

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



**INTERNSHIP REPORT**

**VANIA RIZKI AMELIA**

**00000102657**

**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.)

**VANIA RIZKI AMELIA**

**00000102657**

**HOTEL OPERATION PROGRAM**

**FACULTY OF BUSINESS**

**UNIVERSITAS MULTIMEDIA NUSANTARA**

**TANGERANG 2025/2026**

## NON-PLAGIARISM DECLARATION FORM

Hereby, I:

Name : Vania Rizki Amelia

Student ID : 00000102657

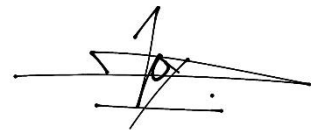
Program : Hotel Operations

Internship report with the title of:

Internship Program in Food Production Division at Hotel Indonesia Kempinski Jakarta is my work, not plagiarized from scientific works written by others, 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.

Tangerang, 19 January 2026



(Vania Rizki Amelia)

## CONSENT PAGE

Internship report with the title of

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

By:

Name : Vania Rizki Amelia  
Student ID : 00000102657  
Program : Hotel Operations  
Faculty : Business

Has been approved to be submitted to  
the Internship Examination Session at Universitas Multimedia Nusantara.

Tangerang, 19 January 2026

Advisor,



Tri Ananti Listiana, SSI, MM

(NIDN. 0324127604)

Head of Hotel Operations Program



Oqke Prawira, S.ST, M.Si.Par

(NIDN. 0428108007)

## VALIDATION PAGE

Internship report with title of  
Internship Program in Food Production at The Westin Hotel  
Jakarta

By:

Full Name : Vania Rizki Amelia  
Student ID : 00000102657  
Study Program : Hotel Operations  
Faculty : Business

Has been tested on Monday, 5 January 2026, from 10.00 to  
10.45, and was stated

PASSED

with the order of examiners as follows:

Advisor,



Tri Ananti Listiana, SSI, MM  
(NIDN. 0324127604)

Examiner,



R. A. Liska Bikardi, S. ST. Par MSMM  
(NIK. L01001)

Head of Hotel Operations Program,



**Oqke Prawira, S. ST, M.Si.Par**  
(NIDN. 0428108007)

## APPROVAL OF PUBLICATION

I hereby,

Full Name : Vania Rizki Amelia

Student ID : 00000102657

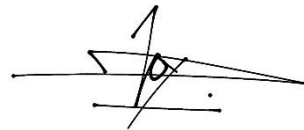
Study Program : Hotel Operations

Faculty : Business

Type of Work : Internship Report

I hereby grant Universitas Multimedia Nusantara the right to publish my work in the Knowledge Center repository system, allowing it to be accessed by academics and the public. I also declare that no confidential information is presented in my paper, and I will not revoke this grant for any reason.

Tangerang, 19 January 2026

A handwritten signature in black ink, consisting of a stylized 'V' and 'R' followed by a horizontal line and a dot.

(Vania Rizki Amelia)

## 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:

1. Dr. Ir. Andrey Andoko, as the Rector of Universitas Multimedia Nusantara.
2. Dr. Prio Utomo, S.T., MPC, as the Dean of the Faculty of 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. Tri Ananti Listiana, SSI, MM. As the Advisor who has devoted a lot of time to providing guidance, direction, and motivation for the completion of this Internship report.
5. To my supervisors at Seasonal Tastes Restaurant, (Rangga Dwiputra)
6. To all the staff at Seasonal Taste who have taught me and guided me, especially Chef Arzamy and Chef Calvin, during the internship.
7. To Marsella Gunawan, who has encouraged me, never tired, and always been patient with me every day.
8. To Lee Jenio (NCT), who has accompanied my days and cheered me up when I was feeling down.
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)

