



## FACHMY LASANUDDIN

Executive Chef(2 yrs)  
PT Sodexo Indonesia

Applied:15 Jul 2022 Last updated:12months Last active:6months

\$IDR 19,500,000 | 🎓Diploma | 📍Jawa Barat

### 🧳Experience

17 years of total experience

Apr 2020-Present  
2 years 7 months

#### Executive Chef

PT Sodexo Indonesia|Jakarta Raya,Indonesia

Industry	Food & Beverage/Catering/Restaurant
Specialization	Food/Beverage/Restaurant Service
Role	Chef
Position Level	Manager/Assistant Manager

First in charge in all daily kitchen operation for Indonesia Google site. Verify and Authorize all culinary paperwork for kitchen staff and operation. Report directly to Google site country lead. Responsible to do target cost per meal per day, Google core program expectation, Food program from APAC Region. Maintain HSE programs from Google regional do with highly standard with all culinary team. Responsible in every meal production from all kitchen Breakfast, Lunch, Coffee break, Pop up station and TGIF program and make sure the meal has produced every day suitable with Core Program Expectation standard. With executive chef from another countries in APAC region development and engineering menu which has standard from Food Program Manager. Conduct and Induct training for all culinary team (HSE, food safety, sustainability, wellbeing)

Jul 2019-Mar 2020  
9 months

#### Executive Sous Chef

Swiss-Belhotel International||Indonesia

Industry	Hotel/Hospitality
Specialization	Hotel Management/Tourism Services
Role	Hotel Manager
Position Level	Manager/Assistant Manager

Second in - charge in all daily kitchen operation, main kitchen and banquet kitchen. Authorize schedule for all kitchen staff. Report directly to executive chef. Responsible to do target food cost, doing market list, store request. Maintain hygiene and sanitation do with all kitchen staff. Responsible in every meal production from all kitchen. With executive chef development and engineering menu for restaurant and banquet

May 2016-Jun 2019  
3 years 2 months

#### Head Chef

PT. YORKINDO BOGA UTAMA (The Halal Guys Indonesia)|Jakarta Raya,Indonesia

Industry	Food & Beverage/Catering/Restaurant
Specialization	Food/Beverage/Restaurant Service
Role	Management
Position Level	CEO/GM/Director/Senior Manager

Preopening team, set up all kitchen lay out for outlets, and central kitchen. Responsible and communication to the principal and BOD about quality product and stock product. Report directly to the BOD. With procurement dept. dealing specification with every vendor for ingredients. Training all back of the house staff about all Standard Operation Procedure who gave from Principal. Development menu ala carte and made all paperwork to get authorization from principal

Mar 2015-Jul 2015  
5 months

## **Corporate Head Chef**

### **PT Aurika Sejahtera Sentosa**

Industry	Food & Beverage/Catering/Restaurant
Specialization	Food/Beverage/Restaurant Service
Role	Management
Position Level	Manager/Assistant Manager

responsible for 7 outlet kitchen operation restaurant. Training kitchen staff for all kitchen operation knowledge. Responsible to do food cost target standard. Set up kitchen layout and equipment for daily f and b production. Responsible about hygiene and sanitation all area kitchen applied with kitchen team. Responsible in every meal production. Created with every head chef in outlet kitchen menu of the month, menu rotation.

Nov 2013-Feb 2015  
1 year 4 months

## **Executive Chef ad interim Operational Manager**

### **PT ABUBA INDONESIA|Jakarta Raya,Indonesia**

Industry	Food & Beverage/Catering/Restaurant
Specialization	Food/Beverage/Restaurant Service
Role	Management
Position Level	Manager/Assistant Manager

16 outlet all daily operation, development menu, menu engineering. Created central kitchen to support 16 outlet for all food and beverage ingredients. Responsible about profit and loss statement. With marketing dept created monthly by monthly calendar event. With HRD dept created all training module for all range crew. Report directly to BOD. Worked with all management team to achieve target sales.

