REFERENCES

No.	Questions	Answers
1	Name	Apple Cheung
		Jaume Ng
		Eula May Casabuena
2	Position	Apple Cheung:
		"Operations Trainee – F&B"
		Jaume Ng:
		"S. Service Attendant"
		Eula May Casabuena:
		"S <mark>enior Waitress</mark> "
3	How long have you	Apple Cheung:
	been working at The	3 months
	Place?	Ja <mark>ume Ng:</mark>
		2.5 years
		E <mark>ula May Casab</mark> uena:
		Two Years
4	How familiar are you	Apple Cheung:
	with the Standard	"Pretty familiar as I drafted the new SOP by
	Operating Procedure	taking reference from the LQA standard"
	at The Place? Please	Jaume Ng:
	deliverate.	"Quite familiar. All the guidelines and standards
		that have been provided help make my daily job
		duities efficient organised, safe, etc "
		Eula May Casabuena:
		"Very familiar as we always have SOP trainings
		and refreshments. Everyone hVe diffrent takes
		on the SOP because some of them doesnt agree
		to it"
5	According to you,	Apple Cheung:

A. Questionnaire and Responses

	how familiar are all	"Not really, which could be reflected from our
	the colleagues at The	LQA score, quite a lot of points are missed"
	Place towards the	Jaume Ng:
	Standard Operating	"Colleagues that have worked for more than 3
	· · · · ·	C C
	Procedures? Please	months are well versed on the SOPs"
	Deliberate	Eula May Casabuena:
		"The old staff are familiar but not the new ones.
		So many staff comes and goes every 2 -6
		months. The only ones who really know the SOP
		are the higher positions like senior supevisors
		and higher, but they are not the one who trains
		the new staff. They merely watch and wait for
		the mistakes."
6	Have you ever given	Apple Cheung:
	out or see a hand book	"I remembered the SOP note was shared to
	of The Places'	colleague once during our regular showtime, but
	Standard Operating	not much follow-up actions after that"
	Procedures? When is	Ja <mark>ume Ng:</mark>
	that happened?	"Y <mark>es. Upon joinin</mark> g on board The Place team."
		Eu <mark>la May Casabu</mark> ena:
		"Y <mark>es, only when w</mark> e had oir newly hired
		assistant manager from another hotel.
		Apparently he he found out that we dont have
		our SOP on papers and nobody will teach him or
		has the time to teach him everything so he did it
		himself and hand it only to the new staff. I dont
		think the older higher staff saw it"
7	How is the Standard	Apple Cheung:
	Operating Procedures	"Manager divided colleagues in groups and
	implementation at The	practised role play, which is not that effective;
	Place?	also F&B admin staff did some self-audit to
		check how's The Place performance in following

		SOP"
		Jaume Ng:
		"Swift and efficient"
		Eula May Casabuena:
		"If we will follow the papers it is 5star standard
		but not everyone follows. They try to implement
		but thw other staff just do what they got used to.
		And the managers don't really make it a big
		deal."
8	What is the factor that	Apple Cheung:
	affecting the Standard	"Lack of time to do comprehensive training for
	Operating Procedure	all the staff, also to be honest quite hard for the
	implementation at The	sta <mark>ff to follow all</mark> the steps guided from LQA as
	Place? Please	so <mark>me are not reall</mark> y necessary or difficult to
	deliberate.	fol <mark>low everytime.</mark> Besides, staff shortage is
		an <mark>other factor, h</mark> aving not enough staff to handle
		the guests, each staff will have heavy burden and
		wo <mark>rkload that they</mark> will even find doing basic
		wo <mark>rk is difficult, n</mark> ot even mentioning to request
		them doing something much much extra"
		Jaume Ng:
		"Too many to mention. Eg. consideration of
		guest comments and complaints."
		Eula May Casabuena:
		"Laziness, stabbornness of staff Weak
		managerial power Managers are too nice."
9	How do you handle	Apple Cheung:
	any "special case" that	"Normally staff pass it to managers, and they
	happened at The	will follow-up, usual practice is trying to
	Place? Please	accommodate guests' every single request"
	deliberate.	Jaume Ng:
		"In a professional manner. Resolve it. Learn

		from it and Record it."
		Eula May Casabuena:
		"In any speacial case we call the highest position
		in charge. Sometimes the senior supervisor or
		assistant manager. Our manager is rarely in the
		place, mostly in the office. So senior teamleader
		or assistant manager handles the speacial cases.
		And they try to solve it the same day and follow
		up the next few days"
10	How are the Standard	Apple Cheung:
	Operating Procedure	"Undoubtedly only senior colleagues have the
	implementation at The	aut <mark>hority to rem</mark> ind staff following SOP, so
	Place might be	ba <mark>sically only wh</mark> en the senior colleagues take
	executed differently	SO <mark>P seriously, the</mark> implementation would be
	based on the senior	much easier"
	colleagues involved at	Ja <mark>ume Ng:</mark>
	that particular time?	"No difference. all Team members are given the
	Please deliberate.	empowerment."
		Eula May Casabuena:
		"If we see the seniors do the sop and impose it to
		us in a non-offending matter then Im sure we'll
		slowly get used to following it."
11	How do you think that	Apple Cheung:
	the Standard	"As mentioned in the previous questions, senior
	Operating Procedure	colleagues take it more seriously, hiring enough
	implementation at The	staff so then could have more time for proper
	Place can be	training"
	improved? Please	Jaume Ng:
	deliberate.	"By constant training"
		Eula May Casabuena:
		"There are so many factors that's needed, I dont
		know where to start. The seniors need a



B. Comments from a Key Performant

Comments from Ivan Mui as the Team Leader that had been working for 6 years at The Place.

"SOP is only a very basic and loose guideline of how to do a certain thing. It will get the job done. It will score "OK" but will now score a "WOW". In many instances, we have to go far beyond the SOP to not just satisfy the guests but to surprise them .And that's empowerment. The hotel empowers us to do anything far beyond the basics as long as the guests are thrilled. That said, no matter how well the staff in The Place implement the SOP, that won't take them far nor improve the business because that is just doing the basics.

The means are not very important. Implementing SOP or not is also not devisive. What matters are the results. Are the guests happy? Has the business been improved? Those are about guest loyalty and revenue. And that is a lot related to marketing. Loyal guests contribute the most to the revenue."



C. Restaurants Pictures



Picture 1 Atmosphere at The Place during Breakfast Buffet



Picture 2 Hot Dishes Stations at The Place



Picture 3 Hong Kong Milk Tea Station during Breakfast Buffet



Picture 4 Salad, Yoghurt and Chocolate Milk Station during Breakfast Buffet



Picture 5 Juice and Beverage Stations



Picture 6 Cheese and Charcuterie Stations