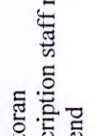
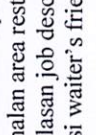
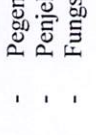

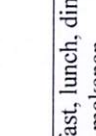
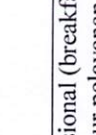
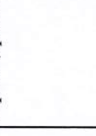





No. Dokumen : S2.001.018.2011
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TAHUN AKADEMIK: 2022/2023 - GENAP
PROGRAM STUDI: ST / PENGELOLAAN PERHOTELAN / REGULER

Mata Kuliah : 18D2A045P - Operasional Restoran (P)
SKS : 2
Kelas : D31-
Dosen : DR. CHANDRA HIDAYAT

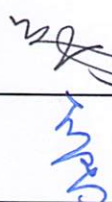
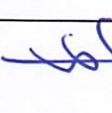

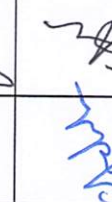
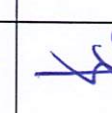

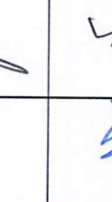
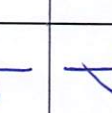

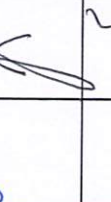
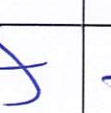
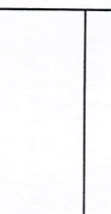
Hari : SELASA
Jam : 08:00 - 12:00
Ruang : RESA
NIDN : 0302058401

PERTEMUAN KE	S A P	MATERI YANG DIBERIKAN	KETERANGAN KHUSUS MAHASISWA	TANDA TANGAN / TANGGAL			CATATAN KA. PRODI
				DOSEN	KETUA KELAS	KA. PRODI	
1	Peraturan praktek 1 semester	<ul style="list-style-type: none"> - Tata tertib kelas praktek - Pegenalan area restoran - Penjelasan job description staff restoran - Fungsi waiter's friend 	JUMLAH MHS / 15 HADIR: 14 SAKIT: 1 IJIN: 1 LAINZ: 1				
2	Klasifikasi peralatan restoran	<ul style="list-style-type: none"> - Pengenalan peralatan restoran (chinaware, glassware, silverware) - Cara membersihkan peralatan restoran - Cara membawa dan memegang peralatan restoran 	JUMLAH MHS / 15 HADIR: 13 SAKIT: 1 IJIN: 1 LAINZ: 1				
3	Praktek operasional (breakfast, lunch, dinner), folding napkin, prosedur pelayanan makanan	<ul style="list-style-type: none"> - Pembelajaran folding napkin (3 jenis) - Tata cara menata meja (table set up) - Prosedur pelayanan makanan (breakfast sequence) 	JUMLAH MHS / 15 HADIR: 15 SAKIT: 1 IJIN: 1 LAINZ: 1				
4	Praktek operasional (breakfast, lunch, dinner), folding napkin, prosedur pelayanan makanan	<ul style="list-style-type: none"> - Pembelajaran folding napkin (3 jenis) - Tata cara menata meja (table set up) - Prosedur pelayanan makanan (breakfast sequence) 	JUMLAH MHS / 15 HADIR: 15 SAKIT: 1 IJIN: 1 LAINZ: 1				

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TAHUN AKADEMIK: 2022/2023 - GENAP
PROGRAM STUDI: ST / PENGELOLAAN PERHOTELAN / REGULER

Mata Kuliah : 18D2A045P - Operasional Restoran (P)
SKS : 2
Hari : SELASA
Kelas : D31
Jam : 08:00 - 12:00
Dosen : DR. CHANDRA HIDAYAT
Ruang : RESA
NIDN : 0302058401

PERTEMUAN KE	S A P	MATERI YANG DIBERIKAN	KETERANGAN MAHASISWA	TANDA TANGAN / TANGGAL			CATATAN KA. PRODI
				DOSEN	KETUA KELAS	KA. PRODI	
5	Praktek operasional (breakfast, lunch, dinner), folding napkin, prosedur pelayanan makanan	<ul style="list-style-type: none"> - Pembelajaran folding napkin (3 jenis) - Tata cara menata meja (table set up) - Prosedur pelayanan makanan (lunch sequence) 	JUMLAH MHS / 15 HADIR: 15 SAKIT: - IJIN: - LAIN2: -				
6	Praktek operasional (breakfast, lunch, dinner), folding napkin, prosedur pelayanan makanan	<ul style="list-style-type: none"> - Pembelajaran folding napkin (3 jenis) - Tata cara menata meja (table set up) - Prosedur pelayanan makanan (lunch sequence) 	JUMLAH MHS / 15 HADIR: 15 SAKIT: - IJIN: - LAIN2: -				
7	Review dan evaluasi	- Review dan evaluasi materi week 2 - 7	JUMLAH MHS / 15 HADIR: 15 SAKIT: - IJIN: - LAIN2: -				
8	UJIAN TENGAH SEMESTER (UTS)	UTS	JUMLAH MHS / 15 HADIR: 15 SAKIT: - IJIN: - LAIN2: -				