Jan 2012-Nov 2013  
1 year 11 months

## **Executive Chef / Food and Beverage Coordinator**

### **Casa Monte Rosa Hotel**

Industry	Hotel/Hospitality
Specialization	Food/Beverage/Restaurant Service
Role	Management
Position Level	Manager/Assistant Manager

pre - opening team, set up all food menu for resort hotel operation such as ala carte menu, banquet menu and room service menu. Training kitchen staff for all kitchen operation knowledge. Responsible to do food cost target standard. Set up kitchen layout and equipment for daily f and b production. Responsible about hygiene and sanitation all area kitchen applied with kitchen team. All Food and Beverage operation for this hotel,assist to Hotel Manager and Owner Representative

Mar 2011-Dec 2011  
10 months

## **Sous Chef**

### **Hawaii Club Bali Resort**

Industry	Hotel/Hospitality
Specialization	Food/Beverage/Restaurant Service

Role	Chef
Position Level	Manager/Assistant Manager

In charge in main kitchen section, second command in kitchen operation, rostering schedule for hot kitchen staff. Report directly to executive chef. Responsible to do food cost, doing market list, store request. Maintain hygiene and sanitation do with all kitchen staff. Responsible in every meal production from main kitchen. With executive chef development and engineering menu for restaurant and banquet

Dec 2009-Feb 2011  
1 year 3 months

## **Sous Chef**

### **Blue Sky Pandurata Hotel**

Industry	Hotel/Hospitality
Specialization	Food/Beverage/Restaurant Service
Role	Chef
Position Level	Manager/Assistant Manager

In charge in main kitchen section, second command in kitchen operation, rostering schedule for hot kitchen staff. Report directly to executive chef. Responsible to do food cost, doing market list, store request. Maintain hygiene and sanitation do with all kitchen staff. Responsible in every meal production from main kitchen. With executive chef development and engineering menu for restaurant, lobby lounge and room service.

Apr 2008-Dec 2009  
1 year 9 months

## **Sous Chef**

### **PT Purantara Mitra Angkasa Dua - in flight cateter**

Industry	Food & Beverage/Catering/Restaurant
Specialization	Food/Beverage/Restaurant Service
Role	Chef
Position Level	Manager/Assistant Manager

In charge in Indonesian and Asian hot kitchen section to Uplift 650 900 meals/ day, make sure HACCP application applied for each meal, rostering schedule for hot kitchen staff. Report directly to executive sous chef / executive chef.

Jul 2006-Jan 2007  
7 months

## **Kitchen Trainee**

### **JW Marriott Jakarta**

Industry	Food & Beverage/Catering/Restaurant
Specialization	Hotel Management/Tourism Services
Role	Management
Position Level	Less than 1 year experience

Jul 2005-Jan 2008  
2 years 7 months

## **Chef De Partie**

### **PT PRIMA DIET CATERING**

Industry	Food & Beverage/Catering/Restaurant
Specialization	Hotel Management/Tourism Services
Role	Supervisor/Team Lead
Position Level	Supervisor/Coordinator

Incharge in hot kitchen section. Cook healthy meal for hospital patient, diet person. Make sure with nutritionist person or patient got a healthy meal

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## Education

Jul 2007

### STP TRISAKTI

Diplomain Hospitality/Tourism/Hotel Management | Indonesia

Major                      Food & Beverage Production  
CGPA                      3.25/4

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## Skills

Advanced	Food Product, Cooking, Banquet Kitchen, Product Development, Butchery, Hot Kitchen
Intermediate	Halal System, HACCP, Cost Control
Beginner	Culinary Arts

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## Languages

Proficiency level: 0 - Poor, 10 - Excellent

Language	Spoken	Written
English	8	8
Bahasa Indonesia	8	8



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## Additional Information

Expected Salary	IDR 19,500,000
Preferred Work Location(s)	DKI Jakarta, Jawa Barat, Across Indonesia

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## About Me

Gender	Male
Age	36
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Country of Nationality	Indonesia