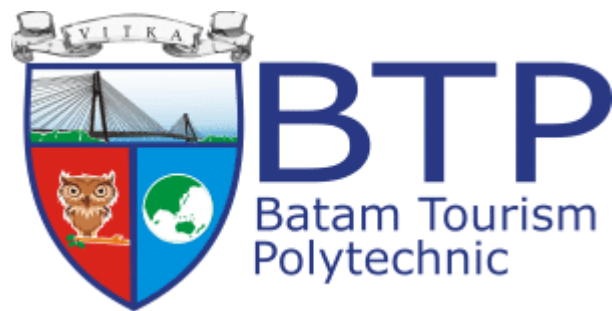


**LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
MANAJEMEN TATA HIDANG**



Disusun Oleh:

**Siddiq Jombang Saidi
2021020051
Sheraton Tung Chung Hong Kong**

**MANAJEMEN TATA HIDANG
POLITEKNIK PARIWISATA BATAM
2025**

**LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
DI HOTEL SHERATON TUNG CHUNG HONG KONG
LEMBAR PENGESAHAN**

Disusun oleh: **Siddiq Jombang Saidi**
2021020051

Telah disetujui oleh

Dosen Pembimbing Magang	Assisten Manager Café Lantau
	
Siska Amelia Maldin, M.Pd.	Cyrus Ng
NIDN: 1002089002	

Mengetahui,
Kepala Program Studi Manajemen Tata Hidang

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

**LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
DI HOTEL SHERATON HONG KONG TUNG CHUNG**

Nama : **Siddiq Jombang Saidi**

NIM : **2021020051**

Tanggal	Kegiatan	Bukti	Tanda Tangan
20 - 26 January 2025	1. Hotel Orientation 2. Outlet Orientation		
27 January– 2 February 2025	1. Handling Breakfast 2. Learn how to do the operational.		
3 – 9 February 2025	1. Handling Breakfast and Lunch 2. Table Layout Introduction.		
10 – 16 February 2025	1. Handling Lunch and Dinner. 2. Closing Dinner		

Tanggal	Kegiatan	Bukti	Tanda Tangan
17 - 23 February 2025	1. Handling Breakfast and Lunch. 2. Learn how to taking beverages order in breakfast.		
24 February – 2 March 2025	1. Handling Breakfast and Lunch. 2. Changing Menu to Spanish and Easter.		
3 – 9 March 2025	1. Handling Lunch and Dinner. 2. Upselling Wine and Beer Package.		
10 – 16 March 2025	1. Handling Lunch and Dinner 2. Returning the dirty napkin to the laundry.		

Tanggal	Kegiatan	Bukti	Tanda Tangan
17 – 23 March 2025	1. Prepare and handling Dinner. 2. Prepare Buffet earlier for photoshoot.		
24 – 30 March 2025	1. Handling Dinner and Closing. 2. Submit Breakage form report.		
31 March – 6 April 2025	1. Handling Dinner and Closing 2. Handling Breakfast and Lunch. 3. Learn how to use EDC Machine.		
7 – 13 April 2025	1. Handling Dinner and Closing. 2. HR Survey. 3. Returning the dirty napkin to laundry.		

Tanggal	Kegiatan	Bukti	Tanda Tangan
14 – 20 April 2025	1. Handling Breakfast and Lunch 2. Handling Easter Afternoon Tea		
21 – 27 April 2025	1. Handling Breakfast and Lunch. 2. Setup Buffet and Food tag.		
28 April – 4 May 2025	1. Handling Breakfast and Lunch. 2. Learn how to use the POS System.		
5 – 11 May 2025	1. Handling Breakfast and Lunch. 2. Briefing about Mothers Day Lunch. 3. Handling Mothers day Lunch.		

Tanggal	Kegiatan	Bukti	Tanda Tangan
12 – 18 May 2025	1. Handling Lunch and Dinner. 2. Closing after dinner. 3. Opening Shift		
19 – 25 May 2025	1. Opening Shift 2. Handling Breakfast and Lunch. 3. Setup buffet for breakfast.		
26 May – 1 June 2025	1. Opening Shift 2. Prepare all beverage for breakfast operational.		
2 – 8 June 2025	1. Opening Shift. 2. Handling Breakfast and Lunch. 3. Prepare and setup buffet.		

Tanggal	Kegiatan	Bukti	Tanda Tangan
9 – 15 June 2025	1. Opening Shift 2. Learn how to do closing cashier.		
16 – 22 June 2025	1. Opening Shift. 2. Deep cleaning restaurant.		
23 – 29 June 2025	1. Opening Shift. 2. Take deposit money from front office in the morning. 3. Turn on all the laptop and machine.		
30 June – 6 July 2025	1. Opening shift. 2. Handling Breakfast and lunch. 3. Closing cashier.		

Tanggal	Kegiatan	Bukti	Tanda Tangan
6 – 13 July 2025	1. Handling Breakfast and Lunch. 2. Statutory Holiday		
14 – 19 July 2025	1. Statutory Holiday 2. Annual Leave		