

**INTERNSHIP PROGRAM IN FOOD PRODUCTION
DEPARTMENT AT HOTEL TENTREM YOGYAKARTA**



INTERNSHIP REPORT

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**HOTEL OPERATIONS STUDY PROGRAM
FACULTY OF BUSINESS
UNIVERSITAS MULTIMEDIA NUSANTARA
TANGERANG
2025**

**INTERNSHIP PROGRAM IN FOOD PRODUCTION
DEPARTMENT AT HOTEL TENTREM YOGYAKARTA**



INTERNSHIP REPORT

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

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HOTEL OPERATIONS STUDY PROGRAM

FACULTY OF BUSINESS

UNIVERSITAS MULTIMEDIA NUSANTARA

TANGERANG

2025

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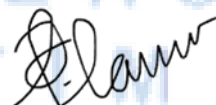
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PREFACE

Praise to God Almighty that I finally completed the internship report with the titled “INTERNSHIP PROGRAM IN FOOD PRODUCTION DEPARTMENT AT HOTEL TENTREM YOGYAKARTA”. This report was made as part of the requirement for completing my internship program and contained the description of the hotel, the experience, the insights and knowledge I gained during my internship for six months. I am grateful for the guidance of many people during this journey. Thus, 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 Business in Universitas Multimedia Nusantara.
3. Mr. Oqke Prawira, S. ST, M.Si.Par CHE, as the Head of the Hotel Operations Study Program and as the advisor who has provided guidance, direction, and motivation for the completion of this report.
4. Chef Philip Walasary as the Executive Chef of Hotel Tentrem Jogjakarta.
5. Chef Afifuddin as the Executive Sous Chef of Hotel Tentrem Jogjakarta.
6. Mrs. Lenny Fadillah as a Training Manager of Hotel Tentrem Jogjakarta.
7. All staff at Hotel Tentrem Jogjakarta.
8. My family and friends who has provided moral support.

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

Yogyakarta, 19 December 2024



(Nino Pramudya Ryantara)

INTERNSHIP PROGRAM IN FB PRODUCT DEPARTMENT AT THE HOTEL TENTREM YOGYAKARTA

Nino Pramudya Ryantara

ABSTRAK

Laporan ini membahas pengalaman magang di bagian Food Production Hotel Tentrem Yogyakarta yang berlangsung selama enam bulan. Magang ini bertujuan untuk memberikan pemahaman langsung mengenai operasional dapur hotel bintang lima dari sudut pandang trainee, mulai dari persiapan bahan baku, proses memasak, hingga penyajian makanan sesuai standar internasional. Selama magang, penulis terlibat dalam berbagai aktivitas, termasuk persiapan mise en place, pengolahan hidangan utama, pembuatan makanan penutup, serta pemeliharaan kebersihandapur. Penulis juga berkesempatan untuk bekerja dalam tim, memahami manajemen waktu, dan mengikuti prosedur keamanan pangan (HACCP). Pengalaman ini memberikan wawasan mendalam tentang tantangan dan dinamika kerja di industri perhotelan, khususnya dalam memenuhi ekspektasi tamu terhadap kualitas makanan. Penulis juga belajar mengembangkan kreativitas dalam memasak bahan makanan dan menghadapi tekanan kerja dalam lingkungan yang serba cepat. Hasil dari magang ini menunjukkan pentingnya kerja sama tim, komunikasi efektif, dan sikap profesional untuk mendukung keberhasilan operasional dapur hotel. Diharapkan, pengalaman ini dapat menjadi bekal berharga dalam pengembangan karier di bidang kuliner dan perhotelan.

Kata kunci: *Hotel Tentrem Yogyakarta, HACCP, Magang, Hotel, Memasak*

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INTERNSHIP PROGRAM IN FB PRODUCT DEPARTMENT AT THE HOTEL TENTREM YOGYAKARTA

Nino Pramudya Ryantara

ABSTRACT

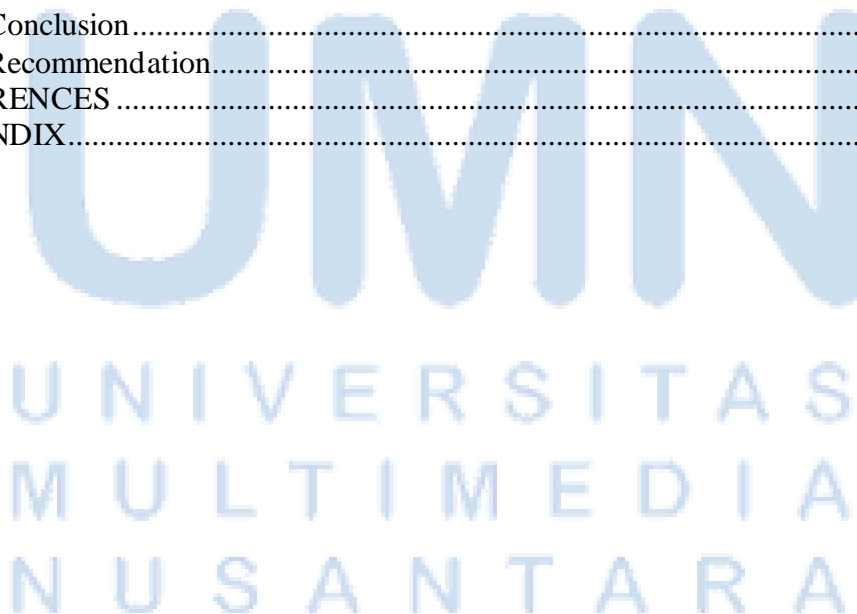
This report discusses the internship experience in the Food Production section of the Tentrem Hotel Yogyakarta which lasted for six months. This internship aims to provide a direct understanding of five-star hotel kitchen operations from the trainee point of view, starting from raw material preparation, cooking processes, to serving food according to international standards. During the internship, the writer was involved in various activities, including preparing mise en place, processing main dishes, making desserts, and maintaining kitchen cleanliness. The writer also had the opportunity to work in a cross-division team, understand time management, and follow food safety procedures (HACCP). This experience provides in-depth insight into the challenges and dynamics of working in the hotel industry, especially in meeting guest expectations regarding food quality. The writer also learned to develop creativity in produce the ingredients and dealing with work pressure in a fast-paced environment. The results of this internship demonstrate the importance of teamwork, effective communication, and a professional attitude to support the success of hotel kitchen operations. It is hoped that this experience can be a valuable provision in developing a career in the culinary and hospitality fields.

Keywords: *Hotel Tentrem Yogyakarta, HACCP, Internship, Hotel, Cooking*



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