## The Result of Interview with Waiters and Waitresses at Courtyard by Marriott Bali Seminyak Resort

**APPENDIX** 

	Problems			
No	Communic	Staff 1	Staff 2	Staff 3
	ation			
1	Ambiguous	1. Waiter immediately	1. Waitresses	1. Waiter me make
	word and	apologized and asks	apologized to the	sure about the
	unclear	the guest again if the	guest about not	guest's wishes to
	word	meaning of his/her	understanding the	make sure what
		words is not	guest's wishes.	the guest wants.
		understood. This is	2. Waitresses	2. The waiter must
		done politely, for	change the order	focus on the
	1	example by saying,	quickly or with	guest's request
		"Pardon sir/madam,	priority.	and understand
		can you repeat once		the clue conveyed
	1	again?"		by the guest so
		2. Waiter writes down	YYYYYY Y	that there is no
		the guest's request		confusion.
		and shows it to		
		him/her so that the	KSHA	
		actual meaning can		
		be understood and		
		there is no mistake		
		in providing service.		
2	Handling	1. The waiter when	1. Waitresses deal	1. Waiters try to stay
	problem	serving a guest who	with long-talking	focused and listen
	with long	delivers a long	guests by	properly and
	utterance	sentence, what she	displaying a	professionally.
		does is usually focus	professional	

	Problems			
No	Communic	Staff 1	Staff 2	Staff 3
	ation			
	and speech	on capturing the gist	demeanor by	2. Waiters was takes
	of speed	of the guest's	listening until the	notes or remember
		speech.	guest has finished	important things
		2. The waiter was	speaking.	from the guest's
		reconfirming what	2. Waitresses relay	speech and clues
		was understood to	back the gist of the	given by the guest.
		ensure there is no	guest's message to	3. The waiter briefly
		mistake in capturing	make sure	reiterates to ensure
		the guest's intent.	everything is	his understanding
		3. Then try to direct the	correct.	is correct.
		conversation subtly	3. Waitresses try to	4. If there are still
		so that the guest can	catch clues from	parts that are not
		convey the order or	the conversation.	clear, waiter was
		question more	4. Waitresses ask	asked again
		clearly and briefly.	again politely to	politely so that the
			avoid mistakes.	service can remain
			5. This helps him	in order with the
			provide the right	guest's wishes.
		17.	service even when	
		AD1	there is a lot of	
			information from	
			the guest.	
3	Handling	1. The waiter asks the	1. Waitresses	1. Waiters usually
	Guest with	guest to speak softly	apologize to guests	listen with more
	Different	and more specific	about orders that	focus and do not
	accents	2. The waiter writes	are not understood.	interrupt
		down the guest's	2. Waitresses ask the	immediately.
		request so that there	guest to repeat the	2. If there is a part that
		is no mistake about	order they want.	they don't
		is no mistake about	order mey want.	mey don't

	Problems			
No	Communic	Staff 1	Staff 2	Staff 3
	ation			
		what the guest wants.  3. The waiter repeats the order until it is correct.  4. Waiters using LEARN Model techniques.	3. Waitresses write down and show the guest the desired order.	understand, they apologize to guests and usually ask the guest to repeat what they said politely or more clearly.  3. In addition, they can look at the guest's expressions or gestures to help them understand what they mean. If it's still not clear, you can point to the menu or ask the guest to show you what they mean.  4. The most important thing when serving guests is to remain calm, polite, and not show confusion so that guests feel comfortable.
4	Problem	1. The waiter politely	1. Waitresses	1. Serve guests with
	with	tells the guest to	apologized to the	professionalism
	Listening	speak in a louder	guest about not	and guest
		and slower voice.	understanding the	awareness.
			guest's wishes.	

