

LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
MANAJEMEN KULINER



Disusun Oleh :

Muhammad Ranga Ariandi
2023030030

Hotel Marriot Batam Harbour Bay

MANAJEMEN KULINER
POLITEKNIK PARIWISATA BATAM
2025

LOG BOOK MINGGUAN KEGIATAN MAGANG MAHASISWA
HOTEL MARRIOT BATAM HARBOUR BAY
LEMBAR PENGESAHAN

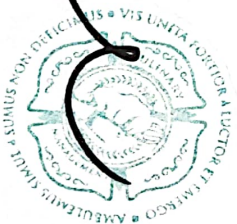
Disusun oleh : Muhammad Rangga Ariandi
2023030030

Telah disetujui oleh

Dosen Pembimbing Magang	Director of Culinary
 12/2/25	 Bastiani 12/2/25
Kamelia Santika, A.Md	Dimitri Bastiani
NIDN : 2210360	Executive Chef

Mengetahui,

Kepala Program Studi Manajemen Kuliner

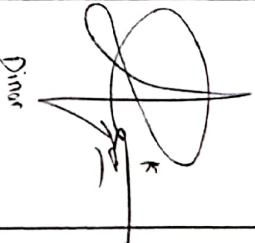



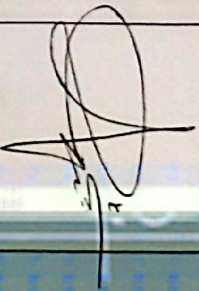
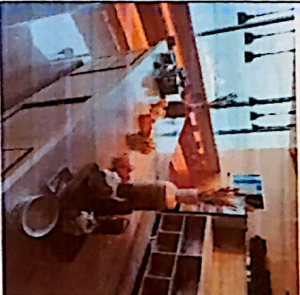
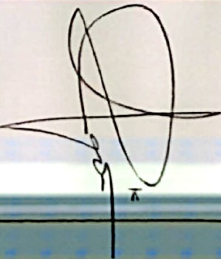
Rosie Oktavia P.R., MM.Par
NIDN : 1007109204

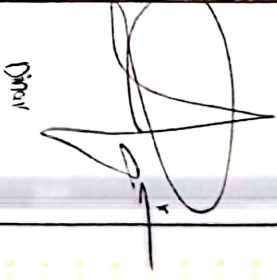
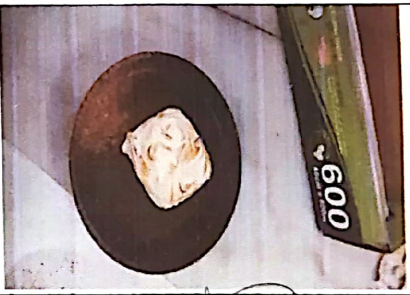
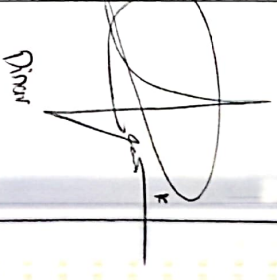
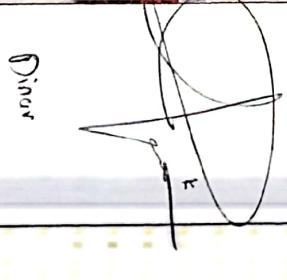
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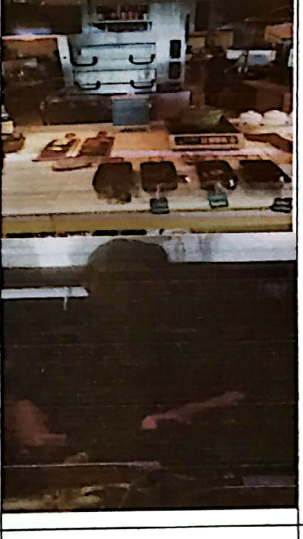
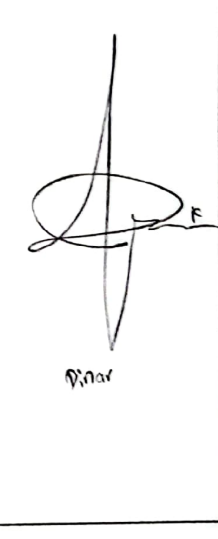
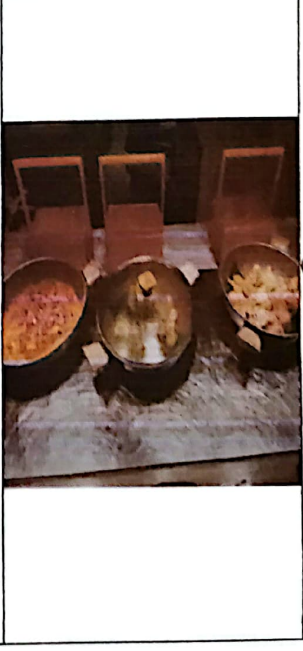
MARRIOT BATAM HARBOUR BAY BATAM

