

**INTERNSHIP PROGRAM IN FOOD PRODUCTION
DEPARTMENT AT THE LANGHAM JAKARTA**



UMN

UNIVERSITAS
MULTIMEDIA
NUSANTARA

INTERNSHIP REPORT

IGNATIUS LAI

00000070048

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

**INTERNSHIP PROGRAM IN FOOD PRODUCTION
DEPARTMENT AT THE LANGHAM JAKARTA**



INTERNSHIP REPORT

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

IGNATIUS LAI

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

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Student ID : **00000070048**

Study Program : Hotel Operation

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INTERNSHIP PROGRAM IN FOOD PRODUCTION DEPARTMENT AT THE LANGHAM JAKARTA

By

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Study Program : Hotel Operations
Faculty : Business

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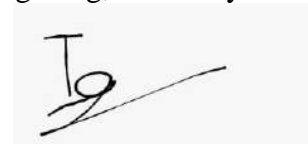
PREFACE

This report reflects my experiences and learnings during my internship, offering insights into the tasks, challenges, and skills developed throughout the process. I am grateful for the opportunity to be part of this organization and would like to extend my sincere thanks to my mentors and colleagues for their guidance, support, and encouragement. Their expertise and feedback have been invaluable in shaping my professional growth. This experience has been a significant step in my career, and I look forward to applying these lessons in the future.

I would also like to extend my sincerest thanks to:

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.
3. Mr. Oqke Prawira, S. ST, M.Si.Par, the Head of the Study Program of Universitas Multimedia Nusantara.
4. Ms. Adestya Ayu Armielia, S.ST, M.Si.Par, as the Advisor who has provided guidance, direction, and motivation for the completion of this report.
5. To all my colleague at The Langham Jakarta that has helped and taught the writer during the intership program.
6. My family who has provided material and moral support, so that I can complete this report.

Tangerang, 3 January 2025



(Ignatius Lai)

Internship Program Report in Food Production Department at The Langham Jakarta

Ignatius Lai

ABSTRAK

Di dalam laporan ini merupakan hasil dari program magang yang telah dilaksanakan oleh mahasiswa Hotel Operation dari Universitas Multimedia Nusantara. Tujuan dari program magang ini adalah untuk memberikan pengalaman praktis kepada mahasiswa dalam lingkungan kerja sebenarnya di industri perhotelan. Di dalam laporan ini, terdapat penjelasan mendetail mengenai prosedur dan proses yang terjadi selama masa magang, mulai dari tahap persiapan hingga evaluasi akhir. Selain itu, laporan ini juga memberikan informasi yang kaya tentang tempat-tempat magang yang tersedia bagi mahasiswa Hotel Operations di universitas tersebut, termasuk kerjasama dengan berbagai hotel ternama di sekitar wilayah tersebut. Program magang ini memberikan kesempatan bagi mahasiswa untuk terlibat langsung dalam berbagai kegiatan operasional hotel, seperti layanan pelanggan, manajemen kamar, manajemen fasilitas dan juga dapat membuat mahasiswa mendapatkan pengalaman langsung dari hotel tersebut. Dengan demikian, mahasiswa dapat mengembangkan keterampilan praktis mereka serta memperdalam pemahaman mereka tentang industri perhotelan secara menyeluruh. Selain itu, program ini juga memberikan kesempatan bagi mahasiswa untuk membangun jaringan profesional yang berharga dengan praktisi industri yang berpengalaman. Hotel yang digunakan untuk program ini adalah Hotel Langham Jakarta, departemen yang di ambil ialah di dalam departemen food production.

Kata kunci: Program magang, Food Production, Hotel Langham Jakarta

Internship Program Report in Food Production Department at The Langham Jakarta

Ignatius Lai

ABSTRACT (English)

This report is the result of an internship program that has been implemented by Hotel Operation students from Multimedia Nusantara University. The purpose of this internship program is to provide practical experience to students in a real work environment in the hospitality industry. This report contains a detailed explanation of the procedures and processes that occur during the internship period, from the preparation stage to the final evaluation. In addition, this report also provides rich information about internship places available for Hotel Operations students at the university, including collaboration with various well-known hotels around the area. This internship program provides an opportunity for students to be directly involved in various hotel operational activities, such as customer service, room management, facility management and can also provide students with direct experience from the hotel. Thus, students can develop their practical skills and deepen their understanding of the hospitality industry as a whole. In addition, this program also provides an opportunity for students to build valuable professional networks with experienced industry practitioners. The hotel used for this program is the Langham Hotel Jakarta, the department taken is in the food production department

Keywords: Internships Program, Food Production, Hotel Langham Jakarta

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