

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



INTERNSHIP REPORT

Fellany Patricia

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

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



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INTERNSHIP REPORT

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

Fellany Patricia
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HOTEL OPERATIONS STUDY PROGRAM
FACULTY OF BUSINESS
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TANGERANG

2026

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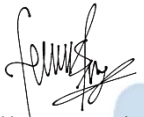
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PREFACE

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 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:

1. Dr. Ir. Andrey Andoko, M.Sc. as the Rector of Universitas Multimedia Nusantara.
2. Dr. Prio Utomo, S.T, MPC, as the Dean of the Business Faculty Universitas Multimedia Nusantara.
3. Mr. Oqke Prawira, SST.Par, M.Si.Par as the Head of the Study Program at Universitas Multimedia Nusantara.
4. Ms. Adestya Ayu Armielia, S.ST, M.Si.Par as the Advisor who has devoted a lot of time to provide guidance, direction, and motivation for the completion of this Internship report.
5. To my supervisors
6. To all the leader and staff at AYANA that has teached me and guide me during internship.
7. My parents, sister, friends, and family who 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.

Bali, 23 December 2025



Fellany Patricia

INTERNSHIP PROGRAM IN FOOD PRODUCTION DIVISION AT AYANA RESORT BALI

Fellany Patricia

ABSTRAK

Program magang merupakan kesempatan berharga bagi mahasiswa untuk memperoleh pengalaman langsung dan pemahaman yang lebih mendalam tentang industri perhotelan. Magang berfungsi sebagai jembatan antara pengetahuan akademis dan penerapannya di dunia kerja nyata, yang membantu mahasiswa dalam meningkatkan keterampilan praktis, etos kerja, serta wawasan terhadap industri. Program magang ini akan dilaksanakan selama enam bulan di AYANA Bali, dimulai pada tanggal 15 Juli 2025 hingga 14 Januari 2026, dengan penempatan di departemen kuliner. Tugas yang dijalankan meliputi membantu persiapan makanan, menjaga kebersihan dapur, serta mendukung operasional harian sesuai dengan standar hotel bintang lima. Selain menjalankan tugas operasional, peserta magang juga memperoleh pembelajaran non-teknis, seperti pengelolaan waktu yang baik, kemampuan dalam memecahkan masalah, serta kesiapan untuk bekerja secara efektif di bawah tekanan. Selama pelaksanaan magang, peserta juga mendapatkan pemahaman langsung mengenai alur kerja profesional di lingkungan dapur hotel berbintang lima. Pihak hotel juga memberikan dukungan yang optimal melalui penyelenggaraan pertemuan peserta magang bulanan yang informatif serta bermanfaat dalam meningkatkan wawasan. Secara keseluruhan, program magang ini menjadi langkah penting dalam pengembangan karier di industri perhotelan serta membekali mahasiswa dengan pengalaman bekerja yang relevan sebagai persiapan memasuki dunia profesional.

Kata kunci: program magang, AYANA Bali, departemen kuliner, pengembangan karier.

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INTERNSHIP PROGRAM IN FOOD PRODUCTION DIVISION AT AYANA RESORT BALI

Fellany Patricia

ABSTRACT

An internship program is a valuable opportunity for students to gain hands-on experience and a deeper understanding of the hospitality industry. It serves as a bridge between academic knowledge and its practical application in the professional workplace, helping students enhance their practical skills, strong work ethic, and industry insight. The internship was conducted over a six-month period at AYANA Bali, starting from July 15, 2025, to January 14, 2026, with placement in the Culinary department. The assigned tasks included assisting in food preparation, maintaining kitchen hygiene, and supporting daily kitchen operations in accordance with the five-star of hotel standards. In addition to carrying out operational duties, interns also gained non-technical skills such as effective time management, problem-solving abilities, and the capacity to work efficiently under pressure. Throughout the internship period, participants were given the opportunity to directly observe professional workflows within a five-star hotel kitchen environment. The hotel also provided strong support through the organization of informative monthly intern meetings that contributed to the enhancement of participants' knowledge and understanding. Overall, this internship program played an important role in career development within the hospitality industry and equipped students with relevant work experience as preparation for entering the professional workforce.

Keywords: Internship program, AYANA Bali, Culinary Department, career development.

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