**CURRICULUM VITAE**

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| **Personal information** |

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| **Name** | |  | **Haji Panji Siring** | |
| **Address** | |  | **Jl. Leli 2 No.92 Depok 1 Depok City, West Java, Indonesia** | |
| **Telephone** | |  | **(0062-21-68975216) Mobile (006282114516393)** | |
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| **E-mail** | |  | [***jpbangjiih@gmail.com***](mailto:jpbangjiih@gmail.com) | |
| **Nationality** |  | | **Indonesia** |

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| **Date of birth** |  | **16 - october – 1973** |

**WORK EXPERIENCE**

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| **Date (from – to)**  **Name and address of employer**  **Type of business or sector**  **Occupational or Position held**  **Main activities and responsibilities**      **Date from - to**  **Name and address of employer**  **Type of business or sector**  **Occupational or Position held**  **Main activities and responsibilities**    **Date (from – to)**  **Name and address of employer**  **Type of business or sector**  **Occupational or Position held**  **Main activities and responsibilities** | **18–08-2014 till 12 – 02 - 2015**  **BIJA ( Bisma Internusa Jaya Abadi) for BISMA-EIGHT Luxury Butique**  **5 Hotel**  **Hotel & Catering service**  **Executive Sous Chef (Opening Team)**   * **Full responsible to Opening Hotel for F&B Department** * **Created all SOP (Standard Operational Procedure) as F&B Kitchen Regulation and system** * **Created for SOE (Standard Operational Equipment)** * **Make HACCP Standard of the Hotel** * **Created for requisition order for purchase equipment** * **Created for requisition order for kitchen tool & ware** * **Review for Kitchen Map, installation and flow service kitchen** * **Make adjustment for Kitchen map, installation and flow service kitchen as a proposal request** * **Make Master list for Opening program for F&B department** * **Up-date status for F&B progress and report to GM** * **Created for Soft Opening menu, Grand Opening menu** * **Active on Briefing and meeting as a daily activity** * **Created Market list and purchasing order for daily kitchen operational** * **Created Food Cost** * **Created for all Kitchen form and internal form** * **Created training module and program** * **Created budget for 1 year after for operational** * **Selected all supplier and interview for having agreement** * **Created for Food Concept & Service Concept (F&B Concept)** * **Interview for all Kitchen Staff candidate** * **Make Job description for all position Kitchen Staff** * **Make duty rooster for Opening** * **Make food trial and final food branch for Hotel** * **Make schedule for Pest control kitchen** * **Make evaluation form for Staff performance** * **Make coordination to all F&B staff and give direction for all activity** * **Make cost budget for pre-Opening, Soft-Opening and Grand Opening** * **Make defect list before start Soft Opening** * **Make coordination with Marketing Department for Opening and daily, weekly, monthly and year program** * **Make inventory list and monitoring together with Sous Chef and Chief Steward on the operational**   **03–04-2014 till 28–05-2014**  **G&P River Cruise Switczerland**  **Floating Hotel & Catering services**  **CHEF de Partie**   * **Full responsible for Entremetier section and also for whole operational during service time** * **Helpful for other section for preparation and service** * **Make inventory and monitoring together with Head Chef on the operational** * **Maintain for clean lines and organize for every time load item from supplier every cruise.**   **02-09-2013 till 18-03-2014**  **EMPIRICA CLUB, LOUNGE AND SPACE FOR EVENT, RYST GROUP Jakarta**  **F & B, CLUB & Consultant**  **SOUSCHEF**   * **Responsible for full operational** * **Managing for kitchen operational** * **Make duty roster and job description for every staff during even or function.** * **Responsible for quality and quantity standard for production** * **Make coordination with all managerial level and report to Operational Manager** * **Report to HRD for attendant list and performance for every kitchen staff** * **Include for corporate chef meeting for RYST GROUP** * **Implemented from result of corporate meeting in outlet as new system as RYST GROUP standard** * **Make food cost and inventory report weekly and monthly** * **Make new menu for every 3 month** * **Make training for kitchen staff and service staff for production knowledge and HACCP standard** |

