



Chef Stanley A Rusli Portfolio

Welcoming Message

its took some craft and artistry to coax flavours and texture of a tough cut.
and its a luxury to work in the kitchen, whe the heat and pasion come together
and produce someting called food.



About Chef Stanley A Rusli

Bad food is made without pride, by cooks who have no pride, and no love. Bad food is made by chefs who are indifferent, or who are trying to be everything to everybody, who are trying to please everyone... Bad food is fake food... food that shows fear and lack of confidence in people's ability to discern or to make decisions about their lives

“ANTHONY BOURDAIN”

Chef' Profile

Stanley Adi Rusli



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[@stanley_rusli_star](https://www.instagram.com/stanley_rusli_star)

Place and Date of Birth

Jakarta, 8 November 1983

Gender

Male

Marital Status

Single

Spoken Language

Indonesia, English

Nationality

Indonesia

Chef Stanley Adi Rusli is a Private Chef, Culinary Educator, World Association of Chefs Societies Culinary member under ACP(Association Culinary Professional) and BCP(Bali Culinary Professionals), and also Culinary Consultant, who specializes in menu development, and culinary concept creator

The main passion is creating vibrant, delicious and nourishing meals using high quality local and seasonal ingredients. Well versed in the traditional food practices of Herbs and spice also fermenting, and preserving, the food integrates these arts along with wild foraging into his work to make every meal a unique and memorable culinary experience. The many hours, days, and even sometimes weeks it takes to craft the flavours behind a meal appeal to him as much as the actual meal itself.



Chef's Story



Born and raised in Jakarta In an Chinese-Indonesian family where food was important, for friends, for family, as a general display of love, Than he falling in love for the Island of Bali, when he taking culinary school in Bali he began working in the Hospitality industry at the tender age of 23, and has been in the field since. For 18 professional kitchen years he has worked as a Chef, 3 of those years in the professional cruise industry, traveling across the globe

After completing the Culinary Institute of America program 15 years ago in the states, stayed on as an employee, spending time as Executive Sous Chef, doing R&D for culinary competitions & ultimately the Master Chef exam of the American Culinary Foundation after spending the last decade deepening her craft in the New York-USA, Chef Stanley finally relocated to Bali than begins His life as Executive Chef in Hotel in Bali, then push his career to Food And Beverages Manager. And finally he return again to love of his life, and that is the Kitchen life.

Chef Stanley



Chef Stanley cites his nomadic-chef lifestyle as pivotal in developing his eclectic and adventurous food aesthetic, as well as his bold and colorful palette, having been profoundly influenced by the foods and cultures he has explored over the years. Elements of this flavors development and intense research can be found in what he do every day.

He had an instinct for food for his whole life, an obsession with high quality, a passion for experimenting with ingredients, and a devotion to deep, complex and global flavors. And now, these decades of history, interests and passions have parlayed into one exciting career and adventure.

Now his at your service to nourish your pallets, with food full of spirit and full of life.

Chef Stanley

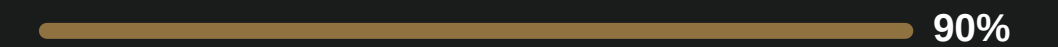


Chef Stanley Culinary Skill Percentage :

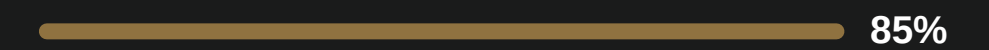
Leadership Skills



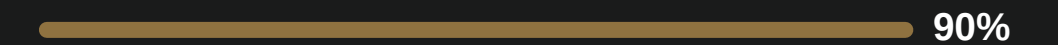
Genuine Passion



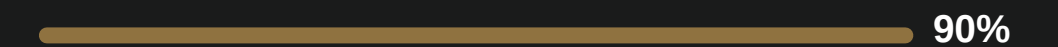
Creative Management



Culinary Development



Culinary Knowledge



THE EXPERIENCE ITS THE BEST PLACE FOR DEVELOP YOUR
KITCHEN SKILLS

Culinary Journey

- Brand Ambassador and Corporate Chef under Lotus Food Service from April 2024 until now
- Working As Production and F&B Development Manager at Renjana Culinary management from November 2023 until now
- Working as Chef De Cuisine under Renjana Culinary management from February 2022 until November 2023
- Part time Culinary lecture under Fresh Plate Management from September 2014 until 2022
- Chef and co owner for The Espresso Room Bali from June 2015 until 2019
- Opening Chef and Consultant under chefs solutions for Soul In a Bowl Restaurant Sanur-Bali from March 2015 until June 2015
- Working in chefs solutions free lance consultant company as operational Executive Chef from March 2015 until 2020
- Working as consultant chef in solo Central Java, for rebranding old restaurant from September 2014 until February 2015
- Work In Rama Group Bali As F&B Manager in Kuta Sea View Hotel & Resort from September 2014 until March 2015



