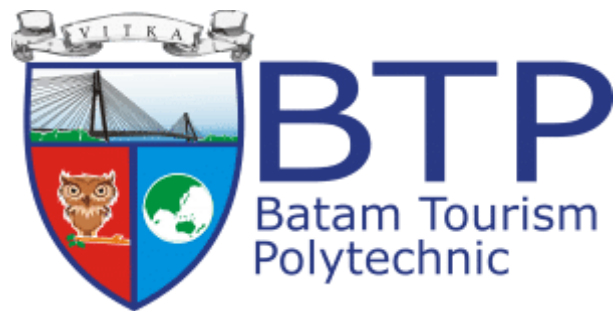


**LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
MANAJEMEN DIVISI TATA HIDANG**



Disusun Oleh :

**Desi Natasya Aswar
2021020007**

The Ritz Carlton Hong Kong

**MANAJEMEN TATA HIDANG
POLITEKNIK PARIWISATA BATAM
2025**

**LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
DI THE RITZ CARLTON HONG KONG**

LEMBAR PENGESAHAN

Disusun oleh : Desi Natasya Aswar
2021020007

Telah disetujui oleh

Dosen Pembimbing Magang 	Assisten Manager the Lounge and Bar 
Natal Olotua Sipayung, M.Tr.Par NIDN. 1024128801	Jovi Cheuk

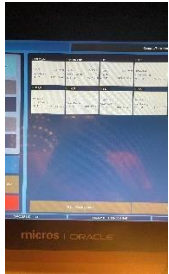
Mengetahui,
Kepala Program Studi Manajemen Tata Hidang

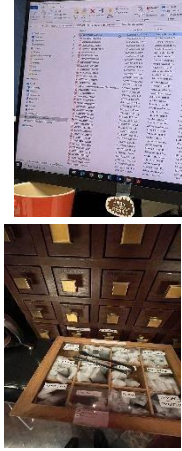
Dr. Rezki Alhamdi, M.M.Par
NIDN. 1030089101

LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA DI THE RITZ CARLTON HONG KONG

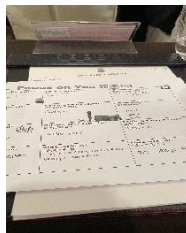
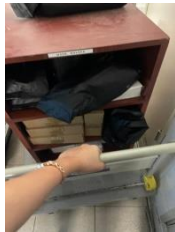
Nama : Desi Natasya Aswar

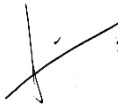
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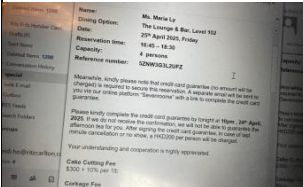
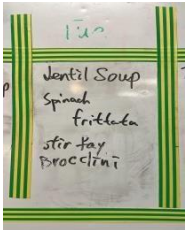
Tanggal	Kegiatan	Bukti	Tanda Tangan
28 January - 2 February 2025	1. Introducing a menu, floor plan and operation for breakfast 2. Taking and handling orders for ala carte the orders	 	
3 - 9 February 2025	1. Learn to arrange and set up table for ala carte orders 2. Preparing, cleaning area restaurant and setting up buffet for breakfast	 	

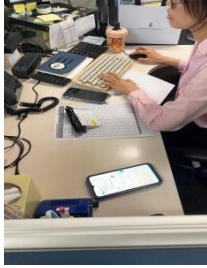
10 - 16 February 2025	1. Making coffee orders 2. Gave mini wow (a surprise note to the guest as a complimentary)		
17 - 23 February 2025	1. Make a file about testing panel food from ala carte menu 2. Responsible for refilling equipment and stocks that will be used for breakfast operation		
24 February - 2 March 2025	1. Learn and training whiskey for pairing with the food 2. Check and inventory the beverage stock		

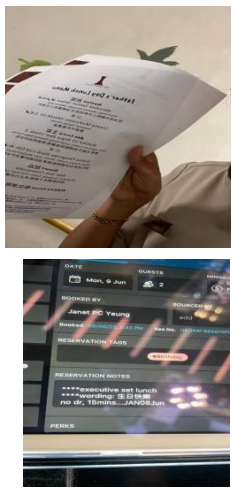
3 - 9 March 2025	1. In charge as a server for handling the private event (LIV GOLF) 2. In charge as a server for international woman's day	 	
10 - 16 March 2025	1. Training a proper way to serve and upsell wine list menu 2. Pick up the afternoon tea set in pastry and bakery	 	
17 - 23 March 2025	1. Preparing to set up the table for regular guests in chef table 2. Handling the payment or billing		

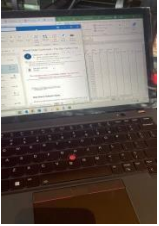
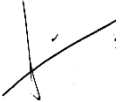
24- 30 March 2025	1. Orientation program for trainee	 	
31 March - 6 April 2025	1. Wine tasting for new menu also for pairing with food 2. Tasting new spanish dinner set menu (La Cocina de Raul)	3.  	
7 - 13 April 2025	1. Change all the cutleries and equipment to the new	  2.	
14 - 20 April 2025	1. Incharge as a server and handle an easter day (lunch and afternoon tea set) 2. Move all the tools, equipment, storage to B1 (deep cleaning)	 	

21 - 27 April 2025	1. Day 21 from orientation for evaluation		
28 April - 4 May 2025	1. Handle a cocktail event fo ANT Group		
5 - 11 May 2025	1. Helper for dinner at Tin Lung Heen		

12 - 18 May 2025	1. learn as a hostess 2. escort guest to the table		
19 - 25 May 2025	1. make a GXP (guest complaint) 2. reply an email from internal		
26 May - 1 June 2025	1. Assign a table from reservation sevenroom 2. Set up food tag for salad bar lunch	 	

2 - 8 June 2025	1. Redeemed voucher from eshop website for dine in 2. Banquet training	 	
9 - 15 June 2025	1. Learn how to report guest's lost and found item to housekeeping		
16 - 22 June 2025	1. Make a booking from email, klook and website 2. Prepared reservation list for server team		

23 - 29 June 2025	1. Change semi breakfast menu cover to new 2. Input and sent to wash napkin		
30 June - 6 July 2025	1. Make a wording for request from reservation 2. Print menu for father's day		
7 - 13 July 2025	1. Input cover breakfast to the sistem 2. Incharge as night shift server for handle farther's day		

14 - 20 July 2025	1. Reply an email from the guest about the reservation and make a reservation 2. Change a beverage menu	 	
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