

**INTERNSHIP PROGRAM IN FOOD PRODUCTION DEPARTMENT
AT THE WESTIN JAKARTA HOTEL**



INTERNSHIP REPORT

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

INTERNSHIP PROGRAM IN FOOD PRODUCTION DEPARTMENT

AT THE WESTIN JAKARTA HOTEL



INTERNSHIP REPORT

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

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HOTEL OPERATION PROGRAM

FACULTY OF BUSINESS

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TANGERANG 2025/2026

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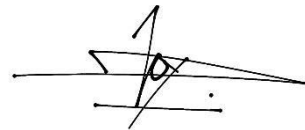
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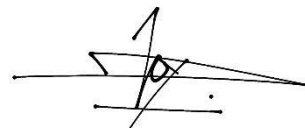
PREFACE

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 Hotel Indonesia Kempinski Jakarta” 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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3. Mr. Oqke Prawira, SST.Par, M.Si.Par, as the Head of the Study Program at Universitas Multimedia Nusantara.
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9. 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, 19 January 2026



(Vania Rizki Amelia)

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Vania Rizki Amelia

ABSTRAK

Magang adalah salah satu metode pembelajaran yang penting dalam pendidikan vokasi, terutama di bidang perhotelan. Laporan ini disusun untuk mencatat dan mengevaluasi kegiatan magang yang dilakukan di bagian Food Production, khususnya di area Western Cuisine, selama periode enam bulan. Tujuan dari kegiatan ini adalah untuk menerapkan teori dan keterampilan yang telah diperoleh selama perkuliahan ke dalam praktik langsung di dunia kerja. Isi laporan mencakup proses penempatan, tanggung jawab kerja sehari-hari, kerja sama antar-departemen, serta berbagai kendala yang dihadapi dan cara mengatasinya. Selain itu, laporan ini juga menyoroti bagaimana standar operasional dapur diterapkan secara konsisten dalam menjaga kualitas makanan dan efisiensi kerja. Pengalaman magang juga memberikan kesempatan untuk memahami budaya kerja profesional, meningkatkan kemampuan komunikasi, serta membangun sikap disiplin dan tanggung jawab. Dari pengalaman ini, dapat disimpulkan bahwa magang memberikan manfaat besar dalam mengasah keterampilan teknis dan non-teknis mahasiswa, serta memperluas wawasan mengenai industri perhotelan secara nyata. Laporan ini juga diharapkan bisa menjadi bahan acuan dan inspirasi bagi mahasiswa yang akan mengikuti program magang di kemudian hari.

Kata Kunci: *Magang, Perhotelan, Produksi Makanan, Masakan Barat, Operasi Dapur, Pengalaman Lapangan, Keterampilan Praktis, Pendidikan Kejuruan.*

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ABSTRACT

Internship is one of the important learning methods in vocational education, especially in the hospitality industry. This report is prepared to record and evaluate internship activities carried out in the Food Production section, especially in the Western Cuisine area, for a period of six months. The purpose of this activity is to apply the theories and skills that have been obtained during lectures into direct practice in the workplace. The contents of the report include the placement process, daily work responsibilities, inter-departmental cooperation, as well as various obstacles faced and how to overcome them. In addition, this report also highlights how kitchen operational standards are consistently applied in maintaining food quality and work efficiency. The internship experience also provides an opportunity to understand a professional work culture, improve communication skills, and build discipline and responsibility. From this experience, it can be concluded that internships provide great benefits in honing students' technical and non-technical skills, as well as broadening their insights into the hospitality industry in real terms. This report is also expected to be a reference and inspiration for students who will take part in internship programs in the future.

Keyword: Internship, Hospitality, Food Production, Western Cuisine, Kitchen Operations, Field Experience, Practical Skills, Vocational Education

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