



BTP
Batam Tourism
Polytechnic

DAILY PRACTICE LOG BOOK



Day / Date : Monday, 24, 11 - 2025

Manager/Supervisor Class : 5 FBMA

Shift : Night

Craft Class : 1FBMA

MANAGER /SUPERVISOR INCHARGE				
No	Name of manager	Position	Name Of supervisor	Responsibility
1	Annabella Cathrine Katard	MOD 1		
2	Maria Lis Sisiliawati	MOD 2		
3	Natasyah Afriana	Stewarding		
4	Steve Kevin	Cashier		
5	Ahmad Pirdaus	Food Checker		
6	Thomas Salim	Bar		
7	Febiola Dwi Arda, A	HR		
8				
9				
10				

TRAINING		
THEME		REMARK

MENU		
MENU TYPE		
App : Shitake Chawanmushi		M. Course : Pan Seared Salmon & Pan Seared Chicken Breast
Soup : Nikujaga Soup		Dessert : Dajima Roti cake
VIP GUEST		SPECIAL EVENT
chef hendra, pak arul, pak nabat		

Note

- Monday Syndrome
- Sudah ada kemajuan dalam GKP
- Beberapa masih ada yang tidak lancar knowledge
- Attitude kurang seram craft.
- Masih berantakan dalam tray arrangement.

Preparedby

Acknowledged By



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DAILY PRACTICE LOG BOOK



Day / Date : 24/November/2025

Manager/Supervisor Class : 5fbpc1

Shift : Afternoon

Craft Class : 1fbp9

MANAGER /SUPERVISOR INCHARGE				
No	Name of manager	Position	Name Of supervisor	Responsibility
1	Aisah	MOD 1		
2	Dewi	MOD 2		
3	Mayang, Markur, Riki	Bar		
4	Diva, Daniel	Marketing		
5	Erick, ringga, Welly	Food checker		
6	Dimas, Ferdy	stewarding		
7	Adrian, cheatsy	personal		
8	Chintya, Nisa	Kasir		
9				
10				

TRAINING		
THEME		REMARK
Fine Dining	Fish (knowledge)	

MENU		
MENU TYPE		
App : chawanmushi		M. Course : Chicken breast, seared salmon
Soup : Nikujaga		Dessert : Bofima & layer cake
VIP GUEST		SPECIAL EVENT
Tomu chef catmel (3 orang)		

Note :

- * Mise en place 45 menit (tepat waktu)
- * Craft tidak hadir (Ricardo → rumah banfir), menu masuk semua
- * Serve bread masih ada yang clockwise
- * clear up par apperizer ada yang gak disusun di tray-nya
- * Ada yang lupa passing lewah soup tapi udah di "plate enjoy"
- * Request dari dosen lain agar maksi untuk gerak me tamu vip ke salmon, padahal udah di bagikan porsinya
- * masih ada yang gak reset angkot plate

Prepared by

Nur aisah

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DAILY PRACTICE LOG BOOK



Day / Date : 24, November 2025

Manager/Supervisor Class : 5 Fbpb

Shift : Morning

Craft Class : 1 Fbpa

MANAGER /SUPERVISOR INCHARGE

No	Name of manager	Position	Name Of supervisor	Responsibility
1	Yesika Agustina	Mod 1		
2	Riki ananta	Mod 2		
3	Rafiq	Bar		
4	dona, shafa	Bar		
5	stafar Bagus, Riska	Cashier		
6	Riky	Marketing		
7	Mom	Marketing		
8	Feby, putri	Food chacker		
9	dayat	stewarding		
10	Cempaka, pari	personal		

TRAINING

THEME		REMARK
Fine dining	Fish	Done

MENU

MENU TYPE		
App : Shiitake chawanmushi		M. Course : salmon & chicken
Soup : Nikudaga soup		Dessert : Mojima roll cake
VIP GUEST		SPECIAL EVENT

Note

1. Mice an place 50 menit.
2. gerak sudah mulai cepat dan kompak.
3. dina & dini tidak hafal menu, grooming tidak bagus, belum bisa Clear up.
4. operasionai masih banyak bertanya hal² yg tidak patut dipertanyakan.
5. ada beberapa yg sudah bisa menghandle complain.

Preparedby

Acknowledged By


Yesika.