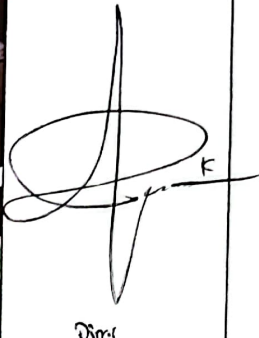
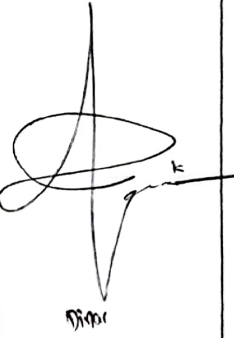
Nama : Muhammad Rangga Ariandi
NIM : 2023030016

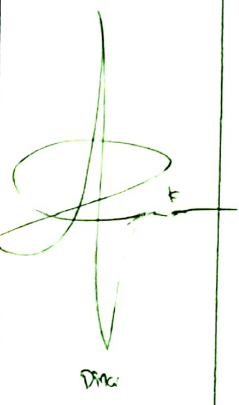
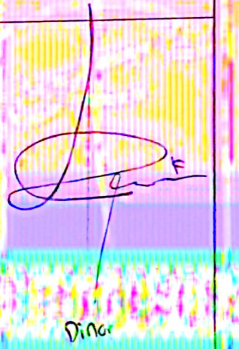
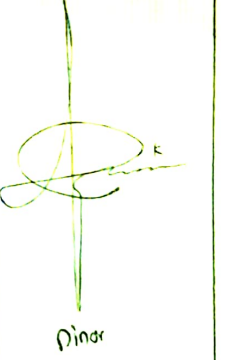
Tanggal	Kegiatan	Bukti	Tanda Tangan
22 – 25 Agustus 2024	1. Orientasi intern baru, pengenalan tentang hotel, dan kitchen. On board di hari pertama • Explanation about Marriott culture and service philosophy, (vision, mission, management and owner family, hotel knowledge) • Explain about chain hotel marriot • Explanation about marriott bes practice (grooming, greeting and telephone standar) • Trainee administration (fingerprint list) • Introduction HR, room, sales and marketing, finance, IT, FB service, FB product & engineering • Hotel tour with Hr then continued by staff according to section (workplace tour based on outlet)		 Dimas

26-31 Agustus 2024	1. Mengetahui menu dan standart alacarte di Altitude Rooftop & Bar 2. Belanja barang-barang commissary dan dry store 3. Making Beef Burritos untuk Ala Carte 4. Update labeling 5. Trainee gathering theme safe our generation 6. Cleaning area kitchen		 Dinar
1-7 September 2024	1. Preparation opening Outlet, Preparation for Ala carte & M Club Lounge 2. Making Ala carte 3. Belanja barang barang Commissary & Dry Store 4. Update labeling 5. Cleaning chiller 6. Cleaning area kitchen		 Dinar
8-14 september 2024	1. Preparation opening Outlet, Preparation for Ala carte & M Club Lounge 2. Making Ala carte 3. Belanja barang barang Commissary & Dry Store 4. Update labeling 5. Cleaning chiller 6. Cleaning area kitchen		 Dinar

