



BTP
Batam Tourism
Polytechnic

DAILY PRACTICE LOG BOOK



Day / Date : Kamis / 20/11/25

Manager/Supervisor Class : Ahmad Fira S Fbma

Shift : Night

Craft Class : 1 Fbma

MANAGER /SUPERVISOR INCHARGE

No	Name of manager	Position	Name Of supervisor	Responsibility
1	Ahmad Firdaus	MOD 1		
2	Steve Kevin			
3	Khanaya syafitri	FC		
4	Winda Muraini B.	HR		
5	Natasyah Afriana	Stewarding		
6	Febiola Dwi Anya A.	MOD 2		
7	Aldi Kurniawan	Bar		
8	Valentino	Cashier		
9	Maria Iis Sisiliawati			
10				

TRAINING

THEME

Set menu.

REMARK

MENU

MENU TYPE

App : Cuttle fish salad

Soup : Bollabaise

M. Course : chicken meat loaf / chicken

Dessert : Cream cheese tart

VIP GUEST

SPECIAL EVENT

Note

1. Knowledge masih kurang
2. Menu ingredient tidak hafal
3. Grooming tidak well
4. speaking dan engagement masih sangat kurang.

- mise and plus improve dari 1 jam 15 menit menjadi 45 menit.
- Operational lancar.
- bisa Carrying plate dan tidak ada Cutlery jatuh.

Prepared by


Ahmad Firdaus.

Acknowledged By





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Day / Date : Kamis / 20 / 11 / 2025

Manager/Supervisor Class : FLPb

Shift : Siang

Craft Class : SFBPB

MANAGER /SUPERVISOR INCHARGE

No	Name of manager	Position	Name Of supervisor	Responsibility
1	JAFAR	Mod 1		
2	SHAFIA	Mod 2		
3	Riska / Donz	Personel		
4	Rani / Yesika	Personel		
5	Rafika / monz	Kasir		
6	Pebi	Food Chelcer		
7	Rifki / Lempika / Puri	Sewerding		
8		bar		
9				
10				

TRAINING

THEME

fine dining

REMARK

MENU

MENU TYPE

App : Cuttlefish Salad

Soup : Bouillabaisse soup

VIP GUEST

Chicken meat love

M. Course : Chicken en croute

Dessert : Lemon tart

SPECIAL EVENT

Note * Mise en place hari ini mencapai target 35 menit dg tambahan waktu 5 menit.

* polish Goblet masih bau jadi harus diganti dengan spare yg ada di section.

* Saat shonny yang masih belum hafal menu di last week praktek.

* pergerakan jalan lambat beberapa craft.

*

Prepared by


JAFAR FIRDIYATI

Acknowledged By





BTP
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DAILY PRACTICE LOG BOOK



Day / Date : Kamis 20 November

Manager/Supervisor Class : IFbpa

Shift : morning

Craft Class : IFbpa

MANAGER /SUPERVISOR INCHARGE

No	Name of manager	Position	Name Of supervisor	Responsibility
1	DWA	MOD 1		
2	Fendy	MOD 2		
3	Matang, Cheryl	Marketing		
4	Adrian, Chintia, deni	BAR		
5	Prisca	Personal		
6	Dimas, Aisah, Riki	FC		
7	Daniel, Markus	Chief Steward		
8	Welly, Erick	Cashier		
9				
10				

TRAINING

THEME

REMARK

Fine dining

MENU

MENU TYPE

App : Cuttlefish Salad

Soup : Bouillabaisse

VIP GUEST

M. Course : chicken meat loaf, chicken en croûte

Dessert : lemon tart

SPECIAL EVENT

Note

Mike on Place 1 jam 48 menit, 3 craft ga datang (dina, dini, Rina), Dina Dini 3 hari berturut-turut gamasuk. Cutleres masi banyak yang kotor, mepan laundry banyak yang kotor

Prepared by

Acknowledged By

K.B.U

Taufik Bachrul Alam Lubis