

**INTERNSHIP PROGRAM IN FOOD PRODUCTION**

**DEPARTMENT JHL HOTEL INDONESIA**



**INTERNSHIP REPORT**



**SAMUEL WIJAYA**

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**HOTEL OPERATIONS PROGRAM**

**FACULTY OF BUSINESS**

**UNIVERSITAS MULTIMEDIA NUSANTARA TANGERANG**

**2025**

**INTERNSHIP PROGRAM IN FOOD PRODUCTION**

**DEPARTMENT JHL HOTEL INDONESIA**



**INTERNSHIP REPORT**

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

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MULTIMEDIA  
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**HOTEL OPERATIONS PROGRAM**

**FACULTY OF BUSINESS**

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**2025**

## NON – PLAGIARISM DECLARATION FORM

Hearby, I;

Full Name : Samuel Wijaya

Student ID : 00000075646

Study Program : Hotel Operations

Internship report with title of:

Internship Program in Food Production at JHL Hotel Indonesia is my own work not plagiarism from scientific works written by other people, 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 report 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.

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Tangerang, 4 Januari 2025

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Samuel Wijaya

## CONSENT PAGE

Internship report with title of:

**“INTERNSHIP PROGRAM IN FOOD PRODUCTION DEPARTMENT JHL  
HOTEL INDONESIA”**

By

Full Name : Samuel Wijaya

Student ID : 00000075646

Study Program : Hotel Operations

Faculty : Business

Has been approved to be submitted to

Internship Examination Session Universitas Multimedia Nusantara.

Tangerang, 4 January 2024

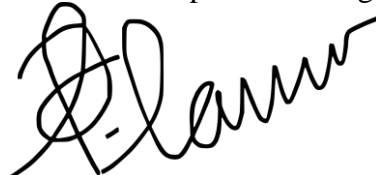
Advisor,



U M N  
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Tri Ananti Listiana SSI., MM  
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Head of Hotel Operations Program



Oqke Prawira, S.ST, M.Si.Par.,CHE  
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## VALIDATION PAGE

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**“INTERNSHIP PROGRAM IN FOOD PRODUCTION DEPARTMENT JHL  
HOTEL INDONESIA”**

By

Full Name : Samuel Wijaya  
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Study Program : Hotel Operations  
Faculty : Business

Has been tested on Monday, 13 January 2025  
From 15.00-16.00 and was stated.

PASSED

With the following composition of examiners

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## APPROVAL OF PUBLICATION

I hereby,

Full Name : Samuel Wijaya  
Student ID : 00000075646  
Study Program : Hotel Operations  
Faculty : Business  
Type of Work : Internship Report

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.

Tangerang, 4 Januari 2025`

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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 JHL HOTEL Indonesia” is done to fulfil 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 of Universitas Multimedia Nusantara.
3. Mr, Oqke Prawira, SST.Par, M.Si.Par.,CHE. as the Head of Hotel Operations Program, Universitas Multimedia Nusantara.
4. Mrs. Tri Ananti Listiana S.SI., MM as my advisor who has spent a lot of time to provide guidance, direction, and motivation to complete this report.
5. To my supervisor at JHL Solitaire, Chef Sumadi and Chef Fariz.
6. To all of staff at JHL Solitaire that giving me advice and teach me during internship.
7. My family who has provided material and moral support, so that I can complete this report.

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

Tangerang, 25 March 2024

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Samuel Wijaya

## **INTERNSHIP PROGRAM IN FOOD PRODUCTION DEPARTMENT JHL HOTEL INDONESIA**

Samuel Wijaya

### **ABSTRAK**

Laporan magang yang dibuat berdasarkan pengalaman bekerja magang oleh penulis selama enam bulan di hotel JHL Solitaire pada bagian dapur. Hotel JHL Solitaire adalah hotel bintang lima yang berlokasi di Gading Serpong Tangerang. Pada laporan yang dibuat ini berisi dari informasi mengenai alasan, tujuan dan proses penulis melakukan magang. Penulis juga menambahkan sejarah, fasilitas dan organisasi hotel. Penulis bekerja di bagian butcher dan memiliki beberapa tanggung jawab dan peran yang cukup penting di departemen tersebut. Selama melakukan program ini, penulis juga mendapati beberapa tantangan yang harus dihadapi dan berbagai cara penyelesaiannya. Penulis harap laporan ini dapat menjadi bahan bacaan yang membantu para adik kelas untuk mempersiapkan diri lebih baik dalam program kegiatan magangnya, terutama saat ditempatkan di bagian dapur.

**Kata kunci:** Magang , JHL Solitaire, hotel, Tangerang, produksi makanan

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Samuel Wijaya

### ***ABSTRACT (English)***

*This internship report made based on the writer's internship experience for six months at the JHL Solitaire hotel in the kitchen section. Hotel JHL Solitaire is a five star hotel, located in Gading Serpong Tangerang. This report contains information about the reasons, goals and processes of the writer doing the internship. The writer also adds the history, facilities and organization of the hotel. The writer works in the butcher section and has several responsibilities and quite important roles in the department. During this program, the writer also found several challenges that must be faced and various ways to solve them. The writer hopes that this report can be a reading material that helps juniors to prepare themselves better in their internship program, especially when placed in the kitchen section.*

**Keywords:** *Internship , JHL Solitaire, hotel, Tangerang, food production*



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