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| **Date (from – to)**  **Name and address of employer**  **Type of business or sector**  **Occupational or Position held**  **Main activities and responsibilities**      **Date (from – to)**  **Name and address of employer**  **Type of business or sector**  **Occupational or Position held**  **Main activities and responsibilities** | |  | **24-12-2012 till 20-06-2013**  **PT. INTERCONTINENTAL CULINARY**  **ALTITIUDE “GAIA” Plaza Tower 46th floor**  **Restaurant (Fine Dine)**  **Hospitality Industry**  **Junior Souschef**   * **Responsible for whole kitchen operational in every section** * **Controlling and monitoring operational running as well in service** * **Preparing and cooking for ala-carte order** * **Give a direction and make training to subordinate for daily operational** * **Make requisition for any item to purchase order** * **Acting as Junior Souschef and assist Executive Chef to manage and organize kitchen** * **Keep control and monitoring for every station during operational.**   **02-18-2011 to 07-17-2011**  **25-03-2012 to 06-08-2012**  **G & P River Cruise Switczerland**  **5 \* Floating Hotel & Catering service**  **Chef de Partie**   * **Make all Preparation and cooking for all responsible on station** * **Organize for storing for everytime loading item from supplier** * **Make presentation for ala-carte dishes for every lunch and dinner** * **Make appetaizer item for portobello fine dinning from amusbuse till pasta item** * **Organize and clean the kitchen every day following with SOP and HACCP standard** |
| **Date (from – to)**  **Name and address of employer**  **Type of business or sector**  **Occupational or Position held**  **Main activities and responsibilities** |  | **02 – 22 – 2010 to 02-13-2011**  **Mandarin Oriental Hotel Jakarta**  **5 \* Business hotel**  **Chef de partie for In Room Dinning Kitchen, Club Lounge, Pool and Banquet.**   * **Make all Preparation and cooking for ala carte and function for cold dishes ( Appetizer/salad/canapé) for coffee shop (cinnamon), banquet, club lounge and room services order** * **Organize the outlet with all the staff, give direction and scheduling for operational program of the day** * **Make training about standard HACCP and SOP for a weekly** * **Make requisition for purchase order for a supplier and store.** |

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| **Date (from - to )** |  | **22 - 03 - 2009 To 28 - 10 – 2009** |

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| **Name and address of employer** |  | **MV River BEATRICE by GRC Uniworld Global River Cruises ( Switzerland ) GmbH Basel** |
| **Type of business or sector** |  | **floating Hotel & Catering services Cruise line** |
| **Occupation or position held** |  | **Junior Chef** |
| **Main activities and responsibilities** |  | * **Make all preparation and set-up buffet for breakfast** * **Make preparation for launch buffet** * **Make canapé for cocktail party** * **Make organized for fruit and bread item on store** * **Assist and help for cold kitchen station during dinner service** |

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| **Dates (from – to)** |  | **1st contract 09 - 01 - 2007 to 15 - 09 – 2007**  **2nd contract 23 - 11 - 2007 to 13 - 07 – 2008** |
| **Name and address of employer** |  | **Costa Cruise Line CARNIVAL, Genova – Italia** |
| **Type of business or sector** |  | **floating Hotel & Catering services Cruise line** |
| **Occ upation or position held** |  | **3rd cook** |
| **Main activities and responsibilities** |  | * **Make preparation and Cooking for Galley Operational** * **full responsible for helping galley operational in every section during services and follow by standard hygiene and sanitation of Costa** |

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| **Dates (from – to)** |  | **1st Contract 26 - 06 – 2004 to 22 - 04 – 2005**  **2nd contract 23 - 08 - 2005 to 08 - 05 – 2006** |
| **Name and address of employer** |  | **P & O Cruise Line Australia** |
| **Type of business or sector** |  | **floating Hotel & Catering services Cruise line** |
| **Occupation or position held** |  | **Assistant Cook** |
| **Main activities and responsibilities** |  | * **Make preparation and Cooking for Galley Operational** * **full responsible for helping galley operational in every section during services and follow by standard hygiene and sanitation of Costa** |

