On the other hand, in Indonesia, there is no particular etiquette and dress code to be followed during the enjoyment of afternoon tea.





*Afternoon Tea*  
**THE QUINTESSENTIAL  
BRITISH TRADITION**



**Lampiran 7.** Langkah mempersiapkan table setting untuk Afternoon tea (Easton, 2014)

1. Letakkan taplak meja di atas meja.
2. Tempatkan piring *dessert* atau piring makan siang di tengah setting.
3. Letakkan garpu makan siang atau garpu *salad* di sebelah kiri piring.
4. Letakkan pisau makan siang atau pisau mentega di sebelah kanan piring.
5. Letakkan cangkir teh di atas piring *saucer* di sebelah kanan piring, dengan gagang cangkir teh menghadap ke kanan pada posisi arah jam tiga hingga empat.
6. Tempatkan sendok teh di tepi piring *saucer*, dengan mangkok menghadap ke atas pada posisi arah jam sepuluh atau sebelas, dan tangkai sendok menghadap ke atas pada posisi arah jam dua atau empat, atau letakkan sendok teh di sebelah kanan pisau.
7. Tempatkan serbet di sebelah kiri garpu dengan lipatan di luar dan sudut terbuka menghadap ke kanan ke piring
8. Jika menggunakan kartu tempat, letakkan di tengah di bagian atas piring.
9. Letakkan garpu kue di bagian atas di atas piring, di belakang kartu tempat, dengan pegangan di sebelah kiri dan gigi garpu menghadap ke kanan. Atau letakkan garpu kue di sebelah kiri makan siang.
10. Tempatkan saringan teh di atas cangkir teh dan *saucer*.
11. Tempatkan teko teh di sebelah kanan dan di atas atau dekat cangkir teh dan *saucer*, dengan mulut teko menghadap ke kiri.
12. Tempatkan gelas air di sebelah kanan di atas piring. Tempatkan gelas sampanye di sebelah kanan bawah gelas air.
13. Garam dan merica dapat ditempatkan secara individu di atas piring makanan penutup dan garpu makanan penutup, atau dapat ditempatkan di antara dua tempat untuk dibagi. Merica diletakkan di sebelah kiri dan garam di sebelah kanan.
14. *Devon Cream* atau *Clotted cream* dan selai/*jam* ditempatkan di sebelah kiri piring makan siang. Sendok atau pisau saji ditempatkan dengan gagang ke kanan.

15. Gula, susu, dan penjepit gula ditempatkan di atas nampan di tengah, di atas piring, atau di sebelah kiri di atas piring, dekat dengan tuan rumah.
16. Mangkuk gula ditempatkan di sebelah kiri di atas nampan dan susu ditempatkan di sebelah kanan di atas nampan dengan pegangan menghadap ke kanan..
17. Opsional, rangkaian bunga ditempatkan untuk meningkatkan pengaturan. Tempatkan di mana saja yang tidak mengganggu pelayanan atau garis pandang tamu lainnya. (p.2-17).



**Lampiran 8. Video**

Link Google drive :

[https://drive.google.com/file/d/1FgUBhxCNJGn8PStMdrNt9UeJ7Pmn88\\_Q/view?usp=sharing](https://drive.google.com/file/d/1FgUBhxCNJGn8PStMdrNt9UeJ7Pmn88_Q/view?usp=sharing)

