**BRYCE ADAMSON**

Senggigi, Lombok, Indonesia

• Mobile: +6287865817042

[brycethechef@gmail.com](mailto:brycethechef@gmail.com)

**Birthplace:** Leamington Ontario Canada **Birthdate:** July 18th 1975

**Status:** Married **Citizenship:** Canadian

**General Manager**

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| **Highly Motivated, effective and communicative General manager with over 15 years of senior management experience. Time proven organisational, design and enhancement skills. Having found innovative ways to deliver high quality, customer experience at significant cost savings. Well versed in driving profitability and cost effective collaboration between cross-functional departments, while implementing novel solutions to meet complex business challenges in various top-tier hospitality companies** |
| ***Areas of Expertise and Key Skills*** |
| *Opening/Pre Opening experience • F&B management Experience • Classic trained European Chef • Effective Time Management • Communication Skills • Team Development • Program Management and Execution • Planning and Implementation • Leadership • Cost Reduction • Personnel Management • Process Analysis and Improvement • Showmanship • Passion • Dedication • Organisation • planning and developing marketing Strategies • Training and developing • Analytical skills • marketing • Accounting • Communication • Conflict resolution • Hotel operations Multitasking • New business development • Prioritizing • Problem-solving.* |

**PROFESSIONAL EXPERIENCE**

**Co General Manager**

**THE JUNGLE BAR , Lombok Indonesia •June 2016- August 2022**

*Top rated nightclub on Gili Trawangan on the famous “Gili Islands”,*

* Coordinated with staff regarding ordering
* dispute settlement .
* Managed and provided resolution for all media queries regarding Bar
* Closely Monitor staff in a cash bar scenario to avoid theft
* Ordering and Procedure Enhancement through our Bar Managers

**Key Achievements**

* Within 4 months of opening we were the #1 bar/nightclub on the island known for its nightlife scene
* Achieved opening drink cost of 34% and maintained it +/- 0.5% monthly
* Had zero staff turnover in first 4 years operating

**General Manager**

**GILI T RESORT (**[www.**gilitresort**.com](http://www.gilitresort.com) **), Lombok Indonesia • May 2013- August 2022**

*Top rated resort on the famous “Gili Islands”, with The Islands top restaurant on resort*

* Monitored all profit and loss statements of the hotel and prepared an annual budget for it.
* Coordinated with guests and monitored service trends by evaluating all comment cards.
* Administered various billing related issues and performed daily/monthly/yearly accounts
* Managed and provided resolution for all media queries regarding Hotel.
* Ensured work as per the required Standard Operating Procedure.
* Communicated with all guests and provided resolution of all queries

**Key Achievements**

* Increased profitability by 130% through marketing, F&B promotions and offerings, Add on Spa
* Decreased theft and loss to almost 0% due to monitoring and giving staff a sense of ownership and a hands on approach to management
* Increased off season occupancy by 50% due to marketing, OLB specials, Online marketing
* Improved Trip advisor rating from 3.2 to 4.7 in 6 months

**Executive Chef and Food and Beverage Manager**

**QUNCI VILLAS (**[www.**quncivillas**.com](http://www.quncivillas.com) **), Lombok Indonesia • May 2012- April 2013**

*Top rated resort on the beautiful Indonesian Archepalgo, with Three restaurants on resort and one off resort.*

* Menu creation, engineering,costing for both front and back of house
* Create SOP for both kitchen and service
* Monitor all costs and expenses
* Create yearly budget and and set target goals for sales

**Key Achievements**

* **Achieved 32% food cost and 35% drink cost from 43% and 51% respectively within first 3 months**
* **Increased overall guest satisfaction with entire F&B from 78% to 97%**
* **Reduced waste, Theft and spoilage due to hands on monitoring and setting up procedures and policies**
* **Opened two new restaurants within the resort to great fanfare**
* Assist in promoting our FNB department as whole through a BiWeekly Press release at the Lombok guide called “In Good Taste” <http://www.thelombokguide.com/>
* Successfully revamped and reopened our off site restaurant “De Quake” and got it to #2 in all Lombok according to Trip advisor

**Culinary Advisor**

**GAYANA ECO RESORT/BUNGA RAYA RESORT (**[www.**bungarayaresort**.com](http://www.bungarayaresort.com) **), Kota Kinabalu Malaysia • December 2011-April 2012**

*Two Island Resorts in south China Sea with 47 rooms each and two restaurant outlets each.*

* Designed, Trained and organised new menus and procedures for staff to follow
* Created SOP’s for ordering and preparation
* Organised special event menus and procedures
* Completely reorganized kitchen

**Key Achievement**

* In 3 months we went from number 23& 26th raked restaurants to #6 and #8 respectively
* Achieved 32% food cost from first day of new menu
* Received ‘very nice praise from owner and management after successful implementation
* Hosted a “save the giant clams day” with various celebrities, ministers and the Malaysian PM

**Previous** Job Experience

**Executive Sous Chef** *(acting Executive Chef final 6 months*

**SERENA HOTEL ISLAMABAD (**[www.serenahotels.com](http://www.serenahotels.com)**), Islamabad, Pakistan • February 2010-November 2011**

*City hotel with 387 rooms, 8 dining outlets, banqueting for up to 3,000 people, and 9 meeting rooms.*

**Executive Chef**

**ALMOND RESORTS CASUARINA (**[www.almondresorts.com](http://www.almondresorts.com)**), Barbados, Caribbean • June 2008-January 2010**

*All inclusive 4.5-star resort with 258 rooms, 5 dining outlets, outside catering ability for 500, and staff cafeteria for up to 300 staff per meal.*

**Executive Chef**

**BREEZES BEACH CLUB AND SPA (**[www.breezes-zanzibar.com](http://www.breezes-zanzibar.com)**), Zanzibar, Tanzania • June 2006-June 2008**

*72-room, 5-star beachside resort with 4 food outlets and 1 staff cafeteria.*

**Executive Sous Chef**

**MEERU ISLAND RESORT (**[www.meeru.com](http://www.meeru.com)**), Maldives • May 2005-May 2006**

*Beach resort and 4.5-star restaurant with 290 rooms, 5 outlets, and 2 main dining rooms.*

**Senior Sous Chef**

**HOLLAND AMERICA CRUISE LINE, Mexico • November 2004-May 2005**

*Large cruise operator with ship housing 1,200 guests and 600 crew members.*

**Sous Chef / Senior Sous Chef**

**CASINO WINDSOR, Windsor, Ontario • February 2002-November 2004**

*Canada’s first gaming hall with over 3,000 slot machines, 500 table games, and 8 food outlets.*

**Restaurant Chef**

**SIGNATURES FINE DINING CLUB, Chatham, Ontario 2000-2002**

**EDUCATION**

**Bachelor of Arts – Culinary Arts**

Georgian College, Barrie, Ontario

**PROFESSIONAL DEVELOPMENT**

Social

Media management, Marketing, Staff and Office Streamlining, Hazard Analysis Critical Control Point Trainer Program (HACCP)**•** WHIMIS Training **•** CPR certified

RESPECT Training **•** Advanced Leadership Training **•** Labour Relations / Union Law Training

GUEST Training **•** Computer Advancement Program **•** Master Butcher Training

Opening and Pre-opening Experience **•** Asian, Middle Eastern, North American, Australian and European experience.

**PROFESSIONAL AFFILIATIONS**

Canadian Chefs Association

**LANGUAGE EXPERTISE**

French (conversational) ∙ German (Fluent) Indonesian(conversational) English(native)