

**INTERNSHIP PROGRAM IN FOOD PRODUCTION
DEPARTMENT AT HOTEL NOVOTEL TANGERANG**



UMN
UNIVERSITAS
MULTIMEDIA
NUSANTARA

INTERNSHIP REPORT

Submitted as one of the requirements for obtaining an Associate
Diplomain Tourism (A.Md. Par)

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**HOTEL OPERATIONS PROGRAM
FACULTY OF BUSINESS
UNIVERSITAS MULTIMEDIA NUSANTARA
TANGERANG**

2023/2024

NON - PLAGIARISM DECLARATION FORM

Hereby, I:

Name : Afiyah Hanan Fadhillah

Student ID : 00000062942

Program : Hotel Operations

Internship report with title of:

Internship Program in Food Production Division at Hotel Indonesia Novotel Tangerang is my own work not plagiarized from scientific words written by others, and all sources both quoted and referred to have been correctly stated and listed in the bibliography.

If in the future it is proven that fraud / irregularities are found, both in the implementation of the internship reports and in the writing of the internship report, I am willing to accept the consequences of being declared NOT PASSED for the Final Assignment that I have taken.

Tangerang, 16 January 2024

*materai 10.000,00



(Afiyah Hanan Fadhillah)

ABSTRAK

Tujuan utama dari magang ini adalah agar penulis dapat menggali lebih banyak potensi dan keterampilan selama magang. Magang ini juga memberikan gambaran kepada mahasiswa seperti apa realita bekerja di industri perhotelan. Selama program berlangsung penulis ditempatkan di bagian produksi makanan, dimana penulis ditugaskan untuk menyiapkan sarapan dan memasak menu sarapan di Premier Lounge. Penulis melakukan kegiatan secara langsung ditempat dengan masa magang selama 6 bulan. Dengan kesempatan yang diberikan selama 6 bulan penulis dapat melengkapi persyaratan kurikulum dan mendapatkan banyak pengalaman serta penanaman pada skill. Dengan dilakukannya industrial placement ini penulis dapat memenuhi persyaratan yang ada.

Kata Kunci: Magang, Industri Perhotelan Food Product

ABSTRACT

The main aim of this internship is for writers to explore more potential and skills during the training. This internship also gives students an idea of the reality of working in the hotel industry. During the program, the author was placed in the food production section, where the author was assigned to prepare breakfast and cook the breakfast menu at the Premier Lounge. The author carries out activities directly on the spot with an internship period of 6 months. With the opportunity given for six months, the author can complete the curriculum requirements and gain a lot of experience and additional skills. The author can fulfill the existing conditions by carrying out this industrial placement.

Keywords: *Internship, Hotel Industry, Food Production*

CONSENT PAGE

Internship report with title of
**“INTERNSHIP PROGRAM IN FOOD PRODUCTION DEPARTMENT AT
HOTEL NOVOTEL TANGERANG”**

By:

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Student ID : 00000062942

Program : Hotel Operations

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Has been tested on Wednesday, 3 January 2024 from

11.30 to 12.00 WIB, and was stated

PASSED

With the order of examiners as follows:

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PREFACE

Gratitude for the blessings and grace to God Almighty, for the completion of this internship report with the title: "Internship Program in Food Production Department at Hotel Novotel Tangerang" is done to fulfill one of the requirements for obtaining the Diploma degree in the field of Hotel Operations Program at the Faculty of Business at Universitas Multimedia Nusantara. I realize that without the assistance and guidance from various parties, from the lecture period to the preparation of this Internship report, it would have been very difficult. for me to complete it. Therefore, I express my gratitude to:

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2. Dr. Florentina Kurniasari T., S.Sos., M.B.A. as the Dean of the Faculty
3. Universitas Multimedia Nusantara.
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6. To my supervisors at Hot Kitchen, Chef Salehin and Chef Teguh Pribadi.
7. My parents, friends, and family have provided material and moral support, enabling the writer to complete this Internship report.

May this Internship report be beneficial, both as a source of information and inspiration for readers.

Tangerang, 10 January 2024



(Afiyah Hanan Fadhilah)

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