

ABSTRACT

Kitchen department is one department in the hotel, was responsible as a provider of food for the guests. In this department there are student interns as in other departments, but at the Hilton Bandung no work restrictions for student internships. Limitations of this work that makes wawaasan and experience of student internships less in the can to the fullest, it is because the lack of freedom to manage raw foods become ready to serve and also student internships at the Hilton Hotel Bandung can not apply the knowledge that can match work competency standards national Indonesia (SKKNI). The method is a qualitative descriptive writers do the authors collected data collection techniques by observation, interviews, and literature. Results of research and interviews conducted by the two speakers, namely mentor students internships and division employees kitchen shows that the job description in the kitchen department Hilton Bandung was done properly, but in the implementation of the work plan in each outlet there are some that are not carried out as a job description and also the implementation of the National Competence Indonesia (SKKNI) that do not correspond to the job description student intern in the kitchen Hilton Bandung. Supposedly students who intern can apply technical capabilities overall operating from preparing materials and tools that will be in use, manage raw food materials be ready to be served with the cooking techniques and how the presentation of the food was, to the mastery of technical and operational Catering overall expected internship students able to compete in the industrialized world after completing education.

Keywords: trainee, job descriptions, Hotel Hilton Bandung