



Nismara Najmah Khairun Nissa

Cook

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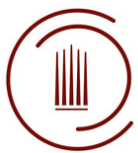
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Bandung, west Java

Nismara NK

As a Culinary Arts Diploma student at Akademi Tata Boga Bandung. I am a friendly personality, have the spirit of hard work, discipline and responsibility. Able to communicate well and can work individually or team work. A strong passion for the art of cooking and creative food presentation, I am committed to honing my culinary skills through education. Through the skills I gained in hospitality management, cost control, and industrial classes. I adapt well to diverse environments and really enjoy working in a team. I am eager to explore opportunities in the culinary hospitality industries while continually honing my abilities and knowledge in this area.

EDUCATION BACKGROUND



BANDUNG CULINARY ACADEMY

2024 - Present

Activities and societies :
class industry in Harris Hotel & Convention every week.

SKILLS

- Understand good quality ingredients
- Being able to make culinary products
- Understand sanitation and hygiene (HACCP)
- Mise en place
- Being able to work with a team
- Being able to serve customers in the best possible way
- Language Bahasa Indonesia & English (Intermediate)

EXPERIENCE



CASUAL AS BUFFER WAITER

IN PONYO RESTO AND WEDDING

December 2024 - April 2025

Job responsibilities :

- Picking up the store item
- Set up buffet tables
- In-charge on the Coffe break for 500 guest on wedding
- In-charge on the Stall Mie Kocok Bandung for 750 guest on wedding
- In-charge on the Stall Waffle Ice Cream for 750 guest on wedding
- Serving and pouring food on guest plate for 750 guest
- Replenish food item



COOK HELPER

HOLIDAY INN BANDUNG PASTEUR

March - August 2025

Job responsibilities :

- Ensured sanitation and hygiene in the work area.
- Handled and served menus for over 350+ guests daily (main course, egg corner, salad bar).
- Managed and served 120+ guests daily for à la carte dining.