



REVI MARDIANSAH


Chef



PERSONAL PROFILE

Revi mardiansah maolana
Date of Birth : March 12 1987
Jln Patriot dalam 1 no 20
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Indonesia

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 +6282116959449

 Revi mardiansah

EDUCATION

2002-2005

Senior High School
SmuN 1 Tarogong Garut

2005-2009

Bandung tourism institute
Pastry and Bakery
Management
Certified Diploma III

SKILL

- Good knowledge in Pastry and bakery production.
- Having knowledge and thorough in food safety and HACCP.
- Thorough in planning menu and food cost control.
- Able to organize and managing coworker and delegate them to their assignment.
- Able to develop and create new menu (Indonesian)

WORKING EXPERIENCE

- January 03rd 2022 august 31st 2022
Commis Chef at Royal Carebban Internasional
Has succesfully deliver the wow to guest in 3 months as pastry commis, rest of contract responsible to prepare and plating salad for 400 guest on deck 4 galley
 - January 2015- Desember 2019
Head Chef at Heima Catering Garut
Responsible to make ordering, and to cook Indonesian dish
 - September 2011-may 2012
Has succesfully finished contract and promoted as Demi chef de partie in Johny Rocket restaurant work in line to cook many kinds of burger for the guest. at Royal Carebban Internasional.
 - Desember 2010-July 2011
I was promoted to become commis 1 and Responsible for brazilian Restaurant (to grill chicken and steak at Royal Carebban Internasional.
 - February 2010 - September 2010
Has succesfully finished contract as commis 3 pastry, responsible to prepare plated dessert for 300 pack on deck 5. At Royal Carebban Internasional.
 - October 2007-February 2008
Has succesfully completed as pastry training, I help my CDP to produce danish pastry and croisant for breakfast Hilton Petaling Jaya Malaysia.