	Problems			
No	Communic	Staff 1	Staff 2	Staff 3
	ation			
		2. Waiters close the room so that the sound of music does not enter the private dining room.	3. Waitresses change the order quickly or with priority.	2. The waiter approaches the guest so that the waiter can hear the voice of the guest and the order taking process runs smoothly.  3. Waiters always double check and ask for anything the guest needs.  3. With waiters being aware of guests, communication smoother.
5	Handling	1. The way to handle	1. Using the LEARN	1. It's usually the same
	problem	this problem is the	model, this	way to handle it,
	with	same as handling	technique is used if	apologizing first
	distracted	others such as being	the mistake made	about the mistakes
	concentrati	professional.	is quite severe and	we've made.
	on	2. Apologizing to the	the guest is not	2. Be professional
		guest, trying to be	satisfied with the	when serving them.
		calm and focus on	service provided	Focus on listening
		what the guest said,	because of the	to the main points
		and repeating what	waitress's mistake.	raised by the guest.
		the guest asked for.		3. Repeat the guest's order until it is

	Problems			
No	Communic	Staff 1	Staff 2	Staff 3
	ation			
				correct. Be calm,
				focused and
				professional.
6	Handling	1. The waiter was	1. If for example	1. Handle guests
	problem	encountering such	guests have	professionally,
	with	problems and	difficulty	apologize to guests.
	pronunciati	usually apologizes	pronouncing the	2. The waiters ask
	on	first and then ask	menu they want to	guests to speak
		the guest to repeat	order such as	back what they
		the guest to speak	Chinese, Korean,	want to say
		politely.	and other guests	politely.
		2. The waiter was	who are less	3. The waiter also
		listening well and	proficient in	takes note of the
		confirm what the	English or	guest's wishes and
		guest meant.	pronounce it with	repeat them until
			difficulty usually	they are correct.
		COUNTY OF THE PROPERTY OF THE	apologize first.	4. The waiter shows
			2. After that show the	photos of food and
		DN-	menu ordered and	drinks if guests
		ADI	help choose the	have difficulty
			food. After that, if	giving clues to the
			it is still difficult.	food they want.
			3. Waitress also	
			usually ask the	
			guest to mention	
			the letters of the	
			word or try to write	
			the word.	

	Problems			
No	Communic	Staff 1	Staff 2	Staff 3
	ation			
7	Handling	1. The waiter	1. Waitresses	1. The first is to be
	guest with	apologized to the	informed the	calm. We also have
	emotional,	guest about the	manager about	to be professional,
	ignorant,	order error.	the problem.	so that we don't get
	and	2. Waiters using	2. Waitresses give	carried away with
	impatient	LEARN Model	the appropriate	our emotions when
		techniques.	discount of 10%	serving them.
		3. Waiters prioritize	for Marriott	2. We must first
		orders so that	members so that	know and
		guests do not	the problem does	understand what
		complain.	not become	the guest's problem
		4. Waiter gives	bigger.	is.
		complimentary	2/% E	3. We must use the
		dessert for free to		LEARN model as a
		make guests feel	THE PARTY OF THE P	bridge to overcome
	1	happy.		all problems.
				4. LEARN model is
	1			Listening,
		UN-	-44	Empathy,
		ADI	KSE	Apologize,
				Response, and
				Notify. From
				applying these
				techniques, all
				problems was
				resolved
				professionally.

	Problems			
No	Communic	Staff 1	Staff 2	Staff 3
	ation			
8	Handling	1. Waiter use Google	1. Waitress gives food	1. Waiter serves guests
	problems	Translate to	recommendations	with care, detail,
	with	communicate with	to guests and	professionalism and
	foreign	guests so that	recommends Asian	do not discriminate
	language	communication	food.	against guests.
		can go well.	2. Waitresses use	2. Waiters serve guests
		2. Waiters show a	Google translate to	by looking for clues
		picture of the food	communicate with	submitted by guests
		or drink that the	guests if guests	3. Waiter use Google
		guest wants so that	don't understand	translate as a means
		the guest knows	the waiters'	to communicate to
		what to order.	explanation at all.	guests.
		3. Waiters provide	2/60 =	
		recommendations		
		to guests so that		
	1	guests are not	line)	
		confused choosing	YYYYY	
	1	food or drinks.		
		NDI	KSHA	

