

DOKUMEN PERENCANAAN PEMBELAJARAN PRAKTIK DOSEN INDUSTRI
PROGRAM STUDI MANAJEMEN KULINER
SEMESTER GANJIL 2024 / 2025

Program Studi	Manajemen Kuliner
Institusi	Politeknik Pariwisata Batam
Tahun Akademik	Ganjil 2024–2025

Nama Dosen Industri	Chef Marini, S.Tr.Par
Asal Industri	Executive Chef – Monaria Bakery Group batam
Bidang Keahlian	Pastry Production, Menu Development, Kitchen & Pastry Operation
Mata Kuliah Praktik	Pengelolaan Roti dan Kue

Nama Dosen Industri	Chef Ayu Brillyanti Napitupulu, S.Tr.Par
Asal Industri	Executive Chef – Half Tea Spoon - Jills OAT Batam
Bidang Keahlian	Pastry Production, Menu Development, Pastry Operation
Mata Kuliah Praktik	Operasional Tata Boga - Pastry

Nama Dosen Industri	Chef Ahdi Afrizal
Asal Industri	Pastry Chef – Asialink Hotel Batam
Bidang Keahlian	Pastry Production, Menu Development, Pastry Operation
Mata Kuliah Praktik	Pengelolaan Roti dan Kue

Nama Dosen Industri	Chef Sukana Wicaksana
Asal Industri	Executive Chef – Asialink Hotel Batam
Bidang Keahlian	Culinary Production, Menu Development, Kitchen Operation
Mata Kuliah Praktik	Operasional Tata Boga - Culinary

Nama Dosen Industri	Chef Dinar Kardiansyah
Asal Industri	Junior Sous Chef – Marriott Hotel Harbour Bay Batam
Bidang Keahlian	Culinary Production, Menu Development, Kitchen Operation
Mata Kuliah Praktik	Operasional Tata Boga - Culinary

Nama Dosen Industri	Chef Stanley Adi Rusli
Asal Industri	Bali Culinary Professionals
Bidang Keahlian	Culinary Production, Menu Development, Kitchen Operation
Mata Kuliah Praktik	Perencanaan dan Desain Menu

JADWAL PERENCANAAN PEMBELAJARAN PRAKTIK DOSEN INDUSTRI
PROGRAM STUDI MANAJEMEN KULINER
SEMESTER GANJIL 2024 / 2025

NO	TANGGAL	DOSEN INDUSTRI	SEM INCHARGE	MATERI	OUTPUT
1	Monday, September 23, 2024	Chef Ayu Brillyanti N.	I (Satu)	Basic Pastry & Bakery	Basic French Cookies
2	7-8 Oktober 2024	Chef Ayu Brillyanti N.	I (Satu)	Basic Pastry & Bakery	Basic Based Cake
3	15-18 Oktober 2024	Chef Marini	I (Satu)	Basic Pastry & Bakery	Basic Dessert Sauces
4	28-29 Oktober 2024	Chef Marini	I (Satu)	Basic Pastry & Bakery	Basic Bread
5	28-29 Oktober 2024	Chef Ayu Brillyanti N.	I (Satu)	Basic Pastry & Bakery	Basic Bread
6	11-12 November 2024	Chef Marini	I (Satu)	Basic Pastry & Bakery	Traditinal Indonesian Kue
7	Monday, November 11, 2024	Chef Ayu Brillyanti N.	I (Satu)	Basic Pastry & Bakery	Traditinal Indonesian Kue
8	Tuesday, November 12, 2024	Chef Ahdi Afrizal	I (Satu)	Basic Pastry & Bakery	Traditinal Indonesian Kue
9	Wednesday, November 13, 2024	Chef Sukana Wicaksana	V (Lima)	Table D'Hote	Western Cuisine
10	Thursday, November 14, 2024	Chef Dinar Kardiansyah	V (Lima)	Table D'Hote	Western Cuisine
11	25-26 November 2024	Chef Marini	I (Satu)	Basic Pastry & Bakery	Bao & Oriental Kue
12	25-26 November 2025	Chef Ayu Brillyanti N.	I (Satu)	Basic Pastry & Bakery	Bao & Oriental Kue
13	09-10 Desember 2024	Chef Marini	I (Satu)	Basic Pastry & Bakery	Muffin, Brownies, Etc
14	09-10 Desember 2024	Chef Ayu Brillyanti N.	I (Satu)	Basic Pastry & Bakery	Muffin, Brownies, Etc
15	09-12 Desember 2024	Chef Stanley Adi Rusli	V (Lima)	Table D'Hote	Balinese Cuisine
16	13 Desember 2024	Chef Marini	I (Satu)	Basic Pastry & Bakery	English Breakfast Item

