



HELMI ASYRAF ISLAMI

AKADEMIK TATA BOGA BANDUNG

Profile

I am a student at Bandung Culinary Academy, driven by a strong passion for the culinary arts. With a focus on developing advanced cooking skills, I have gained hands-on experience as an Assistant Cook at HFC Fried Chicken. This role has provided me with the opportunity to broaden my knowledge, enhance my skills, and gain a deeper understanding of the culinary industry. Combining formal education and practical experience, I am committed to making a positive contribution to the industry. I am highly motivated to learn, innovate, and collaborate with professionals to create high-quality culinary experiences.

Sincerely Yours,

Job experience

HFC Fried Chicken

Assistant Cook

Juni 2024 - Juli 2024 (1 bulan)

Kota Kudus, Jawa Tengah, Indonesia

HARRIS HOTEL FESTIVAL CITYLINK BANDUNG

Study Industry

10 pertemuan

Juni – Maret 2025

PONYO CINNUK BANDUNG

Internship

Mei 2025 – Augustus 2025

What I have practiced

Learn to have basic knowledge of continental, oriental, and basic Indonesian cooking techniques, as well as skills in preparing desserts using a variety of cooking methods and ingredients specific to each culture.

I HAVE PRACTICED CULINARY ARTS

- 1.basic knowledge of continental cuisine
- 2.basic knowledge of oriental cuisine
- 3.basic knowledge of dessert processing
- 4.basic knowledge of appetizer processing
- 5.Basic knowledge of stock and soup processing
- 6.basic knowledge of Indonesian cuisine

WHAT I HAVE PRACTICE



