



# SAFIRA

During my tenure at a prestigious 5-star hotel I specialized in the culinary arts with a focus on Japanese, Korean, cold kitchen cuisine and pastry. My role involved the meticulous preparation and presentation of authentic Japanese dishes including sushi sashimi and tempura ensuring each dish met the highest standards of quality and aesthetics. I also crafted a variety of Korean dishes such as bibimbap, bulgogi, and kimchi, emphasizing traditional flavors and modern presentation techniques. In the cold kitchen section, I excelled in creating an array of exquisite cold appetizers, fruits and salads. My work required a deep understanding of culinary techniques, ingredient quality, and food safety standards. Collaborating closely with the executive chef, I contributed to menu development, incorporating seasonal ingredients and innovative culinary trends to enhance the dining experience for our discerning guests. This experience honed my skills in precision, creativity, and efficiency, making a significant impact on guest satisfaction and culinary excellence at the hotel.



## PERSONAL PARTICULARS

Place/Date of Birth : Bogor, 15 Sept 2003  
Religion : Mouslem  
Gender : Female  
Height & Weight : 165 CM, 57 Kg

## EDUCATION

### 27 VACATIONAL HIGHSCHOOL (2018 -2021)

Culinary Major  
Final Value **89,07** (Top **15** graduate students)

## LANGUAGES

English  
TOEIC 565  
Indonesia

French



## EXPERIENCES

### COMMIS PASTRY

RADISSONBLUWATERFRONTHOTEL-JERSEYISLAND,UNITEDKINGDOM

2024- Present

- Produced daily breakfast viennoiserie, scones, and cookies, ensuring quality and timely service.
- Improved morning mise-en-place efficiency, reducing prep time by 15 minutes.
- Maintained Jersey safe sanitation standards for all equipment and workstations.
- Supported banquet production for large events, creating pastries for 300+ guests.
- Proactively developed new skills in sweets work and piping.

### GARDE MANGER DAILY WORKER (BEST DAILY WORKER 2024)

SHANGRI-LAHOTELJAKARTA-CENTRALJAKARTA,INDONESIA

2023-2024

- Expertly prepared and artistically plated cold dishes (salads, appetizers, sandwiches) following standardized recipes and SFS policies.
- Ensured top quality and freshness through strict adherence to food safety and sanitation guidelines.
- Managed inventory levels and notified supervisors of shortages to maintain kitchen efficiency.
- Maintained a pristine workstation to prevent cross-contamination and ensure compliance.
- Collaborated with the culinary team to guarantee timely preparation and seamless service.

### JUNIOR COOK

PT.INOVASIKULINERINDONESIA-CENTRALJAKARTA,INDONESIA

2022-2023

- Prepared ingredients and cooked various dishes according to established recipes and chef directives.
- Ensured all plated food met restaurant standards for quality and visual appeal during service.
- Maintained an impeccably clean and organized station, adhering to all food safety regulations.
- Supported inventory management through stock rotation and reporting shortages.
- Fostered a collaborative environment with effective communication and a willingness to learn.

### RESTAURANT COOK AND WAITERS

WAROENGKOREAPOP-CENTRALJAKARTA,INDONESIA

2021-2022

- Prepared traditional Korean cuisine (e.g., bibimbap, bulgogi, japchae, BBQ) using authentic recipes and techniques.
- Ensured all dishes met strict quality, authenticity, and presentation standards before serving.
- Managed inventory ordered supplies, and minimized waste while ensuring ingredient freshness.
- Collaborated on menu development and incorporated seasonal ingredients and culinary trends.
- Maintained impeccable hygiene and food safety standards throughout the kitchen.
- Coordinated with kitchen staff during peak service and assisted in training junior team members.

# ACHIEVEMENT AND CERTIFICATE

## CULINARY CERTIFICATE OF COMPETENCE

INDONESIAN PROFESSIONAL CERTIFICATION AUTHORITY “ - CONTINENTAL DISH  
Kitchen Hand, Buther, Baker  
No. 10700 5122 2 0000366 2021  
No. Reg. 000198.FP. LSP - SMKN27. 1. 2021

March 2021

## CERTIFICATE OF APPRECIATION

SHANGRI - LA HOTEL JAKARTA - ASEAN MINISTERIAL MEETING 2023  
In recognition of effort and contribution during ASEAN MINISTERIAL MEETING  
2023

July 2023

## CERTIFICATE OF APPRECIATION

PT. ANDALAN ANAK BANGSA, Jakarta - BEST DAILY WORKER JANUARY

In recognition of effort and contribution as Best Daily Worker January 2024

2024

January 2024

## CORE SKILLS

- Food Preparation: Proficiency in preparing cold dishes with attention to detail.
- Ingredient Handling: Knowledge of proper handling and storage of perishable ingredients.
- Knife Skills: Mastery of basic and advanced knife techniques for precise cutting.
- Plating and Presentation: Creativity in arranging and garnishing dishes for visual appeal.
- Temperature Control: Understanding and maintaining proper temperatures for food safety.
- Menu Knowledge: Familiarity with menu items and dietary restrictions.
- Organization: Ability to manage multiple tasks and maintain an orderly workspace.
- Attention to Detail: Precision in following recipes and ensuring consistency.
- Time Management: Efficiently prioritizing tasks to meet service deadlines.
- Communication and Collaboration: Effective teamwork with kitchen staff for smooth operations.
- Creativity: Innovation in developing new dishes and improving menu offerings.
- Cleanliness and Hygiene: Adherence to strict sanitation practices for food safety.

## REFERENCE CONTACT

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