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| **Dates (from – to)** |  | **25 – 06 - 2002 to 28 – 07 – 2003** |
| **Name and address of employer** |  | **Bale Air Boga Prima Abadi ( Banana Café ) Gatot Subroto - Jakarta** |
| **Type of business or sector** |  | **Café & Catering service** |
| **Occupation or position held** |  | **Assistant Cook Leader ( Sous Chef )** |
| **Main activities and responsibilities** |  | * **Full Responsible for kitchen Operational and assist kitchen leader** * **Make Cooperation with Restaurant supervisor during service** * **Make Food Cost and Created menu for buffet** * **Make preparation and ala-carte dishes** |

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| **Dates (from – to)** |  | **12 – 02 – 2001 TO 09 – 11 – 2001** |
| **Name and address of employer** |  | **RIVERVIEW Hotel, Gadong-Bandar Sri Begawan, Brunei** |
| **Type of business or sector** |  | **4 Star Hotel & Catering services** |
| **Occupation or position held** |  | **1st cook** |
| **Main activities and responsibilities** |  | * **Full Responsible for kitchen operational for night shift for Riverbank Café** * **Assign and responsible in hot kitchen or cold kitchen** * **Make requisition for every item which is miss in riverbank store kitchen** * **Make preparation for buffet and ala-carte order** |
| **Dates (from – to)** |  | **08 – 02 - 1998 TO 03 – 01 – 2000** |
| **Name and address of employer** |  | **MAX’s Café. Bandar Sri Begawan- Brunei Darussalam** |
| **Type of business or sector** |  | **Café & Catering services** |
| **Occupation or position held** |  | **Cook Helper – Cook** |
| **Main activities and responsibilities** |  | * **As Cook Helper, Help Cook or Chef de Partie for make preparation and ala-carte dishes** * **As Cook, make preparation and ala carte dishes** |

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| **Dates (from – to)** |  | **19 – 11 – 1993 TO 17 – 06 – 1995** |
| **Name and address of employer** |  | **KEMANG 31 Café and Pastry shop, Ampera-Jakarta** |
| **Type of business or sector** |  | **Café and Pastry Shop** |
| **Occupation or position held** |  | **Pastry cook** |
| **Main activities and responsibilities** |  | * **Assist Chef Pastry for Preparation and make all pastry dishes** * **Checking for miss and plus for pastry dishes in pastry outlet on Restaurant** |

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| **Education and training** |
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| **Dates (from – to)** | |  | **August 1995 - July 1997** |
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| **Name and type of organisation providing education and training** | |  | **STMIK – BSI**  **( management informatics and computer )** |
| **Principal subjects/occupational**  **skills covered** | |  | **Computer Accounting** |
| **Title of qualification awarded** | |  | **Diploma** |
| **Level in national classification**  **(if appropriate)** | |  |  |

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| **Personal skills**  **and competences**  ***Acquired in the course of life and career but not necessarily covered by formal certificates and diplomas*.** |

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| **Mother tongue** |  | **Indonesia** |

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| **Other languages** |

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|  |  | **English** |
| **Reading skills** |  | **good** |
| **Writing skills** |  | **good** |
| **Verbal skills** |  | **good** |

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| **Social skills**  **and competences**  ***Living and working with other people, in multicultural environments, in positions where communication is important and situations where teamwork is essential (for example culture and sports), etc.*** |  | **[ Describe these competences and indicate where they were acquired. ]** |

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| **Organisational skills**  **and competences**  ***Coordination and administration of people, projects and budgets; at work, in voluntary work (for example culture and sports) and at home, etc.*** |  | **[ Describe these competences and indicate where they were acquired. ]** |

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| **Technical skills**  **and competences**  ***With computers, specific kinds of equipment, machinery, etc.*** |  | **computer letterate**  **exel & word**  **internet** |

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| **Artistic skills**  **and competences**  ***Music, writing, design, etc*.** |  | **Guitar** |

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| **Other skills**  **and competences**  ***Competences not mentioned above.*** |  | **Bakery** |

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| **Driving licence(s)** |  | **Motor cycle Catagory C** |

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| **Additional information** |  |  |

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| **Annexes** |  | **[ List any attached annexes. ]** |