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| C:\Users\AHMADYHANIF\Downloads\Canada\481454_10200477966804168_911668448_n.jpgAHMADY HANIFahmadyhanif@yahoo.co.idMobile Phone Indonesia: +6282299589945 ( WA )Saudi Mobile Phone: +966564713958 (Call / WA )Nationality: IndonesianGender: MaleLocation: Indonesia**EDUCATION****1998 – 2001** **Akademi Pariwisata Medan, Indonesia** **Medan Tourism Academy, Diploma III in Food Production****1995 – 1998** **SMU Harapan Medan, Indonesia****Senior High School****1992 – 1995** **SMP Harapan Medan, Indonesia****Junior High School**ADDRESS:Current Address:Jl. H.Muchtar Raya Gg.Sawo Kavling Kreo Permai,Blok C,No.65, Rt.04/Rw.10, Kelurahan Kreo, Kecamatan Larangan, Kota Tangerang, Prop.Banten, 15156Address according to Indonesian Identity Card: Jl.Swadarma IV No.12J RT/RW 05/08,Ulujami,  Pesanggrahan, Jakarta- Selatan,12250, Indonesia PERSONAL DETAILSHeight: 170 cmWeight: 98Civil Status: MarriedDate of birth : January 24, 1980Birth Place:Medan,IndonesiaPassport No: X968498 Valid Until: Februari 25 , 2025Languages: IndonesianLanguages: EnglishNational Insurance Number UK: SG 30 58 95 D |  |

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| POSITION APPLIED FOR: |

**CAREER OBJECTIVE** Working in hot and cold kitchen.Highly organized, dedicated with a positive attitude, Work well under pressure, attention to detail, out standing ability in communicate and respect with clients, colleagues and all level of management. Act independently to improve and increase skill and knowledge.Demonstrates an awareness of personal strengths and areas for professional improvement. Performs all technical or procedural requirements of the job and willing to learn from others.- Thorough knowledge of menu planning and food presentation.- Thorough knowledge of food safety, sanitation and maintenance.- Able to prioritize, organize, delegate and follow-through on work assignments.- Able to direct performance of kitchen staff.- Able to motivate and maintain a cohesive team.- Able to promote positive work relationship with other departments.- Able to be a clear thicker, analyze and resolve problems, and exercise good judgment.- Able to work in hot, noisy, close condition and work well under pressure.- Effective decision making and influencing skills**SUMMARY OF QUALIFICATION**Specialties:European food, Italian cuisine, Indonesian cuisine, a good knowledge of Asean and Oriental food,Sushi,TeppanyakiMenu Planning and Creation, Concept for pre-opening team, Result Oriented,Food cost control, Food budgetingHACCP (Hazard,Analysis, Critical Control Point), Culinary Trainer and Motivator

