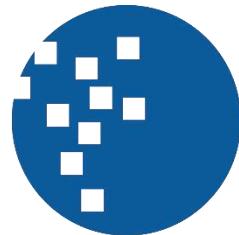


**INTERNSHIP PROGRAM
IN FOOD AND BEVERAGE PRODUCT DEPARTMENT
AT HOTEL TENTREM YOGYAKARTA**



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MBKM REPORT

**FIRA SEFIRNA ANANDA
00000077869**

**HOTEL OPERATION STUDY PROGRAM
FACULTY OF BUSINESS
UNIVERSITAS MULTIMEDIA NUSANTARA
TANGERANG
2024/2025**

**INTERNSHIP PROGRAM
IN FOOD AND BEVERAGE PRODUCT DEPARTMENT
AT HOTEL TENTREM YOGYAKARTA**



MBKM REPORT

Proposed to Fulfill the MBKM Course

FIRA SEFIRNA ANANDA
00000077869

HOTEL OPERATION STUDY PROGRAM
FACULTY OF BUSINESS
UNIVERSITAS MULTIMEDIA NUSANTARA
TANGERANG
2024/2025

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Full Name : Fira Sefirna Ananda
Student ID : 00000077869
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II

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Fira Sefirna Ananda, Universitas Multimedia Nusantara

CONSENT PAGE

The internship report titled:

“INTERNSHIP PROGRAM IN FOOD AND BEVERAGE PRODUCT

DEPARTMENT AT HOTEL TENTREM YOGYAKARTA”

By

Full Name : Fira Sefirna Ananda

Student ID : 00000077869

Study Program : Hotel Operation

Faculty : Business

Has been approved to be submitted to
Internship Examination Session Universitas Multimedia Nusantara

Tangerang, 5th January 2025

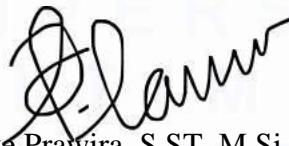
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III

Internship Program in Food and Beverage Product Department at Hotel Tentrem Yogyakarta,
Fira Sefirna Ananda, Universitas Multimedia Nusantara

ENDORSEMENT PAGE

The internship report titled:

“INTERNSHIP PROGRAM IN FOOD AND BEVERAGE PRODUCT DEPARTMENT AT HOTEL TENTREM YOGYAKARTA”

By

Full Name : Fira Sefirna Ananda
Student ID : 00000077869
Study Program : Hotel Operation
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IV

Internship Program in Food and Beverage Product Department at Hotel Tentrem Yogyakarta,
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APPROVAL OF PUBLICATION

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Faculty : Business
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Solely state that I fully grant Universitas Multimedia Nusantara to publish my work at the Knowledge Center repository system, so that it can be accessed by the Academics/Public. I also declare that there is no confidential information presented in my paper, and would never revoke this grant for any reason.

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V

Internship Program in Food and Beverage Product Department at Hotel Tentrem Yogyakarta,
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PREFACE

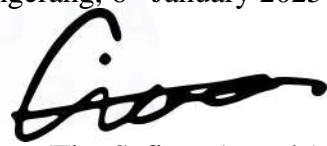
As the result of the gratitude in finishing the Internship Report by the title: "Internship Program in Food and Beverage Product Department at Hotel Tentrem Yogyakarta", has been very honoured by this MBKM Internship Program to enhance the hard skill and soft skill in hotel industry, by expecting to give inspirational insight for the next intern students of hotel operation study program.

I would like to thank

1. Dr. Ir. Andrey Andoko, M.Sc. as the Rector of Universitas Multimedia Nusantara.
2. Dr. Florentina Kurniasari T., S.Sos, M.B.A., as the Dean of the Faculty of Universitas Multimedia Nusantara.
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6. To all staff in Hotel Tentrem Yogyakarta who provides growth neighbor to learn and study in a working life of hotel industry.
7. My family who has provided material and moral support, so that I can complete this thesis.

Hopefully this report contributes as a source of information and inspiration for others.

Tangerang, 6th January 2025



(Fira Sefirna Ananda)

**INTERNSHIP PROGRAM
IN FOOD AND BEVERAGE PRODUCT DEPARTMENT
AT HOTEL TENTREM YOGYAKARTA**

(Fira Sefirna Ananda)

ABSTRAK

Industri perhotelan menghadapi tantangan untuk mendapatkan tamu baru dan mempertahankan tamu yang loyal, terutama setelah Covid-19 dengan melakukan manajemen kualitas layanan. Industri perhotelan harus fleksibel dan sesuai dengan tujuan pemulihian untuk meningkatkan kinerja industri di masa depan. Dalam hal ini, Hotel Tentrem Yogyakarta membuat para rekanan dan peserta pelatihan mereka menjadi berkembang dan tumbuh melalui kemampuan beradaptasi dan keberlanjutan inovasi industri perhotelan di industri perhotelan. Rekomendasi ini menjadi berguna bagi mahasiswa tahun pertama di Program Studi Hotel Operation Universitas Multimedia Nusantara untuk memilih tempat magang berdasarkan tempat yang akan dipilih untuk program magang mereka. Hal ini penting bagi mahasiswa untuk mendapatkan wawasan dan gambaran baru mengenai jalur karir yang dapat mereka rancang.

Kata kunci: Industri Perhotelan, Hotel Tentrem Yogyakarta, Program Magang

INTERNSHIP PROGRAM

IN FOOD AND BEVERAGE PRODUCT DEPARTMENT

AT HOTEL TENTREM YOGYAKARTA

(Fira Sefirna Ananda)

ABSTRACT

Hotel industry is facing a challenge in gaining new customers and maintaining loyal customers, especially after Covid-19 by making service quality management. Hotel industry needs to be flexible and compatible with the goals of restitution to increase the performance of the industry in the future. In this case, Hotel Tentrem Yogyakarta makes their associates and trainees become developed and growing through adaptability and sustainability of the hotel industry's innovation in the hospitality industry. This recommendation becomes useful for junior year students in the Hotel Operation Program in Universitas Multimedia Nusantara to choose their internship path based on the place to choose for their internship program. It is important for university students to gain new insight and overview regarding the career path the students may design.

Keywords: Hotel Industry, Hotel Tentrem Yogyakarta, Internship Program

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