



SUKANA

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PROFILE:

Experience 25+years Executive Chef, Resourceful and Efficiency
With Proven Proficiency in all aspect of Kitchen Management.
Ability in Combining Knowledge and Skill with High Standard and
Strategies in Order to achieved optimal Profitability,
By controlling cost and Expenses, Obey the Food Safety and HCCP Standard

SKILL:

Culinary Expertise | Leadership skill | Menu Creation | Kitchen Management | Food Safety |
Cost Control | Creativity | Staff Training | Team Work | Adaptability | Communication |
Time Management | Budgeting

EDUCATION:

UMK Kupang
Economic Management

PERSOANAL SKILL:

Microsoft Office
Xcel | Power Point

LANGUAGE:

English
Indonesia

ADRESS:

Bukit Mas Blok A no 4
Rt4 | Rw3.Lubukbaja,
Batam | Kep.Riau 29444

EXPERIENCE:

Executive Chef | FOURPOINT BY SHERATON

June 2024 – present

- Successfully developed and Implemented a new menu for the all outlet
- Managed a team of 11 culinary staff and successful trained new hired
- Increasing customer satisfaction and average check per cover
- Utilized cost cutting measure to reduce food cost and increased profitability
- Own garden to supply daily operation

Executive Chef | ASIALINK BY PRASANTHY

October 2022 –May 2024

- Improved Kitchen productivity while maintaining a high level of quality
- Created innovative recipes and presented them to the restaurant's management team
- Managed team of 7 culinary staff and successfully training new hired
- Utilized cost cutting measure to reduce food cost and increase profitability
- Developed relationship with local farmer and supplier to ensure fresh, high quality ingredients

Executive Chef | FAIRFIELD MERRIOTT

February 2022--September 2022

- Successfully developed and implemented new menu for the all outlet
- Increasing customer satisfaction and average check per cover
- Managed team of 9 culinary staff and successfully training new hired
- Improved kitchen productivity while maintaining high level of quality
- Utilized cost cutting measure to reduce food cost and increased profitability
- Own garden to support daily operation

Executive Chef | TRAVELODGE BATAM

September 2016—October 2021

FB Director | PLATINUM JOGJAKARTA

September 2016—August 2018

Executive Chef | PLATINUM BALIKPAPAN

July 2015—August 2016

Executive Chef | FB Manager | ON THE ROCK KUPANG

June 2013—June 2015

EAM Food and Beverage | SWISS BELL | HERMES PALACE

April 2006—May 2013

Executive Chef | GRAN PURI MANADO

June 2001—June 2005

Executive s Chef | NOVOTEL JOGJAKARTA

February 2000—May 2001

Executive Chef | IBIS MALIOBORO

February 1997—January 2000

Executive s Chef | MELIA PUROSANI JOGJAKARTA

February 1994—January 1997

Sous Chef | AQUILA PRAMBANAN JOGJAKARTA

February 1992—January 1994

Chef De Partie | SHANGRILA DYNASTY BALI

February 1990—January 1992

REFERENS:

1. MR. SUGIYANTO | 0811 540 844 | doo@platinumhotelindonesia.com
Director Platinum Indonesia
2. MR. FREDY ANDRIAN | 0812 3706 8054 | fredyandrian67@gmail.com
Corporate FC Prasanthy