INTERNSHIP PROGRAM IN FOOD PRODUCTION DEPARTMENT AT THE WESTIN  
JAKARTA HOTEL

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.*



INTERNSHIP PROGRAM IN FOOD PRODUCTION DEPARTMENT AT THE WESTIN  
JAKARTA HOTEL

Vania Rizki Amelia

***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

## TABLE OF CONTENTS

<b>TITLE PAGE .....</b>	<b>i</b>
<b>NON-PLAGIARISM DECLARATION FORM .....</b>	<b>ii</b>
<b>CONSENT PAGE .....</b>	<b>iii</b>
<b>PREFACE.....</b>	<b>vi</b>
<b>ABSTRAK .....</b>	<b>vii</b>
<b>ABSTRACT .....</b>	<b>viii</b>
<b>TABLE OF CONTENTS .....</b>	<b>ix</b>
<b>LIST OF FIGURES .....</b>	<b>x</b>
<b>LIST OF TABLES .....</b>	<b>xi</b>
<b>CHAPTER I .....</b>	<b>1</b>
<b>INTRODUCTION.....</b>	<b>1</b>
1.1 Background .....	1
1.2 Purpose.....	3
1.3 Period and Procedures .....	4
<b>CHAPTER II.....</b>	<b>7</b>
<b>GENERAL DESCRIPTION .....</b>	<b>7</b>
2.1.1 History.....	7
2.1.2 Facilities .....	8
2.2 Organizational Structure .....	16
<b>CHAPTER III .....</b>	<b>19</b>
<b>TRAINEE PERFORMANCE.....</b>	<b>19</b>
3.1 Placement and Coordination.....	19
3.2 Job Description.....	20
3.3 Problem and Solution .....	22
<b>CHAPTER IV.....</b>	<b>24</b>
<b>CONCLUSION AND RECOMMENDATION .....</b>	<b>24</b>
4.1 Conclusion .....	24
4.2 Recommendation.....	25
<b>REFERENCES.....</b>	<b>30</b>

## LIST OF FIGURES

<b>Figure 2.1</b> Westin Room, King .....	7
<b>Figure 2.2</b> Westin Room, Twin.....	7
<b>Figure 2.3</b> Premium Room, King.....	8
<b>Figure 2.4</b> Premium Room, Twin .....	8
<b>Figure 2.5</b> Renewal Room, King .....	8
<b>Figure 2.6</b> Executive Suite .....	9
<b>Figure 2.7</b> Westin Suite.....	9
<b>Figure 2.8</b> Presidential Suite .....	9
<b>Figure 2.9</b> Seasonal Tastes.....	10
<b>Figure 2.10</b> Henshin.....	10
<b>Figure 2.11</b> Daily Treats .....	10
<b>Figure 2.12</b> Bar Area.....	11
<b>Figure 2.13</b> Westin Workout.....	11
<b>Figure 2.14</b> Heavenly Spa.....	11
<b>Figure 2.15</b> Indoor Pool .....	12
<b>Figure 2.16</b> Java Ballroom .....	12
<b>Figure 2.17</b> Wayra.....	12
<b>Figure 2.18</b> Retreat Lounge .....	12
<b>Figure 2.19</b> Additional Function Room .....	13
<b>Figure 2.20</b> The Office .....	13
<b>Figure 2.21</b> Tangent .....	13
<b>Figure 2.22</b> The Westin Hotel Jakarta, Organizational Structure .....	16
<b>Figure 2.23</b> The Westin Hotel Jakarta, Kitchen Organizational Structure .....	17

## LIST OF TABLES

<b>Table 2.1</b> Room Types .....	7
<b>Table 2.2</b> Restaurant.....	9
<b>Table 2.3</b> Fitness and Wellness .....	11
<b>Table 2.4</b> Meeting and Events.....	12
<b>Table 3.1</b> Period of Internship.....	18
<b>Table 3.2</b> Job Description of Each Section .....	19
<b>Table 3.3</b> General Job Description.....	20

## **LIST OF APPENDIX**

MBKM-01 Cover Letter MBKM Internship Track 1 .....	27
MBKM-02 MBKM Internship Track 1 Card.....	28
MBKM-03 Daily Task – Internship Track 1 .....	28
MBKM-04 REPORT VERIFICATION .....	136
TURNITIN RESULT.....	136