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| ibrahim ginting |
| Chef De Partie |  |  |
| ObjectiveAccomplished & 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 ACADEMY2013-2016Diploma III of Culinary Arts Managementcontact & Profile087869700406ibrahim.gins@gmail.comPertanian II Street, Number 115Lebak Bulus, South Jakarta Ibrahim GintingJakarta, May 14th 1995Male Moslem Single  |  | ExperienceCDP AT PT ANIVER KAYA CANTIKAPRESENTOversaw 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 MEDAN2018-2020Worked 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 MEDAN2017-2018Supported 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.
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