

CURRICULUM VITAE

PERSONAL DATA

Name	:	Faril Refiandi
Place/Date of birth	:	Pekanbaru , 27 th September 1987
Address	:	Jl. Cempaka Putih Raya RT018 RW 04 No. 23 Jakarta Pusat 10510
Contact Number	:	Mobile : +62 821 2334 8215
Email	:	farilrefiandi@gmail.com
Height	:	170 cm
Nationality	:	Indonesian
Religion	:	Islam
Gender	:	Male
Marital Status	:	Married
Hobbies	:	Sport and Reading



FORMAL EDUCATION

Level	Year	School Name	Major	Location
SD	1993 – 1999	Elementary school 007	--	Dumai
SLTP	1999 – 2002	Junior High School 1	--	Duri
SMA	2002 – 2005	Senior High School 2	Social Program	Duri
D2	2005 – 2007	NHI Tourism Academy	Food and Beverage Production	Bandung
D3	2007 – 2008	NHI Tourism Academy	Management	Bandung

WORK EXPERIENCE			
Sort Activity	Company Name	Year	Location
Job Training	- Trainee at Shangri-La Hotel Jakarta Responsible - Make preparation for all section - Incharge at function - Assist commis	2006	Jakarta
Job Training	- Trainee at Crowne Plaza Hotel Jakarta Responsible - Make preparation for all section - Incharge at function - Assist commis	2007	Jakarta
Work	- Cook Helper at Aston Hotel Bandung Responsible - Make preparation for break fast, lunch and dinner - Incharge at all section - Assist and back up commis if not coming	2008	Bandung
Work	- Commis 1 at Royal Caribbean Cruise Line Responsible - Incharge at restaurant italian, chops grill and international - Make preparation and cooking for breakfast, lunch and dinner - Assist and help CDP - Take responsible when CDP not incharge	2008 - 2009	Miami
Work	- CDP at Royal Caribbean Cruise Line Responsible - Incharge at butcher and roast and grill section - Make order for item need in section - Manage the commis to do the job done - Do the briefing before doing the job - Take responsible for all in the section - Training the new staff when incharge in the section - Control budget in section	2010- 2012	Miami
Work	- Jr.Sous Chef at Moovina Restaurant Responsible - Incharge for all section - Assist sous chef and executive chef doing the job - Make schedule for staff - Make food cost - Make menu costing - Make function cost - Make request order for all section base on consumption - Take responsible when sous chef or executive chef not incharge - Conduct briefing for CDP and all staff for reach the target and how to maintain the job done - Handling complaint from the guest and find the solution - Create of standard set up for food presentation - Doing quality control for food before serve to the guest - Doing quality control for food item from supplier - Responsible for explain the new menu to the all staff - Make report for monthly inventory , and calculation for spoilage and breakage report	Oct 2012 until june 2015	Jakarta

	<ul style="list-style-type: none"> - Analyse all equipment and utensil maintenance 		
Work	<ul style="list-style-type: none"> - Sous Chef at The Den Of Kalaha Restaurant Responsible <ul style="list-style-type: none"> - Incharge for all section - Assist Executive Chef doing the job - Make schedule for staff - Make food cost - Make menu costing - Make function cost - Make request order for all section base on consumption - Take responsible when Executive Chef not incharge - Conduct briefing for CDP and all staff for reach the target and how to maintain the job done - Handling complaint from the guest and find the solution - Create of standard set up for food presentation - Doing quality control for food before serve to the guest - Doing quality control for food item from supplier - Responsible for explain the new menu to the all staff - Make report for monthly inventory , and calculation for spoilage and breakage report - Analyse all equipment and utensil maintenance 	Sept 2015 until June 2017	Jakarta
Work	<ul style="list-style-type: none"> - Sous Chef at Will's Restaurant and Bar Responsible <ul style="list-style-type: none"> - Incharge for all section - Assist Executive Chef and Senior Sous Chef doing the job - Make schedule for staff - Make food cost - Make menu costing - Make function cost - Make request order for all section base on consumption - Take responsible when Executive Chef and Senior Sous Chef not incharge - Conduct briefing for CDP and all staff for reach the target and how to maintain the job done - Handling complaint from the guest and find the solution - Create of standard set up for food presentation - Doing quality control for food before serve to the guest - Doing quality control for food item from supplier - Responsible for explain the new menu to the all staff - Make report for monthly inventory , and calculation for spoilage and breakage report - Analyse all equipment and utensil maintenance 	July 2017 until may 2020	Jakarta

Work	<ul style="list-style-type: none"> - Sous Chef at Sunerra Antero Hotel Responsible <ul style="list-style-type: none"> - Incharge for all section - Assist Executive Chef doing the job - Make schedule for staff - Make food cost - Make menu costing - Make function cost - Make request order for all section base on consumption - Take responsible when Executive Chef not incharge - Conduct briefing for CDP and all staff for reach the target and how to maintain the job done - Handling complaint from the guest and find the solution - Create of standard set up for food presentation - Doing quality control for food before serve to the guest - Doing quality control for food item from supplier - Responsible for explain the new menu to the all staff - Make report for monthly inventory , and calculation for spoilage and breakage report - Analyse all equipment and utensil maintenance 	May 2020 until Mar 2022	Jababeka Cikarang
Work	<ul style="list-style-type: none"> - Sous Chef at The Pier and The Wharf Kalaha Responsible <ul style="list-style-type: none"> - Incharge for all section - Assist Executive Chef doing the job - Make schedule for staff - Make food cost - Make menu costing - Make function cost - Make request order for all section base on consumption - Take responsible when Executive Chef not incharge - Conduct briefing for CDP and all staff for reach the target and how to maintain the job done - Handling complaint from the guest and find the solution - Create of standard set up for food presentation - Doing quality control for food before serve to the guest - Doing quality control for food item from supplier - Responsible for explain the new menu to the all staff - Make report for monthly inventory , and calculation for spoilage and breakage report - Analyse all equipment and utensil maintenance 	May 2022 until Jan 2023	Jakarta
Work	<ul style="list-style-type: none"> - Head Chef at Nagomi Suite & Hotel Responsible <ul style="list-style-type: none"> - Incharge for all section - Make schedule for staff - Make food cost - Make menu costing - Make function cost 	Jan 2023 until Now	Jakarta

	<ul style="list-style-type: none"> - Make request order for all section base on consumption - Conduct briefing for all staff for reach the target and how to maintain the job done - Handling complaint from the guest and find the solution - Create of standard set up for food presentation - Doing quality control for food before serve to the guest - Doing quality control for food item from supplier - Responsible for explain the new menu to the all staff - Make report for monthly inventory , and calculation for spoilage and breakage report - Analyse all equipment and utensil maintenance 		
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SPECIAL QUALIFICATION

- Speak English Well
- Able to Teamwork
- Good Communication Skill
- Food and Beverage Product
- Management system