## a. Appendix of interview on the first waiter at Courtyard by Marriott Bali Seminyak Resort

#### R1= Respondent 1 (Researcher)

#### **R2=** Respondent 2 (Waiter)

Name	Text Interview	
R1	"How do you handle breakfast, lunch and dinner?"	
R2	"Actually, it's not much different mostly if it's breakfast buffet, where	
	we have a lot of variety of food there are western, Balinese, Asian, then	
	there is Balinese food too, Balinese cake, and ala cart rarely choose. If	
	the greeting itself is almost the same, we use 15/5 rules 15 steps we have	
	to eye contact to guests after 5 steps we greet guest by name if you know	
	and say hello like good morning as usual, it is also ee what like part of	
	breakfast, lunch and dinner".	
R1	"When serving guests, maybe we have problems when serving guests or	
	handling complaints and many, maybe when serving guests, you have	
	never experienced obstacles or communication problems when serving	
	ee these guests and then how do your handle's face or handle these	
	problems, maybe you can give and mention what problems you often	
	face, then how to handle these problems like what, for example, step by	
	step.".	
R2	"Then it's like a guest, this needs to mention the country or not? Alright	
	it's a Chinese guest, where some Chinese guests don't understand	
	English. Yes, so at the time of taking this order, the position at lunch was	
	still confused and he also didn't know the menu. So, she's like really	
	confused really confused right. So, the first tip is that we have to use	
	google translate first, the second is indirectly I tell how the food looks	
	like the photo of the food is not told, so that's a very good way to do it	
	so that complaints don't occur. The first one is from google translate and	
	the food photo."	

Name	Text Interview
	"Even from the guests, she doesn't seem to have any problems, like using
R1	google and using photos to explain this food like this, which means she's
	like okay, which means she's not complicated".
	"Yes, they don't have a problem because we also tell them about our
R2	bestseller or signature, for example our fried rice which is one of our
	bestsellers and a lot of food like chicken satay, eggs and also the guests
	want to try Asian food so that's what it is".
R1	"That means we also provide recommendations so that they are also
	fluent. So, the communication is also equally smooth even though they
	don't understand the language differences. Maybe besides language
	differences, what are other experiences when handling guests and there
	are problems, for example taking the wrong order because the guest is
	fast talking or the restaurant atmosphere is noisy?"
R2	"Yes, of course. So, the situation in the restaurant is that we have a live
	music band so it's a bit noisy, so the guests are talking very small, right,
	then the guests are in the PDR (Private Dining Room) right, which
	initially the door was opened so it was closed so that the sound was not
	noisy, right, after that we also tell the guests directly try to talk slowly
	and a little bigge <mark>r that way".</mark>
R1	"So, you have to speak politely so that there is no miscommunication
	too. Does that mean you have also given this method, for example, when
	the guest made an order error?"
R2	"Oh never. For example, fried rice fried noodles. So. the guest ordered
	fried rice, I already didn't repeat it, it turned out that he was like the most
	disregarded of us like busy playing cellphones when I repeated it, it was
	my fault really, so I already brought the food, I repeated it, he was okay,
	I don't know if he heard it or not. Then when the food came with fried
	noodles, how come in fish you already see ee.ee. eh so at first, he said
	fried rice, I already didn't repeat it, then when I repeated it's he seemed
	to ignore it, and after that the fried rice food came out, then he said, how
	come fried rice, I ordered fried noodles, I already repeated it, why did