DOKUMEN PERENCANAAN PEMBELAJARAN PRAKTIK DOSEN INDUSTRI
PROGRAM STUDI MANAJEMEN KULINER
SEMESTER GENAP 2024 / 2025

Program Studi	Manajemen Kuliner
Institusi	Politeknik Pariwisata Batam
Tahun Akademik	Genap 2024–2025

Nama Dosen Industri	Chef Marini, S.Tr.Par
Asal Industri	Executive Chef – Monaria Bakery Group batam
Bidang Keahlian	Pastry Production, Menu Development, Kitchen & Pastry Operation
Mata Kuliah Praktik	Seni Kuliner

Nama Dosen Industri	Chef Ayu Brillyanti Napitupulu, S.Tr.Par
Asal Industri	Executive Chef – Half Tea Spoon - Jills OAT Batam
Bidang Keahlian	Pastry Production, Menu Development, Pastry Operation
Mata Kuliah Praktik	Pengelolaan Roti dan Kue

Nama Dosen Industri	Chef Ahdi Afrizal
Asal Industri	Pastry Chef – Asialink Hotel Batam
Bidang Keahlian	Pastry Production, Menu Development, Pastry Operation
Mata Kuliah Praktik	Pengelolaan Roti dan Kue

Nama Dosen Industri	Chef Arko Iskandar
Asal Industri	Pastry Chef – Marriott Hotel Harbour Bay Batam
Bidang Keahlian	Pastry Production, Menu Development, Pastry Operation
Mata Kuliah Praktik	Seni Kuliner

Nama Dosen Industri	Chef Dimas Pratama
Asal Industri	Demi Chef – Marriott Hotel Harbour Bay Batam
Bidang Keahlian	Culinary Production, Menu Development, Culinary Operation
Mata Kuliah Praktik	Operasional Tata Boga - Culinary

Nama Dosen Industri	Chef Dea Trisna Aditya
Asal Industri	Commis Chef – Marriott Hotel Harbour Bay Batam
Bidang Keahlian	Pastry Production, Menu Development, Pastry Operation
Mata Kuliah Praktik	Operasional Tata Boga - Pastry

JADWAL PERENCANAAN PEMBELAJARAN PRAKTIK DOSEN INDUSTRI
PROGRAM STUDI MANAJEMEN KULINER
SEMESTER GENAP 2024 / 2025

NO	TANGGAL	DOSEN INDUSTRI	SEM INCHARGE	MATERI	OUTPUT
1	18-19 Februari 2025	Chef Dea Trisna Aditya	VI (Enam)	Viennoiserie	Classic & Modern Viennoiserie
2	19-20 Februari 2025	Chef Ayu Brillyanti N.	VI (Enam)	Sourdough Bread	Artisan Sourdough Bread
3	14-15 April 2025	Chef Dimas Pratama	VI (Enam)	Lamian Noodles	Authentic Lamian Noodles
4	16-17 April 2025	Chef Ayu Brillyanti N.	VI (Enam)	Sourdough Bread	Artisan Sourdough Bread
5	28-29 April 2025	Chef Arko Iskandar	VI (Enam)	Entremet	Modern Entremet Cake
6	Wednesday, April 30, 2025	Chef Marini	VI (Enam)	Jelly Art	Pudding Jelly Art
7	2-3 Juni 2025	Chef Marini	VI (Enam)	Cake Decoration	Animation Cake
8	16-17 Juni 2025	Chef Arko Iskandar	VI (Enam)	Chocolate	Chocolate Modelling
9	18 Juni 2025	Chef Ahdi Afrizal	VI (Enam)	Petit Four	Modern Petit Four