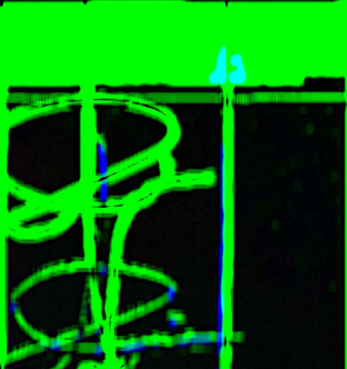
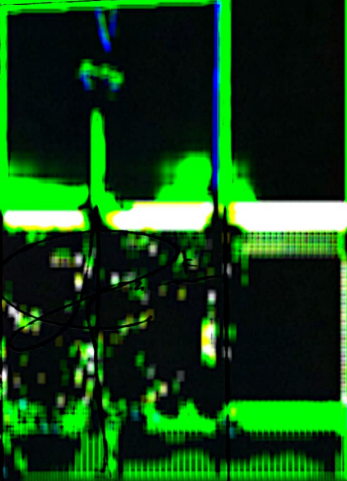
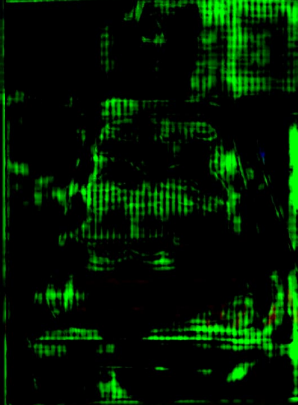
15-21 september 2024	1. Preparation opening outlet & Preparation M Club Lounge 2. Pengisian form a3 untuk standing Chiller & Freezer 3. Making ala carte Altitude Platter 4. Assist Staff untuk Prepare special menu Wayu A5 5. Product Barbeque Sauce & Demi glace sauce 6. Cleaning area kitchen		 Dinar
22-28 september 2024	1. Preparation opening Outlet, Preparation for Ala carte & M Club Lounge 2. Making ala carte Flambe baked alaska 3. Assist Prepare Untuk Banquet Event 4. Update labeling 5. Cleaning area kitchen		 Dinar
29 september- 5 october 2024	1. Preparation opening Outlet, Preparation for Ala carte & M Club Lounge 2. Product sambal merah untuk condiment Ala carte Nasi goreng kampung 3. Making ala carte Tenderloin Steak & Norwegian Salmon 4. Test panel menu baru, Baitys coffee cake 5. General Cleaning 6. Update labeling		 Dinar

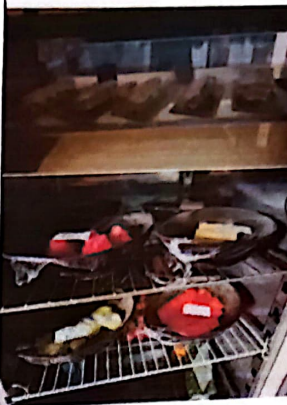
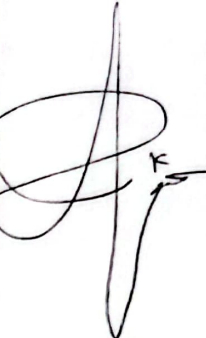
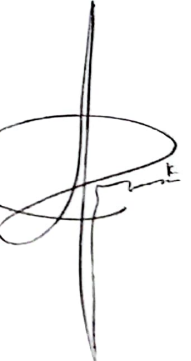
6-12 october 2024	1. Change Outlet to Goji Breakfast. 2. Memahami dan mempelajari menu buffet breakfast, standart buffet, preparean untuk menu buffet besok 3. Mengetahui Condiment untuk Chinese corner, Local corner, Western corner, Indian corner 4. Mempelajari cara membuat Sambal embe, Sambal Merah, Sambal Hijau, Sambal Dabu dabu, Sambal matah 5. Update labeling 6. Cleaning Area kitchen		
13-19 october 2024	1. Preparation opening, Setup Buffet Goji Breakfast 2. Making Seafood spicy sauce untuk Signature omellete menu, Hollandaice sauce, Poach egg 3. Memastikan semua keadaan display tetap rapi dan bersih 4. Refresh semua Buffet setelah 4 jam di display 5. Prepare untuk menu buffet breakfast besok 6. Cleaning area kitchen		
20-26 october 2024	1. Preparation opening, Setup Local corner, chinese corner, indian corner, western corner Buffet breakfast 2. Making Seafood spicy sauce untuk Signature omellete menu, Hollandaice sauce, Poach egg 3. Refill dan refresh buffet 4. Mempelajari masakan local seperti nasi goreng, ayam goreng, sayur lodeh 5. Mempelajari indian cuisine seperti Shambar masala, Choley masala, poori, onion pakoda 6. Closing breakfast dan Cleaning		

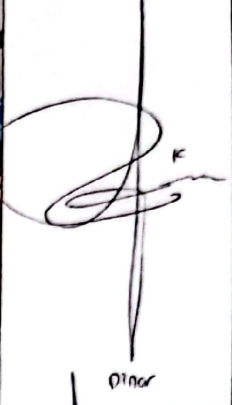
27 october -2 november 2024	1. Preparation opening, Setup Local corner, chinese corner, indian corner, western corner Buffet breakfast 2. Making Seafood spicy sauce untuk Signature omellete menu, Hollandaice sauce, Poach egg 3. Refill dan refresh buffet 4. Mempelajari Chinese cuisine seperti Pecking duck, chicken hainan, stir fry pokchoy oyster sauce 5. Mempelajari Western cuisine seperti Scramble egg, Saute mix vege, cauli flower au gratin, grilled beef bacon 6. Closing & Cleaning		
3-9 november 2024	1. Preparation opening, Setup Local corner, chinese corner, indian corner, western corner Buffet breakfast 2. Making Seafood spicy sauce untuk Signature omellete menu, Hollandaice sauce, Poach egg 3. Refill dan refresh buffet 4. Mempelajari Alacarte Breakfast seperti American breakfast, Continental breakfast, Indonesian breakfast 5. Menggoreng kerupuk seperti kerupuk bawang, kerupuk udang, emping melinjo, rempeyek 6. Closing & Cleaning		