Name	Text Interview		
	you say fried rice. How to overcome this we use the LEARN model. The		
	LEARN model stands for L is Listen where we listen to the guest's		
	complaints. E empathy where we feel what the guest feels, A is we		
	apologize where we ask for forgiveness for our mistakes, R respond or		
	our reaction, so we immediately apologize, apologize and then change		
	from fried rice to fried noodles, and the last one is Notify so we have to		
	inform the leader and, in the group, and in the group or friends".		
R1	"Oh, so to confirm that there was a mistake there was a		
	miscommunication between the guest and the staff. Means besides being		
	replaced, have you ever done a discount, for example, the guest is okay,		
	then you give a discount on the orders of the supervisor, you know how?		
R2	"Usually if the guest is like that, I usually give a complimentary dessert,		
	maybe a food plater with fruits so that's from me personally".		
R1	"That means there are two ways, we really understand what the situation		
	is like and we give a little and give an impression to the guest. Then if,		
	for example, there are language differences, then there are Chinese		
	guests who cannot speak English, it means that from us there must be		
	sign language. Marriott is an international hotel so for example, if there		
	are guests from outside whose accents speak quickly, sometimes we are		
	confused and we don't even focus on listening to their accents, their		
	accents are different, have you ever experienced accents like that, for		
	example British accents, UK".		
R2	So, for example, when taking order, they mention ordering drinks with		
	their accent in their own language so for example we are still confused.		
	So, the first thing we do is we ask again or pardon me so then slowly		
	please then also write not yes, yes write may and also when we finish		
	taking the order we also have to repeat the order so that there are no order		
	errors. So, ask the guest to speak slowly and confirm the order by		
	repeating it.		
R1	So, the way to deal with it is by speaking politely too, so that the guest		
	is not offended according to their accent. For the next one, I want to ask		

Name	Text Interview	
	you, for example, if you are handling complaints, how do you handle it,	
	have you ever served a guest complaint about poor service, poor food?	
R2	With the LEARN Model. So, we ask the guest's preference, for example	
	if he orders fried rice but he doesn't like it then we ask what his	
	preference is after we know what his preference is we tell the chef what	
	his preference is whether the chef can do it or not.	
R1	"Maybe there are more problems you have experienced and how to solve	
	them?"	
R2	"If at the event, oh, during the event maybe yes, so during the event we	
	were busy right, then at the event we had a stall, maybe at our stall the	
	pasta station, where we make base on requests. So, at that time the	
	position of the pasta station was really crowded and this guest happened	
	to be a little bit upset because maybe he thought it took too long to make	
4	it right and the position at that time at that time had other complaints	
	maybe like in the room. So, maybe the way to overcome it is to prioritize	
	food with, we prioritize his food at the pasta station so that there is no	
	second problem and give an estimate of serving time from the start.	



## b. Appendix of interview on the second at Courtyard by Marriott Bali Seminyak Resort

#### R1= Respondent 1 (Researcher)

#### **P2= Respondent 2 (Waitresses)**

Name	Text Interview	
R1	"So, here I am as a researcher at the Courtyard by Marriott Bali	
	Seminyak Resort, where the title of the proposal I researched was	
	communication Problems faced by Waiters and waitresses in Serving	
	guests. Thank you for being a resource person in this research. So here I	
	have permission to ask first such as Chika's first self-introduction and	
	how long she has worked there".	
R2	"Introducing my name Chika more often called Chika working at	
	Courtyard by Marriott Bali Seminyak Resort. Where for 2 years it was	
	six months of training, daily workers have started one and a half years	
	already there and until now it has been staff for more or less 3 years until	
	now".	
R1	"It's been quite a long time and of course there have been many	
	experiences faced. Okay, so here I will ask you a few questions about	
	communication problems that you may face as a waitress when serving	
	guests, so let's just ask the first question, namely what kind of	
	communication that you have experienced or faced so well, serving you,	
	for example, such as uh, for example, it is difficult to communicate	
	because for example the guests do not speak English or eee a noisy	
	atmosphere So you don't hear each other which mentions so that	
	problems will occur in the future so maybe you know from Chika if there	
	are problems like that, let's say share your experience"	
R2	"That is, from personal experience, the most common thing is if for	
	example you have difficulty communicating in English because in	
	hotels, the main language must be English. There and sometimes there	
	are most often Asian guests, for example Japanese, Korean, like that, it	
	is very difficult to communicate using English. Meanwhile, sometimes	

