



BTP
Batam Tourism
Polytechnic

DAILY PRACTICE LOG BOOK



Day / Date : Monday 8/12/2025 Manager/Supervisor Class : SFBMA

Shift : Night Craft Class : IFBMA

MANAGER /SUPERVISOR INCHARGE

No	Name of manager	Position	Name Of supervisor	Responsibility
1	Valentina	MOD 1		
2	Winda Nuraini Bahri	MOD 2		
3	Annabella Catrine Kaula	FC		
4	Syumbah Rajjano	Cashier		
5	Febiana Dwi Anya A	Bar		
6	Khanaya Syarifitri	Stewarding		
7				
8				
9				
10				

TRAINING

THEME

REMARK

THEME	REMARK

MENU

MENU TYPE

App : Fattoush Salad

Soup : Classic Minesirone

VIP GUEST

M. Course : Mini Beef Koftah/Chicken Meatball

Dessert : Pumpkin Spice Cake with creamchee

SPECIAL EVENT

Note

- Craft yang hadir ini sedikit, sehingga Mosen Place hanya di atas 1 jam.
- Sangat lambat, dan masih kebingungan untuk jobdesk masing-masing, Segera tolong di push untuk mengetahui kemampuan ~~maka~~ mereka di akhir Semester ini, sehingga jadi bahan briefing, mereka belum layak sebagai Senior Waiter di Semester depan, dan memotivasi untuk di minggu ini ~~untuk~~ mereka layak untuk di Semester depan.

- Untuk Operational resto, sudah sesuai GSP (waiter incharge, imel, Azmi, Kristin, Hean, Viola)

Prepared by

Acknowledged By

Valentina



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DAILY PRACTICE LOG BOOK



Day / Date : Senin / 08/12/2025

Manager/Supervisor Class : G Fbpb

Shift : Afternoon

Craft Class : 1 Fbpa

MANAGER /SUPERVISOR INCHARGE

No	Name of manager	Position	Name Of supervisor	Responsibility
1	Ram / Putri	MOD		
2	Risku / Febrri	BAR		
3	Shafa / Rafik	MARKETING		
4	Riky / Cempaka	FOOD CHECKER		
5	BAGUS	STEWARDESS		
6	DAYAT / MONA	PERSONAL		
7	Dona / Riki A	CASHIER		
8				
9				
10				

TRAINING

THEME

Fine dining

REMARK

MENU

MENU TYPE

App : Fattoush salad

Soup : Minestrone

M. Course : Beef kofta / chicken meatball

Dessert : Pumpkin spice cake

VIP GUEST

SPECIAL EVENT

Note -

- Atss mise place target 40, misea service target 33-minit
- open resto 4.00. orderan masuk 16.15 close sam 17.01
- mise Takut Set-up cutleries

Prepared by

Acknowledged By



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DAILY PRACTICE LOG BOOK



Day / Date : monday , december 8 Manager/Supervisor Class : 5Pbpa
Shift : morning Craft Class : 1fbpa

MANAGER /SUPERVISOR INCHARGE				
No	Name of manager	Position	Name Of supervisor	Responsibility
1	Welly, Adrian	Mod 1/2		
2	Aisah, dimas, Ringga	Bar		
3	fendy, chintya	marketing		
4	Nisa, dewi, marikus	food checker		
5	mayang, eric	stewarding		
6	Piwa, Riki	Personal		
7	Daniel, chealsy	Cashier		
8				
9				
10				

TRAINING		
THEME		REMARK
fine dining		

MENU		
MENU TYPE		
App : fattoush Salad		M. Course : mini beef hoftay/chicken meatball
Soup : minestrone		Dessert : pumpkin Cake
VIP GUEST		SPECIAL EVENT

Note knowledge
- ~~kelebihan~~ kelebihan best part of meat
- mise en place 44min 15. detik
- misal banyak yang kotor dan banyak
- banyak yang berburuk dan banyak
Setelah masak banyak yang kurang-murong
kurang terhid 17 cup
pada saat penyajian waiter must banyak yg
split
dina pada saat operasional masak banyak yang kurang dan juga gubrap menu 1 Craft kurangi dulu yang di bar

Prepared by

Welly
Nawa

Acknowledged By

Yusuf