



DION KHAIRI PRASETYA

Hospitality Management

Cook_F&B Product

Jakarta Barat, DKI Jakarta | 19 August 2002

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PROFIL

Graduated from a tourism vocational school majoring in culinary in 2021 and undergraduate students in the economics faculty of the management study program in V term and complete the competency test and hotel certification. Experienced as a hotelier in the kitchen department as well as f&b production for 2 years as a cook in a kitchen staff. So that you understand the scope of work in the hospitality industry. Im one the people who fall into the category of time discipline in completing a project or daily activity because for me time is the focal point of the source of success in life. I'm currently persuing the world of hospitality management based on my interest, passion and expertise. For me being a cook it is just not about cooking but being a professional cook is giving the best things in the form of comfy, deliciousness, hospitality, trust in every smile for everyone to service. And last but not least motto in my life are professional, integrity and ethics where these indicators are things that I always instill improve about it

PROFESSIONAL SKILLS

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|-----------------------|---------------------|---------------------|
| COR (Cost of revenue) | Cooking Development | Interpersonal skill |
| Pantry service | Welcome Guest | Fruit Carving |
| Platting | Ms. Office | Time management |

EDUCATION

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| Vocational high school in Tourism & Hotel - SMK TIGAMA PEKANBARU | 2018-2021 |
| Undergraduate student (V Term) in management - STIE DHARMAPUTRA | 2021-2024 |

EXPERIENCES

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|---|-----------|
| *F&b Product_Cook Labersa Hotel Pekanbaru | 2020-2022 |
| <ul style="list-style-type: none"> •Handle Guest's order •Service & welcome good for leader duties, events and employes •Maintain cleanliness and sanitation of the kitchen department •Assist adjust checking ingredients and Garde marge data materials •Prepare Appetisers, soup and fruits | |

TRAINING & CERTIFICATION

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|-------------------------------|--|
| Culinary Competency Certified | Good Appearance Certified |
| Table Manner Certified | Hospitality Training Certified and Daily Casual |
| TOEFL Certified | Interpersonal, Leadership, Personal Branding Certified |

LANGUAGES

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| Indonesia | Professional |
| English | Advance |
| Germany | Intermediate |