Name	Text Interview
	they order sometimes they use their own language like that which we
	don't understand. But usually if they're ordering, they usually just point
	to the menu so we can already understand from that side. But if for
	example from the other side, for example, they want to know what is in
	the hotel but they can't say it, they usually use Google Translate more
	often so that it is easier to understand what the guest means so that we
	can also explain it to the guest like that".
R1	"Well, it means that the first problem you faced was because the guest
	could not speak English, which made it difficult to communicate and it
	means that to handle it by using Google Translate to communicate as
	well".  "Yes of course"
R2	"Yes of course"
R1	"Were there any other problems you had with them that led to other
	communication problems?"
R2	"Communicating like that, if there are other things, maybe it's like this,
	for example, there is a guest who needs something eee he ordered and it
	needs a discount. But on the one hand, his order can't be given a discount
	because he already has a drink order that uses a discount and he also asks
	for his food order to also use a discount. Whereas in the charge system,
	if the drink is happy hour, there is already a discount so the discount he
	asks for for this food cannot be combined with the happy hour discount
	because then he will double the discount and definitely pay less. But
	sometimes on the guest side, they don't accept it, they don't want to be
	there, it's a bit difficult to communicate when meeting guests like that.
	For example, Indian guests like that because they really expect to get a
	discount there, it's more difficult to tell the guests".
R1	"That means it's like eee ego including their ego in dealing with guests
	who have a tough attitude or don't care about the rules. So maybe you
	can tell me how it happened, for example with the guest".
R2	"So, the first way uh, for example, it can happen is that usually the guest
	says what is it a little bit until Oh so Oh so at first, usually the guest must

Name	Text Interview
	have ordered the guest first, after finishing the order, I already ordered
	food eee and the guest asked for a bill. So, finally when we already gave
	the bill so like at the pool bar there is something called Happy Hour so
	Happy Hour is definitely like he buys one drink and then another drink
	is free like that and it's a 100% discount on the free drink like that. Now
	on the other hand, they also have food orders, for example, this guest is
	a member so he will definitely get a 10% discount for you members, but
	if he has a Happy hour order, he can't get other discounts like that. So,
	when we explained that member discounts and Happy hour discounts
	can't be combined, sometimes it's a little difficult for guests to be told
	like that, like they don't accept it, we don't accept it when we say it like
	that. Now if for example it's like that, we can't tell the guests, usually we
	immediately call the manager to tell them more so that the guests don't
	complain more. Well, after for example I was told by the manager, for
	example, if I've been told by the manager too, the guests don't want it,
	usually they are forced to give the discount. If, for example, the guest
	already understands, sometimes the guest understands, sometimes there
	are those who don't understand like that, usually if they already
	understand, but usually we don't give it again, just for fear that the guest
	will complain".
R1	"Maybe there are problems that you have faced when handling guests
	that cause communication problems when serving them?"
R2	"Once, when I was incharge breakfast, the guest was old. Well at that
	time it was really crowded and suddenly the guest asked for a second
	coffee, well he asked for an outlate but I heard it was a hot Latte because
	right from oats and hot it's like a bit the same so the breakfast situation
	was chaotic. So, when it was time and the guest also spoke very slowly
	and softly. So, when he came, I didn't bring it and when he tasted it,
	maybe there was no oatmeal flavor. Well finally he called again but what
	was called was my friend who didn't invite a section so he said how come
	this coffee doesn't taste like oatmeal, it's just like a normal fresh milk