FORMULIR


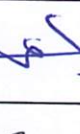
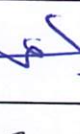
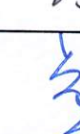


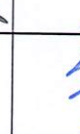
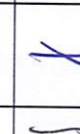
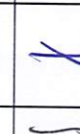
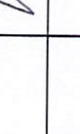
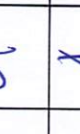
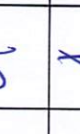
BERITA ACARA PERKULIAHAN

No. Dokumen : S2.001.018.2011
 Edisi : 01
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 Berlaku Efektif : 19 September 2011
 Halaman : 3 dari 4

TAHUN AKADEMIK: 2022/2023 - GENAP
 PROGRAM STUDI: STr / PENGELOLAAN PERHOTELAN / REGULER

Mata Kuliah : 18D2A045P - Operasional Restoran (P)
 SKS : 2
 Kelas : D31-
 Dosen : DR. CHANDRA HIDAYAT

Hari : SELASA
 Jam : 08:00 - 12:00
 Ruang : RESA
 NIDN : 0302058401

PERTEMUAN KE	S A P	MATERI YANG DIBERIKAN	KETERANGAN KHUSUS MAHASISWA	TANDA TANGAN / TANGGAL			CATATAN KA. PRODI
				DOSEN	KETUA KELAS	KA. PRODI	
9	Praktek operasional (breakfast, lunch, dinner), folding napkin, prosedur pelayanan makanan	<ul style="list-style-type: none"> - Pembelajaran folding napkin (3 jenis) - Tata cara menata meja (table set up) - Prosedur pelayanan makanan (dinner sequence) 	JUMLAH MHS / 15 HADIR: 15 SAKIT: - IJIN: - LAINZ: -				
10	Praktek operasional (breakfast, lunch, dinner), folding napkin, prosedur pelayanan makanan	<ul style="list-style-type: none"> - Pembelajaran folding napkin (3 jenis) - Tata cara menata meja (table set up) - Prosedur pelayanan makanan (dinner sequence) 	JUMLAH MHS / 15 HADIR: 15 SAKIT: - IJIN: - LAINZ: -				
11	Praktek operasional (breakfast, lunch, dinner), bar operasional	<ul style="list-style-type: none"> - Pengenalan bar area - Pengenalan peralatan bar - Bar operasional 	JUMLAH MHS / 15 HADIR: 15 SAKIT: - IJIN: - LAINZ: -				
12	Praktek operasional (breakfast, lunch, dinner), bar operasional	<ul style="list-style-type: none"> - Pengenalan bar area - Pengenalan peralatan bar - Bar operasional - Teknik meracik minuman 	JUMLAH MHS / 15 HADIR: 15 SAKIT: - IJIN: - LAINZ: -				



FORMULIR

BERITA ACARA PERKULIAHAN

No. Dokumen : S2.001.018.2011
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 Revisi :
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TAHUN AKADEMIK: 2022/2023 - GENAP
 PROGRAM STUDI: STR / PENGELOLAAN PERHOTELAN / REGULER

Mata Kuliah : 18DZA045P - Operasional Restoran (P)
 SKS : 2
 Kelas : D31
 Dosen : DR. CHANDRA HIDAYAT

Hari : SELASA
 Jam : 08:00 - 12:00
 Ruang : RESA
 NIDN : 0302058401

PERTEMUAN KE	S A P	MATERI YANG DIBERIKAN	KETERANGAN MAHASISWA	TANDA TANGAN / TANGGAL			CATATAN KA. PRODI
				DOSEN	KETUA KELAS	KA. PRODI	
13	Praktek operasional (breakfast, lunch, dinner), pengoperasionalan coffee machine	<ul style="list-style-type: none"> - Teknik pembuatan espresso - Jenis minuman coffee - Tahapan penyajian minuman coffee 	JUMLAH MHS / 15 HADIR: 15 SAKIT: - IJIN: - LAIN2: -	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	
14	Praktek operasional (breakfast, lunch, dinner), pengoperasionalan coffee machine	<ul style="list-style-type: none"> - Teknik pembuatan espresso - Jenis minuman coffee - Tahapan penyajian minuman coffee 	JUMLAH MHS / 15 HADIR: 15 SAKIT: - IJIN: - LAIN2: -	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	
15	Praktek operasional (breakfast, lunch, dinner)	- Review dan evaluasi materi week 9 - 15	JUMLAH MHS / 15 HADIR: 15 SAKIT: - IJIN: - LAIN2: -	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	
16	UJIAN AKHIR SEMESTER (UAS)	UAS	JUMLAH MHS / 15 HADIR: 15 SAKIT: - IJIN: - LAIN2: -	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	

