

**INTERNSHIP PROGRAM IN FOOD PRODUCTION
DEPARTMENT AT AYANA RESORT BALI**



UMN
UNIVERSITAS
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INTERNSHIP REPORT

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**HOTEL OPERATIONS PROGRAM
FACULTY OF BUSINESS
UNIVERSITAS MULTIMEDIA NUSANTARA
TANGERANG
2025/2026**

**INTERNSHIP PROGRAM IN FOOD PRODUCTION
DEPARTMENT AT AYANA RESORT BALI**



INTERNSHIP REPORT

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

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**HOTEL OPERATIONS PROGRAM
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TANGERANG
2025/2025**

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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 AYANA Resort Bali” 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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6. To all the staff at Anarasa Restaurant that has teached me and guide me during internship
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, 6 Januari 2026



(Kenneth Kim)

INTERNSHIP PROGRAM IN FOOD PRODUCTION DIVISION AT AYANA RESORT BALI

Kenneth Kim

ABSTRAK

Laporan ini menggambarkan pengalaman magang penulis di AYANA Resort Bali, khususnya di Departemen Produksi Makanan dan Minuman (Food and Beverage Production) pada Banquet dan Sami-Sami Restaurant. Magang ini merupakan bagian dari kewajiban akademik dalam program studi Hotel Operation di Universitas Multimedia Nusantara, yang bertujuan memberikan pengalaman kerja langsung di lingkungan hotel bintang lima. Selama periode magang, penulis ditempatkan di beberapa bagian dapur seperti hot kitchen, cold kitchen, dan preparation. Setiap bagian memberikan pemahaman mendalam mengenai alur kerja dapur profesional serta standar yang diterapkan di industri perhotelan. Penulis berhasil mengembangkan keterampilan penting, termasuk dalam menyiapkan bahan makanan, teknik memasak, manajemen waktu, kerja sama tim, serta menjaga kebersihan dan sanitasi sesuai prosedur yang berlaku. Sami-Sami Restaurant sebagai restoran utama hotel menyajikan masakan Italian cuisine dengan konsep dapur terbuka, menciptakan suasana belajar yang dinamis dan interaktif bagi mahasiswa magang. Interaksi langsung dengan chef dan staf dapur profesional turut memperkaya pengalaman serta menambah wawasan penulis mengenai dunia kuliner hotel berbintang. Laporan ini diharapkan dapat menjadi sumber informasi yang berguna bagi mahasiswa lain yang tertarik untuk memahami lebih dalam tentang bidang produksi makanan dan minuman di industri perhotelan mewah.

Kata kunci: *Magang, AYANA Resort Bali, Banquet & Sami-Sami Restaurant, Produksi Makanan dan Minuman, Industri Perhotelan.*

INTERNSHIP PROGRAM IN FOOD PRODUCTION DIVISION AT AYANA RESORT BALI

Kenneth Kim

ABSTRACT

This report describes the author's internship experience at AYANA Resort Bali, specifically in the Food and Beverage Production Department at the Banquet and Sami-Sami Restaurant. This internship was part of the academic requirements of the Hotel Operation study program at Universitas Multimedia Nusantara, aimed at providing students with direct work experience in a five-star hotel environment. During the internship period, the author was assigned to several kitchen sections, such as the hot kitchen, cold kitchen, and preparation area. Each section provided an in-depth understanding of the workflow in a professional kitchen as well as the standards applied in the hospitality industry. The author successfully developed important skills, including food preparation, cooking techniques, time management, teamwork, and maintaining cleanliness and sanitation in accordance with established procedures. Sami-Sami Restaurant, as the main restaurant of the hotel, serves Italian cuisine with an open-kitchen concept, creating a dynamic and interactive learning atmosphere for internship students. Direct interaction with professional chefs and kitchen staff further enriched the experience and broadened the author's insight into the culinary world of a luxury hotel. This report is expected to be a useful source of information for other students who are interested in gaining a deeper understanding of the food and beverage production field in the luxury hospitality industry.

Keywords: *Internship, AYANA Resort Bali, Banquet & Sami-Sami Restaurant, Food and Beverage Production, Hospitality Industry.*

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