**CURRICULUM VITAE**

**PERSONAL DATA:**

Name : Benny Yosua Marpaung

Place and Date of Birth : Medan, November 29th , 1991

Home address : Street Dr. Goris alley 2 Number 3

Nationality :Indonesia

Marital status : single

Religion : kRISTEN

Sex : Male

Height / weight : 175 Cm/ 60 Kg

Phone : 0813 3981 2122

Email : bennyyosua58@yahoo.co.id

Hobby : swimming, Playing Football,basket ball , cook

**EDUCATIONAL BACKGROUND**

Elementary School : 1998 - 2004 SD N 3 Medan

Secondary School : 2004 - 2007 SMP Dr.Wahidin Sudirohusodo,Medan

Senior High School : 2007 - 2010 SMA Dr.Wahidin Sudirohusodo,Medan

**WORKING EXPERIECE**

* I have been working at Mozaic Beach Club seminyak, Bali as fine dinning commis 1 , since 1 October th 2010 – 5 Desember h 2011

Responsibility : Cook meals for, alacarte,fine dinning, organize butcher station, working chiller, and dry store

* I have been working at The Chedi Club Goa Gajah ,Ubud - Bali as a Demi chef ( Staff ), since 10 Desember st 2011 – 25 May14th 2012

Responsibility : prepare foods for the breakfast, alacarte, and dinner.

* I have been working at Fish n Co beachwalk kuta-bali as a Line Cook Staff, since 14 Juni 2012 – 21 March 2014
* Responsibility:prepare foods,sauce for the breakfast,lunch ,alacarte and dinner
* I have been working at Cuca Restaurant Jimbaran as demi chef de partie 1 since April 1th 2014 – January 2015
* I have been working at Balique Restaurant Jimbaran as Chef de partie since January 2015 - present

**RESPONSIBILITIES**

* Assist in creating and testing new recipes and menu design and in inspecting the cleanliness of the line floor all kitchen stations
* Assist in determining the minimum and maximum stocks of all food, material equipment
* Prepare batch recipes, cold food items
* Assist in all kitchen activities to make sure that guests receive high quality food items in a time manner
* Assist in the supervision of day-to-day operation of the kitchen as needed
* Provide instruction to less experienced culinary staff

**SKILLS AND QUALIFICATIONS**

* Ten month of working experience as demi chef de partie
* Use logic and reason to identify the strengths and weaknesses of alternative solutions, conclusions or approaches to problems
* Talk to others to convey information effectively
* Consider the relative costs and benefits of potential actions to choose the most appropriate one
* Identify complex problems and review related information to develop and evaluate options and implement solutions
* Manage own time and the time of others
* Knowledge of laws, legal codes, court procedures, precedents, government regulations, executive orders, organization rules.
* Ability to listen to and understand information and ideas presented through spoken words and sentences

 **Denpasar , Febuary 15th 2015**

To : [Aston Balikpapan](http://feedproxy.google.com/~r/blogspot/TVbtC/~3/UkWbT0xasi0/lowongankerja-hotelvilla-dos-cdp-cook-waiter-fbservice-aston-balikpapan.html?utm_source=feedburner&utm_medium=email" \t "_blank)

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Dear sir / Madam

I would like to apply for a position as a **Chef de partie** in your establishment as you will see from my enclose CV.

I would like very much to put my skill to work for establishment. I am available for interview at any time and I can be reached at the below address.

Thank you for your consideration and I am looking forward to hear from your soon.

Sincerely yours

( Benny Yosua Marpaung )

THE CHEDI CLUB

HOTEL & RESTAURANT

**Certificate of Appreciation**

This Certificate is presented to

**BENNY YOSUA MARPAUNG**

In Recognition

Successful Completion on the Job as

DEMI CHEF Fine Dinning Restaurant

at F & B Kitchen Department

from December 10th 2011 – May 25th 2012

best regards

|  |  |
| --- | --- |
| Chef Khairuddin Dean | Human Resources Manager |





**MOZAIC RESTAURANT, LOUNGE WORKSHOP**

**AND CATERING GASTRONOMIQUES**

**Certificate of Appreciation**

This Certificate is presented to

**BENNY YOSUA MARPAUNG**

In Recognition

Successful Completion on The Job as

**COMMIS 1** French Cuisine Balinese Flavours & Fine Dinning Restaurant

at F & B Kitchen Department

from October 1st 2010 – December 5th 2011

best regards

Chef James Ephraim Human Resources Manager