10-16 november 2024	1. Preparation opening, Setup Local corner, chinese corner, indian corner, western corner Buffet breakfast 2. Making bakwan jagung untuk Passaround 3. Refill & refresh Buffet 4. Melengkapi semua condiment soto & Congee seperti ayam suwir, cakwe, bawang goreng dll 5. Making mix Omellete & Sunny side up for guest 6. Closing & Cleaning area kitchen		
17-23 november 2024	1. Preparation opening, closing buffet gdm (yogurt, milk, fruita, salad, and cheese) 2. Merayakan ultah tamu 3. Making salad for guest 4. Menyiapkan fruit platter for guest 5. Cleaning area kitchen		
24-30 november 2024	1. Preparation opening, closing buffet gdm (yogurt, milk, fruit, salad, and cheese) dan preparation untuk breakfast besok harinya. 2. Making noodle 3. Dapat membedakan macam-macam noodle yg ada di section noodle 4. Dapat membedakan stock/soup yang disediakan 5. Mengingat condiment vegetable and protein 6. Cleaning area kitchen		

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		Corner Indian corner Western corner 2. Making 30000 spaghetti food untuk Sigapuri's small area meny Holland's cuisine & French egg 3. Prepare Breakfast menu (Pasta pasta) 4. Prepare Katering general 5. Prepare katering (dinner-dinner peris 6. Closing & Cleaning area kitchen		
14-15 Desember 2024		1. Preparation opening, Setup food corner, chinese corner, indian corner, western corner Buffet breakfast 2. Making Seafood special sauce and signature omelette meny Holland's cuisine, French egg 3. Assist preparation for Breakfast in Mill 4. Making Alacarte American breakfast 5. Update Form A6 6. Closing & Cleaning area kitchen		
15-20 Desember 2024		1. Preparation opening, closing buffet gdm (yogurt, milk, fruits, salad, and cheese) dan preparation untuk breakfast besok harinya 2. Making sandwich 3. Dapat membedakan bread untuk sandwich 4. Setup sandwich di mill & co 5. Refresh barang-barang gdm 6. Order barang gdm 7. Cleaning area kitchen		

22-28 desember 2024	1. Preparation opening, closing buffet gdm (yogurt, milk, fruta, salad, and cheese) dan preparation untuk breakfast besok harinya. 2. Making sandwhich 3. Set-up sandwhich at mill&co 4. Making dressing salad 5. Cutting cheese 6. Refresh condiment salad 7. Cleaning area kitchen		 Dinar
29 desember 2024 – 4 januari 2025	1. Preparation opening, closing buffet gdm (yogurt, milk, fruta, salad, and cheese) dan preparation untuk breakfast besok harinya. 2. Refill buffet cheese 3. Refill buffet salad 4. Refill buffet fruits 5. Refill buffet milk, yogurt 6. Cleaning chiller, dry store 7. Cleaning area kitchen		 Dinar
5-11 januari 2025	1. Preparation opening, closing buffet gdm (yogurt, milk, fruta, salad, and cheese) dan preparation untuk breakfast besok harinya. 2. Setupan buah-buahan 3. Setupan salad 4. Setupan cheese 5. Setupan condiment salad 6. Setupan milk, cereal, yogurth 7. Cleaning area kitchen 8. Intern graduation		 Dinar

12-18 januari 2025	1. Preparation opening, closing buffet gdm (yogurt, milk, fruta, salad, and cheese) dan preparation untuk breakfast besok harinya. 2. Set-up sandwhich di mill&co 3. Bersihkan lettuce 4. Cutting salmon 5. Susun cold cut 6. Refil dressing salad 7. Fifo display fruit 8. Cleaning area kitchen		
19-21 januari 2025	1. Preparation opening, closing buffet gdm (yogurt, milk, fruta, salad, and cheese) dan preparation untuk breakfast besok harinya. 2. Making cream cheese dressing 3. Making thousand island dressing 4. Cleaning area kitchen		