Name	Text Interview
	flavor. Finally, I didn't come back, it turned out that he ordered oatmeal.
	Then I immediately apologized and went straight to the bar to change
	the guest's order to Hot Latte with Oat Milk".
R1	"It means that the atmosphere in the restaurant was very crowded at that
	time and the voice of the guests was a little small".
R2	"Yes, it's true. So, it's like since then, at that time, I immediately went to
	the bar to tell the bartender to make it again immediately without waiting
	anymore because he was also wrong to give your order too and
	immediately the next day, I knew what his favorite was like that just to
	be safe and that's the third one I wrote art"
R1	"Maybe besides that, do you have any experience handling other guests
	with other communication problems?" "Ini sih
R2	"The problem with accents is that if a guest has a British essence, it's
4	hard to understand it, but it's rare. Just once I met a guest using British
	essence and at the beginning he asked for "butter" but I heard him say
	"bak eh". It was hard to hear it while what was it like that in my heart at
	that time what did it mean. After that, I listened to it again, once I didn't
	ask the guest to repeat it to say Oh it turns out it was "butter" that was
	requ <mark>e</mark> sted until finally I apologized to the guest because I didn't
	understand but the guest was okay, he just laughed because he also
	understood because the essence was difficult to understand, so it was just
	normal".
R1	"It means that at that time it was difficult to understand and it was just
	because I wasn't used to it".
R2	"Yes, it's true because I'm not used to their accent."
R1	"Maybe besides that, do you have any other experiences while handling
	guests?"
R2	"Once the guest spoke at that speed but ee We can really tell the guest to
	speak slowly so that it is easy to understand too, so that we also answer
	correctly, okay.
R1	"Maybe you can retell the incident when the guest talked to you?"

Name	Text Interview
R2	"Oh, at that time she said she had gone to the salon, and then she liked
	the way she talked like she was from Africa. So, it's like she speaks fast
	and her language is also like what we usually hear, the Australian
	Americans are easy to listen to. But if she doesn't hear the language she
	speaks, she said she went to the salon after getting her nails done, and
	neil art, after a spa massage, and all that. Oh, so it's like I want to respond
	too like what she said, but when I heard like nail art massage, I already
	understood oh that means she's finished from body care, that's what it
	means. This means that at this time it's like eee not responding but like
	Oh just do it, yes but just like understanding from one or two sentences
	that he said from massage and nail art is like oh so. She seems to
	immediately understand that she likes the nail art and the mass and
	everything else that she has gotten from the salon, so if she is there, she
	is also like happy that the communication is the same, it just so happens
	that she is a good guest".
R1	"Maybe besides that, are there any other communication problems that
	you face, maybe in terms of pronunciation, product knowledge and so
	on".
R2	"If that's the case, he must have said something like that, maybe there is
	something a little different with the guest, I think he must have. I think
	it's like for example want to say eh we say jimbaran plater so for example
	the guest says "jyimara", or another menu there is satay satay so he says
	it, it's often like there is that problem. Indeed, there are a few Indonesian
	menus, maybe the guests read it a little differently".
R1	"Okay, maybe there are some more experiences that you've encountered
	while greeting your guests?"
R2	"Maybe that's just the experience of communication problems when
	handling guests that I have experienced".
R1	"Okay. Maybe I want to ask you again about how to handle the step by
	step from the beginning for example until finally the problem can be
	resolved".

Name	Text Interview
R2	"If usually if it's really bad, usually we will give the most effective
	discount, the most effective discount. Then if not, usually we give
	complete materials such as sending fruit to the room or sending anything,
	for example, that he likes, like in the past a guest asked to send Coconut
	to his room but for example, yes, that or sometimes for example if it's
	really bad, for example, it's a problem with a guest, usually you can even
	stay one night. In addition, if there is a problem, step by step, for
	example, if there is a guest like that, of course, at first it must be resolved
	by the guest himself. If for example the guest still doesn't accept it,
	usually call the manager first. After calling the manager, eeeusually
	the manager first solves the problem, what is the problem, asked what
	the guest wants. Now after there is already a solution, usually eeegiven
	the best solution for this, how to solve the problem. Maybe the next day
	so that it won't be repeated with the same problem and the guests are
	prioritized again like that".

