



BTP
Batam Tourism
Polytechnic

DAILY PRACTICE LOG BOOK



Day / Date : Wednesday, 19-11/2025

Manager/Supervisor Class : 5FBPA

Shift : morning

Craft Class : 1FBPA

MANAGER /SUPERVISOR INCHARGE

No	Name of manager	Position	Name Of supervisor	Responsibility
1	Diva	MOD 1		
2	fendy	MOD 2		
3	Adrian, Chintya, dewi	Bar		
4	Cheatsy	Marketing		
5	arsah, dimas, Riki	Food checker		
6	Daniel, Mariani	Stewarding		
7	Ringga, Nisa	Personal		
8	Welly	Cashier		
9				
10				

TRAINING

THEME

Fine dining

REMARK

MENU

MENU TYPE

App : Cuttlefish Salad

Soup : Bouillabaisse Soup

VIP GUEST

M. Course : Meat loaf, Chicken en croûte

Dessert : Lemon tart

SPECIAL EVENT

Note :- Micean place lebih lama 2 menit dari ~~15~~ Rack kemarin.

- Glassware berkali-kali dipolish selalu masih berbulu.

- Kami berencana untuk merapikan mereka micean place, karena mereka mempelekan karena sering dibantu dan dipermudah.

Prepared by

Acknowledged By

Taufik Bachrul Umukubis



BTP
Batam Tourism
Polytechnic

DAILY PRACTICE LOG BOOK



Day / Date : Wednesday / 19-01-2025

Manager/Supervisor Class : Sfbpb

Shift : Afternoon shift

Craft Class : 1fbpa

MANAGER /SUPERVISOR INCHARGE

No	Name of manager	Position	Name Of supervisor	Responsibility
1	Dayat	MOD 1		
2	Shafa	MOD 2		
3	Mona / Rafiq	food checker		
4	Bagus / Riki	Marketing		
5	Rani / Yesita	cashier		
6	Dona / Rika	personal		
7	Cempaka / putri / Riki	Bar		
8	Rosi Rabi	Steward		
9		Steward		
10				

TRAINING

THEME

Fine Dining

REMARK

MENU

MENU TYPE		
App : Cuttlefish Salad		Chicken meat love
Soup : Botillabaise Soup		M. Course : Chicken en Croute
VIP GUEST		Dessert : Lemon tart
		SPECIAL EVENT

Note * Mise en place hari ini mencapai target 40 menit, dg note cutleries yang belum seragam, polish goblet beberapa tidak bersih sehingga polish ulang.
* craft bingung saat serve ke guest utk menamatkan plating an sehingga menumpuk di section. & Tray arrangement yang terlalu lama.
* masih dibantu carrying plate. *

Prepared by

Acknowledged By

Yusuf



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DAILY PRACTICE LOG BOOK



Day / Date : Wednesday 19 November Manager/Supervisor Class : SFBMA
Shift : Night Craft Class : IFBMA

MANAGER /SUPERVISOR INCHARGE				
No	Name of manager	Position	Name Of supervisor	Responsibility
1	Vaenthus	MOD2		
2	Natasha Africana	FC		
3	Febriana Dwi Anya . A	Cashier		
4	Maria Ls Simawati	Bar		
5	Ahmad Pirdaus	MOD1		
6	Khanaya Syafitri	Stewarding.		
7				
8				
9				
10				

TRAINING		
THEME		REMARK

MENU		
MENU TYPE		
App : Cuttle fish Salad		M. Course : Chicken meatloaf / Chicken encrusted
Soup : Bouillabaisse		Dessert : Summer Yuzu lemon Tart.
VIP GUEST		SPECIAL EVENT

Note :-

- Mise and place masi lama
- lunda masi bingung Gsp
- Masi mangulang kesalahan yang sama helen
- Menu masi banyak yang kurang memahami, ama, lunda.

Prepared by

Acknowledged By

[Signature]
Yusuf