I NYOMan cahyadi wijaya

4065 Slocan street| 236 992 9607| cahyadiwijaya007@gmail.com

# Profile

Dedicated & highly motivated person, able to work with minimum supervised, well organized, experienced in hotel & restaurant industry.

# Education

## Lasalle college vancouver 2019-present

***renfrew - broadway***

Certificate in Pastry & Bakery Program

Certificate : food safe level 1 , WHMIS.

## International Bali institute of tourism 2015-2018

***Denpasar-bali***

Associate degree diploma in culinary arts management

AHLEI(American Hotel & Lodging Educational Institute) Competency Certificate

# Experience

## Cibo triattora,Moda hotel

### Line cook

June – present

Gardemanger kitchen

Respobility for cold cuisine & dessert

Everyday mise en place

Assisitng in pasta station & platting

Opening & closing duties

## Tap Shack,Coal harbour

### Line cook

May- June 2019

Oven & pan station

Everyday mise en place

Preparing food in open kitchen

Portioning ingridient

Opening & closing duties

## Mandapa Reserve By Ritz Carlton

Ubud-Bali

### Commis 2

August – November 2018

Everyday mise en place

Prepare large amount of sauce

Gardemanger

Maintance standart

Labaling , dating & storing ingridient

Opening & closing duties

Fairmont Hotel

Sanur - Bali

### Internship cook

July – December 2017

Receiving order

Preparing sauce for pizza

Set up oven station

Prepare canapes for afternoon tea

Closing duties

Gardemanger

Maintance standart

Refrences

Curtis luk

Executive chef

Cibo Trattoria and Uva Cocktail & wine bar

Moda hotel

900 Seymour St. Vancouver

6043517252

curtisl83\_mrh@indeedemail.com