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| ibrahim  ginting | | |
| Chef De Partie |  |  |
| Objective Accomplished & energetic to secure challenging position as Chef De Partie with a solid experience with over 10 years. Proficient in menu development, intermediate cooking skills, food cost and inventory essentials. EducationMEDAN TOURISM ACADEMY2013-2016 Diploma III of Culinary Arts Management contact & Profile 087869700406  ibrahim.gins@gmail.com  Pertanian II Street, Number 115  Lebak Bulus, South Jakarta  Ibrahim Ginting  Jakarta, May 14th 1995  Male  Moslem  Single |  | ExperienceCDP AT PT ANIVER KAYA CANTIKAPRESENT Oversaw kitchen operations, manage team, collaborated with the team to create menu with F&B policies.   * Develop and create menu and food cost * Implemented cost-effective inventory management * Increase guest satisfaction with 4.8 ratings on Shoppe & Google * Handful for social media administration and create online instant food * Trained and mentored all team, enhancing their personal skill and improving overall kitchen performance  CDP AT MIYANNA HOTEL MEDAN2018-2020 Worked with high-pressure culinary environment, responsible for breakfast, a’ la carte, and banquet menu   * Designed and executed a flavorful menu for event and breakfast receiving a good feedback from guest * Maintained & organized workstation, adhering to food safety and hygiene sanitations * Collaborated with the F&B team to create a’la carte promo and increase guest satisfaction  COMMIS AT BROS LOUNGE MEDAN2017-2018 Supported the kitchen team in various sections, ensuring the efficient preparation and presentation dishes.   * Assisted in the preparation of ingredients for daily service * Contributing innovative ideas * Manage multiple order simultaneously, ensuring timely & accurate delivery foe customers. |