

***THE DIFFERENCE BETWEEN JAPANESE AND
FRANCE TABLE MANNER AT THE NUGRAHA
LOVINA SEAVIEW RESORT AND SPA***

By

Ni Komang Ehvayani, NIM 1902041009

DIPLOMA III ENGLISH STUDY PROGRAM

ABSTRACT

This paper focuses on one of the sections in Nugraha Lovina Seaview Resort and Spa in this restaurant section, the restaurant is an important part of the hotel as a place where the facilities of the food and beverage departments of restaurant consist of two parts, the food and beverage service which is tasked with serving the guests in ordering food and beverage in addition to serving food, there is also a food and beverage product whose task is to make food (the kitchen). This research will discuss the table manners culture of Japanese and France they visit Nugraha Lovina Seaview Resort and Spa by observing how they behave when they eat directly at the dinner table, which is a unique practice in both countries. The result show that 1) the differences in aspect of cutlery 2) the differences in aspect of table manner 3) the differences in aspect of menu selection.

Keywords: Restaurant, food and beverage department, food product, table manner, culture.

PERBEDAAN ANTARA JEPANG DAN PRANCIS TABLE MANNER DI NUGRAHA RESOR DAN SPA PEMANDANGAN LAUT LOVINA

Oleh

Ni Komang Elvayani, NIM 1902041009

PROGRAM STUDI DIPLOMA III ENGLISH

ABSTRAK

Tulisan ini berfokus pada salah satu bagian di Nugraha Lovina Seaview Resort and Spa pada bagian restoran ini, restoran merupakan bagian penting dari hotel sebagai tempat dimana fasilitas departemen makanan dan minuman restoran terdiri dari dua bagian, layanan makanan dan minuman yang bertugas melayani para tamu dalam memesan makanan dan minuman selain menyajikan makanan, ada juga produk makanan dan minuman yang tugasnya membuat makanan (dapur). Penelitian ini akan membahas budaya tata krama meja jepang dan prancis mereka mengunjungi Nugraha Lovina Seaview Resort and Spa dengan mengamati bagaimana mereka berperilaku ketika mereka makan langsung di meja makan, yang merupakan praktik unik di kedua negara. Hasil penelitian menunjukkan bahwa 1) perbedaan aspek peralatan makan 2) perbedaan aspek table manner 3) perbedaan aspek pemilihan menu.

Kata kunci: Restoran, departemen makanan dan minuman, produk makanan, table manner, budaya.