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| **WORK EXPERIENCE** |

**October 2022 – Present****Section Chef COOLINCH Riyadh, Saudi Arabia****( Raouls Restaurant serve French American Cuisine )**A section chef runs a specific section in a kitchen, and report to the Sous Chef. The role is made up of many varying responsibilities including:Preparing, cooking and presenting high quality dishes within the speciality sectionAssisting the Head Chef and Sous Chef in creating menu items, recipes and developing dishesPreparing meat and fishAssisting with the management of health and safetyAssisting with the management of food hygiene practicesManaging and training any Commis ChefsMonitoring portion and waste controlOverseeing the maintenance of kitchen and food safety standards**December 2019 – February 2020****Sous Chef on board MY AMEVi****An 80 m 2310 GRT, privately owned and operated Oceanco full displacement Motor Yacht.** Asian ,Indonesia Chef provide authentic Indonesian food,European,Asian at port Benoa Bali, Raffles Marina Singapore, Aopo Grand Marina, Yacht Haven Marina Thailand**November 2017 – May 2018****Ismaya Group****Employed as Head Chef**Opening team The People Cafe Living WorldAsian ,Indonesia Chef provide authentic Indonesian food,European,Chinese food - Ensure that all opening and closing duties are completed according to department standard- Interact with restaurant guests to solicit feedback and ensure guest satisfaction.- Monitor and handles guest complaints.- Develop and manage the budget.- Standardized production recipes to ensure consistency quality.- Conduct daily communication kitchen meeting.- Completes work orders for maintenance and repairs.- Research local products, new suppliers and special markets.- Assist kitchen staff wherever required to ensure optimum service to guests.Transfer to The People Cafe Gandaria City**November 2012 – March 2017** **Amwaj Catering Service ( Al Khor Community / Qatar Gas Club )****Employed as Sous Chef**-Make european food, Italian cuisine, Indonesian cuisine, a good knowledge of Asean and Oriental food.-Assist Chef de partie in the proper execution of the various Sushi bar/teppanyaki.-Schedule And Coordinate the Work Of different SECTION Chefs, Cooks, And Other Kitchen Employees.-Responsible for training, grooming of Kitchen staff.-Inspect galley productions in sections such as Garde-manger, Roast, saucer,Vegetable, Fish, line cooks and Quality control.-Maintain Highest Professional Food Quality And Sanitation Standards.-Establish Controls To Minimize Food And Supply Waste.-Evaluate Food Products To Ensure That Quality Standards Are Consistently Attained.- Ensure that all opening and closing duties are completed according to department standard- Interact with restaurant guests to solicit feedback and ensure guest satisfaction.- Monitor and handles guest complaints.- Develop and manage the budget.- Conduct daily communication kitchen meeting.- Completes work orders for maintenance and repairs.- Research local products, new suppliers and special markets.- Assist kitchen staff wherever required to ensure optimum service to guests.**May 2011 – August 2012** **Grand Sahid Jaya****Employed as Sous Chef**Grand Sahid Jaya Jakarta at Indonesia, it’s a 5 stars hotel,responsible in the main restaurant Andrawina Restaurant.Assist Chef de partie in the proper execution of the various Sushi bar operations.Responsibility Daily Operation of Cold Buffet and Western Food. Also main responsibility Daily Operation of Room Service, Coffee shop Restaurant for a’la carte and buffet. Responsible for making daily store requisition and food cost food. Responsible for staffing and controlling.In charge for daily briefing and staff training .  Presently incharge as Breakfast Chef for new improvement setting live breakfast as per guest satisfaction.**October 2010 – Jan 13,2011** **JW Marriot Surabaya, Indonesia****Employed as Sous Chef**JW Marriot Surabaya at Indonesia, it’s a 5 stars hotel, responsible in the main restaurant accommodating 150 pax.Also main responsibility Daily Operation of Room Service, Coffee shop Restaurant for a’la carte and buffet. Responsible as well as supervisory for buffet pick-up and a’la carte section.Responsible for making daily store requisition and food cost food. Responsible for staffing and controlling.In charge for daily briefing and staff training . Handling and scheduling associates andChecking hygiene sanitation of the Area.**Nov 2009– Sep2010** **Bistro 61 Restaurant ( Opening ) / Alfardan Tower****Employed as ½ Chef De Partie** Bistro 61, It is company that managed by HDC/UDCQatarIn charge at Bistro 61 Outlet.Western, Italian, Asian Cuisine, Butchery and Pizza. Responsible for quality adherence.Responsible for guest satisfaction.Responsible for making daily store & indenting .Responsible for staffing.Responsible for training Commis.Doing food presentation a week promotion as Chef De Cuisine direction. Transfer to CPU The Pearl Qatar( Central Production Unit ) at the present incharge for prepare all raw meat item For outlet of the restaurant HDCand Function preparation Buffet& Set Menu.**April 2005 – April 2006** **DeVere The Belfy UK,** **Birmingham United Kingdom****Employed as Commis Chef**Worked at Atrium Kitchen (all day dining )Worked French restaurantResponsible for quality adherence.Responsible for guest satisfaction.Responsible for making daily store & indenting .Responsible for staffing.Responsible for training staff & other Commi with the assistance of senior chefs.Doing food presentation for monthly promotion as per Executive Chefs direction.Responsible for hygienic and timely pick up of all food orders as per the standard recipes, garnishes & accompaniments.**March 2004 – Sep 2004** **Pan Pacific Hotel, Kuala Lumpur International Airport Malaysia**5 stars hotel in Kuala Lumpur, **as a Trainee, Overseas Attachment Management at Food and Beverage Service****Sept 2001 – March 2002** **Delifrance, Singapore**An International franchise Pastry & Bakery shop. **Job Training as a Baker.** **January 2000 – July 2000** **Indra Puri Hotel, Lampung Indonesia**A 3 stars local hotel, located in Sumatera Island, west of Indonesia, **as a trainee at Food and Beverage Production**

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| **ADDITIONAL SKILLS & ATTRIBUTES, AWARDS AND ACHIEVEMENTS** |

**Certificates**Boecker Certificate of Attendance Food Safety level 2,2023Alkhor Community Chef Talent Competition 2013. Amwaj Certificate of Attendance Food Safety level 2,2012 Grand Sahid Jaya,Indonesia Certificate Motivation, Personal Empowerment and Table Manner Training, 2011Grand Sahid Jaya,Indonesia Certificate of appreciation and contributions towards to breaking of the MURI "Longest Kerak Telor " Record at 83.80 meters, 2011Certificate HDC from Boecker Food Safety UK,2010 Foundation Certificate in Food Hygiene, 2005Certificate of Achievement from Pan Pacific, 2004Safe Steps Certification, 2004Certificate of Achievement for Intership, 2004Certificate from Delifrance Singapore, 2002Full Drivers license: Class (A) Vehicle If in Indonesia known as banana compote, in Thailand it is called Kluey Buad Shee. Kluai is a banana in Thai.This article has been aired on surya.co.id under the title Pisang Kukus Siram Santan, http://surabaya.tribunnews.com/…/…/pisang-kukus-siram-santan.Author: Heru Pramono**REFERENCES**Klaus M.Thiel, Heads of Clubs,Recration & Community PR. Alkhor Qatar Gas. Email: ktiel@qatargas.com.qa Michelle Haugh, HRD Assistant DeVere The Belfy UK Birmingham United Kingdom. Email: enquiries@thebelfry.comAghelan Ganesan, Food and Beverage Director , PAN PACIFICKLIA, Malaysia. Email: klairport@panpacific.com   |
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