



CONTACT ME

- ☎ +62 898-3863-501
- ✉ hanss9966@gmail.com
- 📍 Taman Cibinong Asri Block C2 No. 9B, Cibinong, Bogor Regency, West Java, Indonesia

M Raihan

Commis Chef

SUMMARY

Hard working and motivated commis chef, have passion for foods and cooking skills with 1 years of professional experience assisting chefs with food preparation processes and various kitchen duties according to food safety and hygiene regulations. Takes direction well and can work with team under pressure while maintaining a positive attitude.

EDUCATION

- **Akademi Kulineri De Chef**
2022 -2023
- **SMA Negeri 3 Cibinong**
Natural Science Major
2018 - 2021

CERTIFICATE

- Diploma Awards "Westren Seafood Main Course With Pasta" at 5Th SIAL INTERFOOD 2023
- Certificate of Competence Food & Beverage Product 2023
- Trainee Certificate Royal Safari Garden 2023

EXPERIENCE

Jr. Cook

Remboelan

- Make an Order
- Ensure that the dishes made are up to standard
- Prepare all condiment
- Report stock opname section

2024 - Present

Cook

Beau Bakery

- Make an Order
- Ensure that the dishes made are up to standard
- Help CDP and Sous Chef create dishes for special events
- Help Cook helper to prepare something

2023 - 2024

Trainee as Garde Manger and Cook

Royal Safari Garden I Indonesia

- Prepare all the ingredients such as vegetables, fruits, and spices
- Prepare an order such as pasta, pizza, and steak
- Maintain the kitchen cleanliness
- In charge for the inventory stock check

2023

Live Streamer

Indonesia

Ever participated in a Live cooking event to make Basil Pasta Dough and was covered by several local media

2023

SKILLS

- Stronger in Indonesian Cuisine 9/10
- Mastering the use of different types of knives 7/10
- Skilled in the use of machine kitchen tools 8/10
- Knows most of Indonesian Cuisine's 8/10
- High creativity to experiment in making dishes 9/10



This is to certify that

M Raihan

Has completed On The Job Training Program
at
F&B Product Department
For the period of March, 21st 2023 to Sep, 20th 2023

Bogor, September 2023



Ririn Novi Listiyani
Human Resources Manager



No	Description	Score					Total Point
		1	2	3	4	5	
1	Grooming (Kelengkapan)			v			3
2	Attendance (Kehadiran)				v		4
3	Courtesy & Communication (Kesopanan & Komunikasi)					v	5
4	Penguasaan Kompetensi (Kompetensi Dasar & Tambahan)				v		4
5	Initiative (Inisiatif)				v		4
6	Team Work (Kerjasama)					v	5
7	Discipline (Disiplin)				v		4
8	Responsibility (Tanggung Jawab)					v	5
9	Honesty (Kejujuran)				v		4
Average Point							4.2

Remarks

- A = 5 : Excellent
 B = 4 : Good
 C = 3 : Average
 D = 2 : Poor
 E = 1 : Very Poor



CERTIFICATE

OF PARTICIPATION

THIS IS TO CERTIFY THAT

M Raihan

HAS PARTICIPATED IN

San Remo

Western Seafood Main Course with Pasta

THE 5TH LACUISINE COMPETITION 2023

HELD IN CONJUNCTION WITH



SIAL Interfood Jakarta
8th-11th November 2023
JIEXPO - Kemayoran Jakarta, Indonesia

Rafael Triloko Basanto
Chairman of The 5th LaCuisine 2023

Michael Strautmanis
Chief Judge of The 5th LaCuisine 2023

ENDORSED BY



ORGANIZED BY





CERTIFICATE OF AWARD

THIS IS TO CERTIFY THAT

M Raihan

WAS AWARDED WITH
DIPLOMA

**SAN REMO – Western Seafood
Main Course with Pasta**

THE 5TH LACUISINE COMPETITION 2023

HELD IN CONJUNCTION WITH



SIAL Interfood Jakarta
8th-11th November 2023
JIEXPO - Kemayoran Jakarta Indonesia

Rafael Triloko Basanto
Chairman of The 5th LaCuisine 2023

Michael Strautmanis
Chief Judge of The 5th LaCuisine 2023

ENDORSED BY



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

ORGANIZED BY





BADAN NASIONAL
SERTIFIKASI PROFESI
INDONESIAN PROFESSIONAL
CERTIFICATION AUTHORITY

SERTIFIKAT KOMPETENSI CERTIFICATE OF COMPETENCE

No. 5511 5120 2 0017973 2023

Dengan ini menyatakan bahwa,
This is to certify that,

M RAIHAN

No. Reg. PAR.1302.03848.2023

Telah kompeten pada bidang:
Is competent in the area of:

Pengolahan Makanan & Minuman
Food & Beverages Production

Dengan kualifikasi / kompetensi:
With qualification / competency :

Skema Sertifikasi level II - Bidang Tata Boga (Cookery)
Kualifikasi Kerja Nasional Indonesia (KKNI)

*National Occupational Certification Schemes Referencing to ACCSTP And
CATC on Tourism Professional in the Area Food & Beverages Production (Cookery)*

Sertifikat ini berlaku untuk : 3 (tiga) tahun
This certification is valid for : 3 (three) years

