**DAFTAR ISI**

COVER ...........................................................................................................................i

LEMBAR PENGESAHAN ........................................................................................... ii

RINGKASAN ………………...…………………………………………………...…..iv

KATA PENGANTAR .....................................................................................................v

DAFTAR ISI…………………………………………………………………………....vi

DAFTAR GAMBAR ......................................................................................................vii

DAFTAR TABEL............................................................................................................viii

DAFTAR LAMPIRAN .................................................................................................. ix

BAB I PENDAHULUAN ............................................................................................. 1

* 1. Latar Belakang ......................................................................................................... 1

1.2 Tujuan ....................................................................................................................... 2

1.3 Manfaat ……………………………………………………………………………. 2

1.4 Tempat & Waktu magang…………………………………………………………..3

BAB II HASIL DAN PEMBAHASAN............................................ …………………..4

2.1 Gambaran umum .......................................................................................................4

a. Sejarah Aerofood ACS ...................................................................................5

b. Informasi dan Lokasi Aerofood ACS Surabaya…………………………......7

c. Struktur Organisasi Bagian Produksi……………………………………...…8

d. Diagram Alur *In-flight Catering*………………………………………...…..11

2.2 Hasil Magang…………………………………………………………………..…...17

a. Departemen *Hot Kitchen…………………………………………………………..*17

b. Departemen *Bakery & Pastry Kitchen*……………………………………....22

c. Keseluruhan Pembelajaran selama Magang………………………………....25

2.3 Hygiene dan Sanitasi…………………………………………………………….….29

BAB III KESIMPULAN DAN SARAN......................................................................... 43

3.1 Kesimpulan .............................................................................................................. 43

3.2 Saran ..........................................................................................................................44

LAMPIRAN ....................................................................................................................46

DAFTAR PUSTAKA...................................................................................................... 47