

Sri Widayati

PRIVATE CHEF

PERSONAL PROFILE

I was born in Indonesia and I grew up amidst tropical smells, tastes and recipes with basic ingredients rice, coconut milk, hot chili, fragrant lemongrass, and peppery ginger. From a young age I started working as an assistant in Taiwan and in Hong Kong with basic principles of hospitality and supply. I learned to make noodles, fried rice, spring rolls, stuffed dumplings and traditional Chinese food. I came to Athens in 2009 and I loved Mediterranean cuisine. I started to find out olive oil, olives, tomatoes, cheese and all the ingredients of traditional Greek recipes that never cease to impress me and I continue to explore. Every day I do not stop discovering and enthusiastically sharing my passion for the cooking, recipes and tasting experiences I collect.

EDUCATIONAL HISTORY

Odyssea Academy

Line Cooking Seminar (50h) | 2021

Odyssea Academy

Soft Skills Course (6h) | July 2021

Dining Room The school of Gastronomy

Christmas Dishes Seminar | December 2017

Rapporteur: Chef Dimitris Skarmoutsos

Le Monde

Round of gastronomy seminars "Food friends" | December 2016

Rapporteur: Chef Anastasios Alexiadis

SKILLS & ABILITIES

- Communication, Organization
- Creativity, Teamwork, Leadership
- Outgoing and enthusiastic
- Speed and persistence in detail and quality
- Immediate memorization of instructions and directions by my associates
- Flexibility in the schedule to achieve the necessary goal
- Initiative where needed and endurance under time pressure

WORK EXPERIENCE

Assistant Chef

Psariston, Neo Iraklio | April 2019-July 2020

Manager: Vassilis Akrivos

Assistant Chef

Aphropsaro, Neo Iraklio | April 2019-June 2019

Manager: Vakis Kasvikis

Preparation of cold dishes (salads, ceviche, tartare etc)

Personal Chef

Politia, Kifissia | 2009-2018

Preparation of hot and cold dishes for receptions

Service

Taipei (Noodle restaurant), Taiwan | November 2006-May 2009

- Welcoming guests to the restaurant
- Taking customer food orders at the cash register
- Bringing completed orders to the appropriate table in the dining area
- Take away dirty dishes, clean the dining room,
- Respond to customer questions and requests

Service

FUMI 文, Hong Kong | April 2002-September 2002

- Provide guest with adequate answers to their questions and inquiries concerning food and menus; provide whatever assistance they may need and take their order
- Ensure all areas, including registers and surrounding displays, are always clean to restaurant standard
- Ensure all guests received exceptional table presence and personality

Service

Tai Po, Hong Kong | December 2000-October 2002

- Take food and drink orders from customers accurately and with a positive attitude
- Ensure tables are enjoying their meals and take action to correct any problems
- Help food preparation staff when necessary

LANGUAGES

- English, very well
- Greek, well
- Indonesian, mother tongue



Nea Ionia, Greece



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Permanent residence permit, work permit