**RESUME**

**YAMIN**

**Email Address:** [**yamin.367860@2freemail.com**](mailto:yamin.367860@2freemail.com)

**OBJECTIVE**

To apply my qualification, experience and skill towards a position offering new challenges and responsibilities with ultimate career and personal advancement.

To work in a company where I can utilize my skills and improve my knowledge in an environment to recognize my desire and my commitment to succeed.

**PERSONAL DETAILS:**

Name: Yamin

Place / Date of Birth: Medan, July 29, 1979

Nationality: Indonesian

Gender: Male

Marital Status: Single

Height / Weight: 172 cm / 72 kg

Religion: Christian

**EDUCATIONAL BACKGROUND:**

I attended a diploma in kitchen operations and cooking with Sahid Academy in Jakarta, Indonesia and graduated in 1997.

Graduated Senior High School in 1996

**WORKING EXPERIENCE:**

**March 2015-April 2017**

Opened own Indonesia Restaurant at International City Dubai

**July15, 2013-February 2015**

Joining The Team at Fairmont the Palm as **Sous chef**

Full responsible the daily task to Executive Chef

* Composing new recipes and menu ideas.
* Monitor, check and ensures that dishes are well presented, of a high standard and at the right temperature.
* Check and monitor sections whenever required to cope up with operation requirement.
* Follow the instructions and recommendations from the immediate superiors to complete the daily tasks.
* Check all sections of requirements, cleanliness, wastage and cost control.

**February20, 2011-June 2013 (2 years)**

Joining The Team at Movenpick Hotel Ibn Batuta Gate as Gardemanger **Sous chef**

Full responsible the daily task to Chef de cuisine

* Composing new recipes and menu ideas.
* Monitor, check and ensures that dishes are well presented, of a high standard and at the right temperature.
* Check and monitor sections whenever required to cope up with operation requirement.
* Follow the instructions and recommendations from the immediate superiors to complete the daily tasks.
* Check all sections of requirements, cleanliness, wastage and cost control.

**May 15, 2009 to February18, 2011(2 years)**

Got promoted to **sous chef** Of Café Italia Adliya Bahrain

Best Italian favorite restaurant.

* Full responsible the daily task to the corporate chef
* Assist the corporate chef in composing new recipes and menu ideas.
* Monitor, check and ensures that dishes are well presented, of a high standard and at the right temperature.
* Presents the dishes for all the section in line with the cooking instructions and processes defined by the restaurant and brand.
* Check and monitor sections whenever required to cope up with operation requirement.
* Follow the instructions and recommendations from the immediate superiors to complete the daily tasks.
* Check all sections of requirements, cleanliness, wastage and cost control.

**January 15, 2007-May2009 (2 years, 4 month)**

Joining the Team – Pre-opening Of Café Italia Adliya Bahrain

Capacity 180 seat as ***chef de partie***, best Italian favorites

Restaurant

* Coordinate daily tasks with the Sous Chef.
* Assist the Chef de cuisine in composing new recipes and menu ideas.
* Ensures that dishes are well presented, of a high standard and at the right temperature.
* Presents the dishes for the section in line with the cooking instructions and processes defined by the hotel and brand.
* Assist other sections whenever required to cope up with operation requirement.
* Follow the instructions and recommendations from the immediate superiors to complete the daily tasks.
* Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control.

**December 12, 2004 – January 01, 2007 (3 years)**

I am employed with Jumeirah Group in their Madinat Jumeirah al Qasr, Property where I hold the position of ***CDP Gardemanger****.*

* Consult and check on daily requirements, functions and last minute events.
* Join together for encourage staff to make them best of the best culinary department.
* Handles the Ala- Carte, Live Sushi sections when required.
* Handling the Banquet functions on a regular basis.
* Doing the HACCP documents in the Kitchen.

**September 1, 2000 to December 03, 2004 – Intercontinental MidPlaza - Jakarta (3 years)**, ***Demi CDP***

* Handles the Ala- Carte in the ***Gardemanger****.*
* Preparations of Open faced & finger sandwiches.
* Buffet preparations such as Dressings, Salads, terrines& Pates.
* Preparing Canapés for Happy Hours & Functions on a regular basis.
* Handles live Sushi sections when required.
* Doing the HACCP documents in the Kitchen.

**March 1, 1999 to June 30, 2000 - Kempinski Hotel Plaza - Jakarta**

* **Commis 1** Assisting Chef In charge for the Mise-en-place on a daily basic.
* Doing live stations on Buffets.
* Receive and check the quality and freshness of vegetable.Store pick up and proper store arrangements.

**August 1, 1997 to February 28, 1999**

Joining The Team - Pre-Opening of Hotel Mulia Senayan Jakarta with 1008 rooms, 20 suites and 1 President Suite.

**Commis chef**

**NON-FORMAL CERTIFICATE:**

* + Foundation Certificate in Food Hygiene Chartered Institute of Environmental Health in October 04, 2005
  + Certificate of Achievement November 8, 2000 has participated in the First Bandung Salon Culinary in 2000

I hereby certify that the above statements are true and correct with the best of my ability, experiences, and knowledge.

**JOB TRAINING:**

Ibis Slipi Hotel – Jakarta

Kitchen Department

Sincerely yours,

YAMIN