KEHADIRAN MAHASISWA

PROGRAM STUDI: STR / HTL / REG	KEHADIRAN DOSEN: 14	TAHUN AKADEMIK: 2023/2024 - GASAL
MATA KULIAH: 21D2A046P - Operasional Restoran (P)	SKS: 2	RUANG: RESA
DOSEN: Dr CANDRA HIDAYAT, SST., M.Par	KELAS: D32	HARI / JAM: SELASA / 08:00 - 12:00

NO	NIM	NAMA LENGKA	PERTEMUAN KE																H	A	I	S	TTL	% HDR	BLH UAS		
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16									
1	2241010131	JESSICA CARM	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
2	2241010132	MUHAMAD RIZ	A	A	H	H	H	H	H	M	H	H	H	H	H	H	F	12	2			14	85.71	✓			
3	2241010140	SYAHRUL SALA	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
4	2241010141	NAYLA AISHA I	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
5	2241010143	DARLYSS EZRA	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
6	2241010145	SITI KAYLA NC	H	I	H	H	H	H	H	M	H	H	H	H	H	H	F	13		1		14	92.86	✓			
7	2241010148	CAROLINE HEL	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
8	2241010151	AFNI ADISTI PI	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
9	2241010152	ALESSANDRO	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
10	2241010154	MARIAH NOVI	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
11	2241010157	BRYAN HANDI	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
12	2241010158	SAMANTHA AU	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
13	2241010159	DEWANTY NAT	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
14	2241010160	JULIETA RAHN	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
15	2241010163	R PILAR NOTO	H	H	H	H	H	H	H	M	H	H	H	H	H	H	F	14				14	100.00	✓			
TOTAL			H	14	13	15	15	15	15		15	15	15	15	15	15											
			A	1	1																						
			I		1																						
			S																								

KABAG. ADM. AKADEMIK



GATOT HARRY SUZANTO, S.Kom, MM. MBA

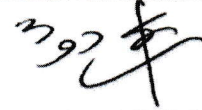
DOSEN PENGAMPU MATA KULIAH



Dr CANDRA HIDAYAT, SST., M.Par

JAKARTA, 15 FEBRUARI 2024

KA. DEPARTEMEN PENGELOLAAN PERHOTELAN



ROBIATUL ADAWIYAH, M.Par

NILAI SEMESTER MAHASISWA

TAHUN AKADEMIK: 2023/2024 - GASAL	PROGRAM STUDI: STR / HTL / REG
MATA KULIAH: 21D2A046P - Operasional Restoran (P)	SKS: 2 RUANG: RESA
DOSEN: Dr CANDRA HIDAYAT, SST., M.Par	KELAS: D32 HARI / JAM: SELASA / 08:00 - 12:00

NO	NIM	NAMA LENGKAP	NILAI			NILAI TOTAL	NILAI AKHIR	BOBOT	CATATAN NILAI	KETERANGAN NILAI E
			TGS	UTS	UAS					
1	2241010131	JESSICA CARMELIA	86.00	85.00	93.00	89.20	A	4.00		
2	2241010132	MUHAMAD RIZKI RAMADHAN	82.00	80.00	90.00	85.40	A	4.00		
3	2241010140	SYAHRUL SALMAN PIDO	79.00	78.00	86.00	82.20	A	4.00		
4	2241010141	NAYLA AISHA FADHLIE	82.00	85.00	90.00	86.90	A	4.00		
5	2241010143	DARLYSS EZRA CHRISTLY	86.00	87.00	93.00	89.80	A	4.00		
6	2241010145	SITI KAYLA NOORSHADRINA	80.00	85.00	88.00	85.50	A	4.00		
7	2241010148	CAROLINE HELENA	83.00	85.00	90.00	87.10	A	4.00		
8	2241010151	AFNI ADISTI PUTRI	83.00	83.00	90.00	86.50	A	4.00		
9	2241010152	ALESSANDRO TRENATA	82.00	80.00	89.00	84.90	A	4.00		
10	2241010154	MARIAH NOVIYANTI	83.00	82.00	89.00	85.70	A	4.00		
11	2241010157	BRYAN HANDI GUNAWAN	78.00	79.00	80.00	79.30	A-	3.70		
12	2241010158	SAMANTHA AURELIA	84.00	84.00	90.00	87.00	A	4.00		
13	2241010159	DEWANTY NATHALIE ANDERSEN	83.00	84.00	90.00	86.80	A	4.00		
14	2241010160	JULIETA RAHMAPUTRI HENDRAWAN	84.00	84.00	91.00	87.50	A	4.00		
15	2241010163	R PILAR NOTODIHARDJO	85.00	85.00	92.00	88.50	A	4.00		

JUMLAH NILAI: A = 14, A- = 1

KETERANGAN: UT = TDK IKUT UTS, UA = TDK IKUT UAS, RN = RAPAT NILAI

JAKARTA, 14 FEBRUARI 2024
DOSEN



Dr CANDRA HIDAYAT, SST., M.Par