



DINAR KARDIANSYAH

Tteppanyaki Chef

PERSONAL DATA



Bandung, 23 September 1986



Moslem



Married



170 cm / 86 kg



Green Oasis Residence blok D no 2
Barelang, Batam Indonesia

INTEREST



Music



Traveling



Touring

EXPERIENCES

Batam Marriott Hotel Harbour Bay

*Junior Sous Chef

Jun 24 - now

- Assist in food preparation and collaborate with the sous chef and executive/head chef.
- Produce high-quality plates for customers in both design and taste.
- Oversee and supervise kitchen staff.
- Assist with inventory, ordering, supplier relationships, and management of supplies.
- Ensure that food is high quality, and that kitchen is in good, clean, and hygienic condition.
- Keep work and food prep stations clean and comply with food safety standards.
- Offer suggestions and creative ideas that can improve the kitchen's performance, menu options, and service levels.
- Maintain the schedule for staff shifts.
- Monitor and maintain the kitchen equipment, and arrange repairs and service as needed.

EDUCATION

- Diploma III : Graduated from STIEPAR-YAPARI AKTRIPA Bandung
- Senior High School : Graduated from SMAN 11 Bandung
- Junior High School : Graduated from SMPN 17 Bandung
- Elementary School : Graduated from SDN Arcamanik Bandung

PERSONAL SKILLS

Creativity



Organization



Communication



Team Player



Commitment



CONTACT



+6281381817802



kardiansyah_dinar@yahoo.com

kardiansyahdinar773@gmail.com



REFERENCE CONTACT PERSON

1. Leslie Tan (EAM at Holiday Inn Melaka,Malaysia)
+016 6410128
2. Uden Sudendi (Executive Chef at holiday Inn Resort Batam)
+62 813 2219 9649
3. Fauzi Rachman (CDC Pullman Hotel Ciawi)
+62 877-7178-8301

*** Japanese Chef De Partie**

Nov 2022 - Jun 2024

- Takes care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.
- Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.
- Coordinates daily tasks with the Sous Chef.
Responsible to supervise junior chefs or commis.
- Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
- Ensure that the production, preparation and presentation of food are of the highest quality at all times.
- Ensure highest levels of guest satisfaction, quality and daily guest feedback collection and reporting of issues as they arise.
- Create a sound and strong relationship with all staff.

• Holiday Inn Resort Hotel Batam, Indonesia

April 2019 – September 2021

Junior Sous Chef : - Ensure consistent and smooth running of food production- Ensure effective stock purchase, its receipt and storage

- Ensure that working areas are always kept clean- Assist other kitchen staff as need arises- Supervise performance of kitchen staff to ensure proper activity- Perform other administrative tasks as will be communicated by superiors- Ensure that required standards are adhered to in the production and preparation of food in quality, quantity and safety- Work towards exceeding customer's expectation by encouraging and promoting high level of service- Ensure all complaints, inquiries, and suggestions by customers are attended to accordingly- Ensure all dishes are prepared according to specification and served at the correct quality, portion size, and temperature- Partly responsible for the preparation of kitchen cleaning rosters and the supervision of cleaning schedules- Manage food logs
- Monitor the quality and quantity of food prepared- Assist in recruiting, hiring, and training employee cooks.

November 2016 – March 2019

Teppanyaki Chef : Responsible for Supervises cooking and other kitchen personnel and coordinates their assignments to make sure economical timely food production. Plans or participates in planning menus , taking into account probable number of guests, marketing conditions, popularity of various dishes and recency of menu. Ensured kitchen operation by overseeing daily product inventory, purchasing and receiving. Quickly and courteously resolved all guest problem and complaint, and Handle about IHG heartbeat.

- **HOLIDAY INN RESORT HOTEL BATAM, INDONESIA**

September 2014 – Oktober 2016

Demi Chef de Partie : Responsible for keeping a portion of line cooks or station chefs' on time and organized during production. Ensure the consistency in the preparation of all food items for a la carte and/or buffet menus according to hotel recipes and standards. Actively share ideas, opinions and suggestions in daily shift briefings. Ensure all kitchen Colleagues are aware of standards and expectations.

- **Holiday Inn Resort Hotel Batam, Indonesia**

May 2013 – August 2014

Commis Chef : Responsible for restaurant production, check daily quality ala carte, lead all the cooks and trainee, check daily Food quality mise en place for ala carte, promotion and Food Safety Management System implementation, Report to the Chef de Partie in daily operational

- **Holiday Inn Resort Hotel Batam, Indonesia**

April 2011 – May 2013

Cook : Handling all Food preparation for ala carte, promotion and report Food Safety Management System.

- **Holiday Inn Resort Hotel Batam, Indonesia**

December 2010 - April 2011

Daily Worker: Helping staff handling Food preparation for ala carte.