



BTP
Batam Tourism
Polytechnic

DAILY PRACTICE LOG BOOK



Day / Date :

Manager/Supervisor Class :

Shift :

Craft Class :

MANAGER /SUPERVISOR INCHARGE

No	Name of manager	Position	Name Of supervisor	Responsibility
1	Annabella catrine Kanao	Mod 1		
2	Maria lis Sisiliawati	Mod 2		
3	Khangya Safitri	Cashier		
4	Syuartha Rastana	FC		
5	Winda Nuraini Bahri	Bar Manager		
6	Hadi kurniawan	Stewarding		
7	Ahmad Grebus	Personal		
8				
9				
10				

TRAINING

THEME

Japanese Week

REMARK

MENU

MENU TYPE

App : Cawankawui

Soup : Nikajaga

VIP GUEST

M. Course

: Pan seared salmon and chicken

Dessert

: Japan cake roll

SPECIAL EVENT

Note

- Mise en place sudah waktu 40 menit
- GSP operasional sudah ada peningkatan signifikan
- Altkude gelek
- Tio merokok saat teman-temannya closingan.

Prepared by

Annabella Catrine Kanao

Acknowledged By



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DAILY PRACTICE LOG BOOK



Day / Date : 25 November 2025

Manager/Supervisor Class : SF6Pb

Shift : Morning

Craft Class : IF6Pb

MANAGER /SUPERVISOR INCHARGE

No	Name of manager	Position	Name Of supervisor	Responsibility
1	Upsika, Piki, ananta	Mod 1 dan 2		
2	Rafiq, dona, shafa	Rafiq, dona, shafa Bar		
3	Rifky, mona	Marketing		
4	Febri, putri	Food chacker		
5	dayat	Stewarding		
6	Cempaka, Rani	Personai		
7	bagus, Riska	Cashier		
8				
9				
10				

TRAINING

THEME		REMARK
Fine dining	—	—

MENU

MENU TYPE		
App : shifake chawanmushi		M. Course : salmon, chicken
Soup : Nikujaga		Dessert : chocolate Roll cake
VIP GUEST		SPECIAL EVENT

Note

1. Para kebanyakan menjawab ketika dikasi tau.
2. Mice an place 40 menit, sudah mulai improve
3. dina dini tidak hafal menu dan knowledge.
4. dina dini banyak berbohong.
5. VIO sudah mulai bagus

Preparedby


Upsika

Acknowledged By


Yusuf



BTP
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DAILY PRACTICE LOG BOOK



Day / Date : Tuesday 25 Nov 2025

Manager/Supervisor Class : Sfbpa

Shift : Afternoon

Craft Class : 1fbpa

MANAGER /SUPERVISOR INCHARGE				
No	Name of manager	Position	Name Of supervisor	Responsibility
1	Alisah	MOD 1		
2	Dewi	MOD 2		
3	Adnan, Marku, Riki	Bar		
4	Diva, Daniu	Marketing		
5	Enck, Ringga, Wully	Food checker		
6	Dimas, Ferdy	stewarding		
7	Adnan , Chialay	Personal		
8	Chintya, Nissa	cashier		
9				
10				

TRAINING		
THEME		REMARK
Fine Dining	Sauce	

MENU		
MENU TYPE		
App : Shittake chowannmushi		M. Course : Chicken ferrisaki, salad salmon
Soup : Mikojaga soup		Dessert : Dofima Lager cake
VIP GUEST		SPECIAL EVENT

Note

- * Mise en place : 40-50 detik (target 45 menit)
- * Gak datang : Ricardo (craft rumah bangir), Mayang (Tanpa Informasi)
- * Bar laku : 21 → untung : ~~302.200~~ 131.200
- * First co : 16.11, Last desert : 16:57 → Operasional : 46 menit
- * Laru belum balik dari toilet udah ray thankyou.
- * Gak tau ingredient soup
- * clearup Apdzer get paca round tray
- * Ngasih bill dan trn
- * Lupa bawa tray keatas
- * water goblet pecah 1

Prepared by

[Signature]

Aisah

Acknowledged By