Depok, 17 Oktober 2023

Atas nama Badan Nasional Sertifikasi Profesi
On behalf of Indonesia Professional Certification Authority
Lembaga Sertifikasi Profesi Rajawali Hospitality Nusantara
Professional Certification Body Rajawali Hospitality Nusantara



Herlin Sulistyawati, SE. MM
(Director)



Daftar Unit Kompetensi

List of Unit(s) of Competency

Sertifikat II Bidang Tata Boga (Food And Beverage Production - Cookery)

Kompetensi Umum & Inti (General and Core Competencies)

NO	Kode Unit Kompetensi Code of Competency Unit	Judul Unit Kompetensi Title of Competency Unit
1.	D1.HRS.CL1.02	Melaksanakan prosedur keselamatan makanan <i>Apply standard safety procedures for handling foodstuffs</i>
2.	D1.HRS.CL1.03	Membersihkan lokasi / area dan peralatan <i>Clean and maintain kitchen equipment and utensils</i>
3.	D1.HRS.CL1.04	Berkomunikasi secara efektif melalui telepon <i>Communicate effectively on the telephone</i>
4.	D1.HRS.CL1.05	Mengikuti prosedur kebersihan di tempat kerja <i>Comply with workplace hygiene procedures</i>
5.	D1.HRS.CL1.07	Menerapkan prosedur kesehatan, keselamatan dan keamanan kerja <i>Implement occupational health and safety procedures</i>
6.	D1.HRS.CL1.08	Menjaga pengetahuan tentang industri perhotelan <i>Maintain hospitality industry knowledge</i>
7.	D1.HRS.CL1.11	Melakukan prosedur administrasi <i>Perform clerical procedures</i>
8.	D1.HRS.CL1.12	Melakukan prosedur dasar pertolongan pertama <i>Perform basic First Aid procedures</i>
9.	D1.HRS.CL1.14	Membaca dan menerjemahkan instruksi dasar, arah dan atau diagram <i>Read and interpret basic instructions, directions and/or diagrams</i>
10.	D1.HRS.CL1.17	Berkomunikasi secara lisan dalam Bahasa Inggris pada tingkat operasional dasar <i>Speak English at a basic operational level</i>
11.	D1.HRS.CL1.18	Bekerjasama secara efektif dengan kolega dan pelanggan <i>Work effectively with colleagues and customers</i>
12.	D1.HRS.CL1.19	Bekerja dalam lingkungan sosial yang berbeda <i>Work in a socially diverse environment</i>
13.	D1.HRS.CL1.20	Melakukan tugas perlindungan anak yang relevan dengan industri pariwisata <i>Perform child protection duties relevant to the tourism industry</i>
14.	D1.HCC.CL2.01	Menggunakan metode dasar memasak <i>Apply basic techniques of commercial cookery</i>
15.	D1.HCC.CL2.11	Menyiapkan dan menyimpan makanan secara aman dan higienis <i>Prepare and store food in a safe and hygienic manner</i>

FUNGSIONAL

1	D1.HCC.CL2.01	Menggunakan metode dasar memasak <i>Using basic cooking methods</i>
2	D1.HCC.CL2.02	Membina dan menjaga kendali mutu dalam produksi makanan <i>Fostering and maintaining quality control in food production</i>
3	D1.HCC.CL2.03	Mengidentifikasi dan menyiapkan daging <i>Identifying and preparing meat</i>
4	D1.HCC.CL2.04	Mempertahankan strategi penyimpanan yang aman dari makanan siap saji <i>Maintaining a safe storage strategy of ready to eat food</i>
5	D1.HCC.CL2.11	Menyiapkan dan menyimpan makanan dengan cara yang aman dan bersih <i>Prepare and store food in a safe and clean manner</i>
6	D1.HCC.CL2.12	Menyiapkan appetiser dan salad <i>Preparing appetizers and salads</i>
7	D1.HRS.CL1.01	Mencari dan mendapatkan data komputer <i>Search and get computer data</i>
8	D1.HRS.CL1.09	Menangani dan menyelesaikan situasi konflik <i>Handle and resolve conflict situations</i>

Depok, 17 Oktober 2023

Lembaga Sertifikasi Profesi
Rajawali Hospitality Nusantara
Professional Certifying Body for RHIN



Irfan Arivandi
Manajer Sertifikasi
Manager of Certification



M RAIHAN
Tanda tangan pemilik
Signature of holder

PT. HARAPAN KULINER LESTARI

Jl. RS fatmawati No.14 B Cilandak Barat, Cilandak, Jakarta Selatan
Kode Pos : 12420 No. Telp 021-27825463

LETTER OF REFERENCE

No.061/HKL-HR/LOR/V/2024

Jakarta, 06 May 2024

This certifies that Mr. M. Raihan has been working for PT. Harapan Kuliner Lestari (BEAU Bakery) since September 13rd, 2023 until May 13rd, 2024 as a Cook.

On behalf of the management, we want to say thank you for your ability and responsibility during the company.

We wish he all the very best in his career.

PT. Harapan Kuliner Lestari



PT. HARAPAN KULINER LESTARI
Salfida Fajrin

Human Resources & General Affair