

Algif Fari

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SUMMARY

A high school graduate with experience in the food and beverage industry specializing as a cook or chef. Have in-depth knowledge of various cooking techniques and expertise in presenting quality dishes. Over the past few years, I have successfully been directly involved in menu preparation, kitchen supervision, and managing raw material inventory. My skills include understanding food hygiene and safety standards, operating kitchen equipment, and leading a team to achieve consistent and satisfactory results. I am a creative, detail-oriented individual with good multitasking skills. I am ready to bring my experience and dedication to a new work environment, and contribute to improving the quality and reputation of the company.

EDUCATION

SMA Negeri 1 Belitang (2016 - 2019)

WORK EXPERIENCE

April 2019 - June 2021

Assistant Chef

Damaya Restaurant Bk. IX OKU East

- Responsible for assisting in the preparation of food ingredients, including cleaning, cutting, and measuring ingredients according to specified recipes and skilled in processing various types of ingredients, ensuring consistency and quality of food.
- Support the main chef during the cooking process, operate kitchen equipment safely and efficiently, and ensure that all dishes are prepared according to set standards.
- Participate in kitchen inventory management, including stock control, monitoring expiry dates, and assisting in the ordering process to ensure sufficient availability of ingredients.
- Contribute to creating a collaborative work environment by interacting effectively.

September 2021 - July 2022

Head Cook

Burjo Borneo

- Responsible for the daily management of all kitchen activities, including menu planning, purchasing ingredients, and organizing work schedules for the kitchen team.
- Lead and inspire the kitchen team to achieve the highest standards in food preparation and presentation, providing direction, training and support to team members to improve their performance.
- Ensure that dishes are prepared according to set quality standards, including attractive presentation and consistent flavor.
- Play a key role in maintaining the cleanliness of the kitchen and comply with all food safety regulations to prevent the risk of contamination and illness.

October 2022 - January 2024

Kitchen Crew

Bakmie Kawan Lama 57

- Responsible for preparing all food ingredients required for making Chinese noodles including cutting vegetables, preparing meat, and preparing seasonings and sauces according to specified recipes,
- Using proper cooking techniques to produce perfect noodles, tender meat, and crispy vegetables and skilled in operating kitchen equipment such as stoves, woks, and grills to achieve the best results.
- Ensure that every dish served meets the quality standards set by the restaurant, including attractive presentation and consistent taste each time.
- Play a key role in maintaining the cleanliness of the kitchen and comply with all food safety regulations to prevent the risk of contamination.
- Collaborate with other kitchen team members to ensure smooth operations and serve dishes to customers quickly and efficiently to achieve shared goals.

TECHNICAL SKILLS

- Cashier Application System (MOKA POS, Majoo)
- Grabfood Merchant
- Gofood Merchant

Non - Technical

- Communication
- Leadership
- Teamwork

Foreign Language

- Indonesian (Native Speaker)
- English (A2 Elementary)