

**INTERNSHIP PROGRAM IN FOOD
PRODUCTION DEPARTMENT AT
MÖVENPICK RESORT JIMBARAN BALI**



UMN
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MULTIMEDIA
NUSANTARA

INTERNSHIP REPORT

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

**INTERNSHIP PROGRAM IN FOOD
PRODUCTION DEPARTMENT AT
MÖVENPICK RESORT JIMBARAN BALI**



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INTERNSHIP REPORT

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

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HOTEL OPERATIONS

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2025

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MÖVENPICK RESORT JIMBARAN BALI”**

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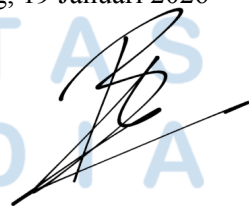
PREFACE

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 Mövenpick Resort & Spa Jimbaran 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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May this Internship report be beneficial, both as a source of information and inspiration for readers.

Tangerang, 19 Januari 2026



(Bryan Nicolas)

INTERNSHIP PROGRAM IN FOOD PRODUCTION DIVISION AT
MÖVENPICK RESORT JIMBARAN BALI

Bryan Nicolas

ABSTRAK

Laporan ini berisi pengalaman magang penulis di Mövenpick Resort & Spa Jimbaran Bali, khususnya di Departemen Produksi Makanan dan Minuman (Food and Beverage Production) pada Anarasa Restaurant. Magang ini merupakan bagian dari syarat akademik dalam program studi Hotel Operation di Universitas Multimedia Nusantara dan bertujuan untuk memberikan pengalaman kerja langsung di lingkungan hotel berbintang lima. Selama menjalani magang, penulis ditempatkan di beberapa bagian dapur seperti hot kitchen, cold kitchen, dan breakfast preparation, yang masing-masing memberikan pemahaman mendalam terhadap alur kerja dapur profesional dan standar industri. Dalam prosesnya, penulis mengembangkan keterampilan penting seperti persiapan bahan, teknik memasak, manajemen waktu, kerja sama tim, serta menjaga kebersihan dan sanitasi sesuai standar yang berlaku. Anarasa Restaurant sebagai restoran utama hotel menawarkan sajian Asia dan internasional dalam konsep dapur terbuka, sehingga memberikan ruang belajar yang interaktif dan nyata bagi mahasiswa magang. Interaksi langsung dengan chef dan staf dapur profesional memperkaya pengalaman belajar penulis selama masa pelatihan. Laporan ini diharapkan dapat menjadi referensi informatif bagi mahasiswa lain yang ingin memahami lebih jauh tentang dunia kerja di industri perhotelan, khususnya dalam bidang produksi makanan dan minuman di lingkungan hotel mewah bertaraf internasional.

Kata kunci: *Magang, Mövenpick Resort Jimbaran, Anarasa Restaurant, Produksi Makanan dan Minuman, Industri Perhotelan, Pengembangan Keterampilan Kuliner*

U N I V E R S I T A S
M U L T I M E D I A
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INTERNSHIP PROGRAM IN FOOD PRODUCTION DIVISION AT MÖVENPICK RESORT JIMBARAN BALI

Bryan Nicolas

ABSTRACT

This report presents the writer's internship experience at Mövenpick Resort & Spa Jimbaran Bali, specifically in the Food and Beverage Production Department at Anarasa Restaurant. The internship was part of the academic requirements for the Hotel Operation program at Universitas Multimedia Nusantara and aimed to provide hands-on exposure to a five-star hotel environment. Throughout the internship period, the writer was assigned to various kitchen sections, including the hot kitchen, cold kitchen, and breakfast preparation, each offering a deeper understanding of kitchen operations and professional culinary standards. During this time, the writer developed key skills in food preparation, cooking techniques, time management, teamwork, and maintaining hygiene and sanitation. Anarasa Restaurant, as the hotel's main dining venue, features an open-kitchen concept and serves Asian and international cuisine, creating an interactive and immersive learning space for interns. Direct collaboration with professional chefs and kitchen staff enriched the writer's practical knowledge and work ethic. This report is intended to serve as a helpful reference for future students seeking to understand the hospitality industry more deeply, particularly in food and beverage production within the context of an international luxury hotel setting.

Keywords: *Internship, Mövenpick Resort Jimbaran, Anarasa Restaurant, Food and Beverage Production, Hospitality Industry, Culinary Skills Developm*

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