# c. Appendix of interview on the third waiter at Courtyard by Marriott Bali Seminyak Resort.

#### R1= Respondent 1 (Researcher)

#### **R2= Respondent 2 (Waiter)**

Name	Text Interview
R1	"Okay, thank you in advance for being a resource person for my
	research. So right away I will ask the first question, namely what
	communication problems have been faced when serving guests so for
	example dealing with guests who cannot speak English then for example
	a noisy atmosphere can cause communication problems because of this.
	So have you ever experienced these problems and can you tell me how
	it happened and how to avoid it from you?".
R2	"From the matter of the problem, the value of world communication like
1	that must be a lot because we meet many different people and different
	countries, different languages, different social cultures are also different,
	we as people like that must be professional in capturing things that are
	unclear or communication problems. In my experience, if there are
	things like that, we have to remain professional. So, we still play contact,
	we still respect them even though we may not initially understand what
	they are saying because of the different language, usually Chinese people
	usually context with the interlocutor as well as our Voice of tone when
	we respond to it so we still even though we eee don't understand we still
	eee show and preferably so we respect the Eh interlocutor. Even though
	he is in that case we have a little difficulty communicating it anyway".
R1	"It means that you have handled guests in China whose language is
	definitely limited but if you have handled it, maybe you have used
	Google or shown photos of food like that when handling them".
R2	"Like Chinese guests who don't speak English, of course we also
	definitely don't immediately say we don't want to serve him or ignore
	him, but we still, especially in this modern era, we already have Google
	translate so we can't win that for a means to be able to help. So, they can

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	also uh mutually try to get the clue so if we have got the clue we can
	slightly not to solve what he wants so yes Hmm but if even though they
	don't speak English, they also have to be uh professionally on this screen
	because those who don't exist so yes continue to be good and
	professional we respect the existing guests. So, don't let us be called
	racist, so just because they don't speak English, we don't even ignore
	him so we see the Caucasians we just served, that's not good".
R1	"Then maybe there are other communication problems that you face
	besides dealing with you who can't speak English".
R2	"Like there are cases, right, if the others, maybe there are also some cases
	like the guests I said older. So, people who are older so this guest is old
	but still silent travel usually their voice is a little blurred. There is also a
	voice that is not clear so their dah. Then what's the name, we listen
	carefully, it's okay to ask. So just try to stay professional. We also have
	to be aware of Oh, this guest wants to need this, we have to keep double
	checking sometimes like that, we can just hear what we hear, if we are
	aware ourselves, usually the communication is smooth. We can also
	maybe get closer to the guest closer to maybe there are some
	communication problems as usual and also mending to eh what the guest
	said is not clear, that's actually the operation".
R1	"Maybe there are other problems and experience in handling
	communication problems faced?"
R2	"For things like that, it's usually more in the guests, for example, they
	want to take away, but when they take away the food, how many guests
	do they ask for a box so they can take away right, we are can take away,
	they ask for a box or they want to take it but they don't know the language
	how to say take away. So yes, we make sure so eee what the guest wants.
	So, if for example he wants eee his food to be wrapped so between the
	usual ingredients, the language is finish and is finish you can take away
	and he wants ee his food to be taken home later. So, if we don't focus on
	listening so ee the guest wants to eat the food to be wrapped later, we

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	clear up, right? So that's where we make sure if you, for example, ask
	for take it if you know we see a lot of food, we can just make sure, okay
	that means you want to take it or this is finished, we can clear up, that's
	all.
R1	"Well, thank you for the answer. Maybe if from other experiences, have
	you faced problems while serving these guests and how to handle these
	problems, such as facing problems with hearing due to the crowded or
	noisy restaurant situation?"
R2	"If his hearing is lacking, even though he's never experienced something
	like that. That's usually the point, if it's poor listening like this, it's rare
	because there we eee each waiter has been divided into sections. So, we
	are already focused on each table that we have got, we have to be
	responsible there. So, we give full attention there even if there are other
	sections that need support so we prioritize our section first so at that time
	it should be because we don't directly handle thousands of people so
	most of them must still be able to handle Kok. But if for example you
	handle it with a noisy restaurant situation like that, maybe you have but
	it can be overcome".
R1	"Alright, maybe from other experiences such as lack of product
	knowledge, or about English proficiency regarding vocabulary,
	pronunciation, and other situations?"
R2	"I haven't experienced anything like that and other situations and so far,
	that's probably the only experience in dealing with situations of
	communication problems when serving guests".
R2	"Okay. For the last question, maybe you can give or explain how to
	handle in general about handling guests and dealing with communication
	problems? Maybe you can explain it step by step".
R2	"So, if we in every company already have the name SOP yes for cases
	that complain so because I am in the Marriot brand, there is something
	called LEARN model. So, I think Citra also knows and the model is to
	copy the complaint so we first speak according to empathy after that we

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	just understand everything what you feel first, after that we can only be
	responsible or we can react we can give the action, for example, you
	don't like the food is cold or yes you can't eat cold we can change the
	food, the action is we change the short kitchen we make sure everything
	is warm temperature all good items all according to what is on the menu
	and then also don't forget to check back so our unit has completed eee I
	have stopped again to the guest. If he is satisfied with the food, we
	haven't stopped there, maybe we can offer him for dessert, usually in
	restaurants, if we are a collection of food, I am definitely more into
	maybe complimentary drinks or food. Before we give a discount because
	at Marriott, most members already get a discount so that they don't
	accumulate discounts. So, I can just maybe he wants a complimentary
	drink again if he wants or we give dessert. Maybe from me it's step by
	step how to handle communication problems.
R1	"If for example special training such as training for staff from the hotel
	does it exist? So maybe this exercise or training is given so that staff
	have more additional knowledge to overcome various obstacles and
	problems faced?"
R2	"If it's a matter of specifically learning the language, no, because
	nowadays, most guests who are like that, they must have a point or yes,
	the contents are usually always there like that, if for lessons or special
	classes for language, no, usually for self-taught things that maybe we can
	learn by ourselves of course can still be done. If it's like there are no
	lessons, so indeed if in the hotel there is still training about the whole
	hotel or uh parts so the F&B section has training in the front office
	section there is f & b, housekeeping department. Moreover, in the
	property, we have guidelines so for every new hire, they must get
	training, whether it's about product knowledge, about how to handle
	complaints, about descriptions, they all get it so everything is actually
	complete so that's why we have something called training hours so that
	within a year we must continue to carry out training until we have

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	fulfilled the target of our training hours. For example, if I have 60 hours
	of training hours in a year, I have to take any training but there is a
	minimum like that. That's why each property has its own rules, so if it's
	in Marriott, it's just a posture that requires employees to have a training
	hour".



#### **RIWAYAT HIDUP**



Desak Ketut Citra Damayanti lahir di Singaraja pada tanggal 19 Agustus 2002. Penulis merupakan anak keempat dari pasangan Dewa Nyoman Mataram dan Jro Ketut Widiasih. Kini penulis beralamat di Banjar Dinas Dangin Margi, Desa Pemaron, Kecamatan Buleleng, Kabupaten Buleleng, Provinsi Bali. Penulis menyelesaikan Pendidikan dasar di SD N2 Pemaron dan lulus

pada tahun 2015. Kemudian, penulis melanjutkan Pendidikan menengah pertama di SMP Negeri 4 Singaraja dan lulus pada tahun 2018. Penulis lulus pendidikan menengah atas di SMA Negeri 2 Singaraja pada tahun 2021. Penulis lalu melanjutkan Pendidikan D4 Program Studi Bahasa Inggris untuk Komunikasi Bisnis dan Profesional di Universitas Pendidikan Ganesha, Singaraja.