Culinary Journey

- Work in Passargad Restaurant Iranian restaurant as a Executive Chef (F&B manager) in June 2013 August 2014
- Work in Nusa Dua Retret Boutique Villa as Executive Chef under ASTON from September 2012 until September 2013
- Work as Private Chef in Jakarta for Expatriate Holland family in 12 June 2012 until 26 June 2012.
- F&B Conceptor, Kitchen Designer and Opening Chef For dx café lounge in May 2011 for PT.Bhavana Indonesia then work as Operational Restaurant Manager until March 2012
- Work in PT.BHUR management as freelancer restaurant marketing manager from September 2010 until June 2011.
- Work in PT. Bhavana Indonesia As F&B Consultant and Conceptor from September 2010.
- Work in Bali Bakery As Restaurant Manager from February 2010 until October 2010
- Work in PT.PASMA, as freelance Admin and Editor January 2010 until Febuary 2010.



THE EXPERIENCE ITS THE BEST PLACE FOR DEVELOP YOUR
KITCHEN SKILLS

Culinary Journey

- Work in culinart even organizer as freelance culinary concept designer At Pillar F&B Concept from 8 June 2009 until 10 January 2010.
- Executive Sous Chef at **ITALIENNEL** French Italian reataurant New York City-USA 25 April 2008 until january 2010
- Freelance Kitchen Designer in Omega Culinary Design from 8 June until 13 November 2009.
- Commis I and CDP 2 relief for Tournant in Royal Caribbean International from 22 September 2007 until 10 April 2008.
- And many other

It's been an adventure. We took some casualties over the years. Things got broken. Things got lost.
But I wouldn't have missed it for the world.

“ANTHONY BOURDAIN“





Stanley Concept

The idea that a dish might be enhanced by a trailside of local ingredients picked that afternoon or that of fresh caught of seafood, deepening each day and mysteriously developing into a wonderfully unexpected flavours', brings his food a profound sense of joy and satisfaction.

Academic Portfolio



Formal

- World Association of Chef Societies Educator Program August 2024 until now
- World Association of Chef Societies Food Sustainability Program June 2024
- Oxford Psychology Online Degree November 2023 until now
- World Association of Chef Societies Judge Seminar, 2022
- American Culinary Federations Mastrer Program New York 2010
- American Culinary Federation course, Texas- Usa, 2007 -2009
- Bali Tourism Institute in Food Management, Nusa Dua – Bali, 2003 - 2006
- Senior High School St Kristoforus II Jakarta, West Java, 2000 – 2003
- Junior High School StradaPelita 2 Jakarta, West Java, 1997 – 2000

Non Formal

- Computer

: 1999 – 2000 ICK (Indonesian Computer Knowledge),
KebonJeruk – Jakarta.

- English

: 1997 – 1999 PEC (Practical English Course) Cengkareng
Jakarta Barat.

: 1999 – 2001 EA (English Advantage) Slipi – Jakarta.

- Coffee

: Illy Coffee Training In 2011

: Illy Barista Academy 2011

: SCA Barista Foundations 2011

: Coffee Roasting Fondation One Bean Coffee 2012

: Coffee Sensory 2012

: Coffee Roasting Intermediate 2012

: Q Grader 2013



Academic Portfolio



Qualifications And Certifications

- Crowd Management, Jakarta 2007
- Crisis Management And Human Behavior, Texas 200
- Hazard Analysis Critical Control Point, USA 200
- United States Public Health, USA 2007

It's very rarely a good career
move to have a conscience

Culinary Achievements

F&B Team for wedding for Indonesia Minister of Corporation Mr Teten Masduki Daughter on March 2024

insight Team for Indonesia Minister of Corporation Mr Teten Masduki for G20 in Bali November 2023

Speaker for Coffee and Bali Culinary insight for Forest Minister of Indonesia MRS Siti Nurbaya and UK Forest and Farming Minister And Uk Embassy Mr Owen in December 2023

Insight Team for Indonesia Minister of Corporation Mr Teten Masduki for G20 in Bali November 2023

Serve coffee and indonesian snack for President Jokowi and his guest at indonesian palace on 16 August until 18 August 2018 (Indonesian Independence Day)

Prepare and serves coffee and snack for President Jokowi at Indonesian palace on 16 August until 18 August 2017 (Indonesian Independence Day)

October 2006 MLA Black Box Culinary Team Challenges, Bronze Nusa Dua – Bali.

February 2006 Bali Culinary Professionals Category Salmon Diploma, Nusa dua – Bali.



I don't have to agree with you to
like you or respect you.

Culinary Achievements

August 2007 Silver Medal for individual beef challenge in Indonesia Chefs Association Culinary Challenge, Sanur– Bali.

October 2005 Silver Medal Team Traditional Indonesian Cake Display in Ijumpi Cooking Competition, Kuta –Bali

October 2005 Participant for 4 Course Indonesian set Menu Display in ijumpi cooking Competition, Kuta- Bali

October 2005 Participant for 4 Course Indonesian set Menu Display in ijumpi cooking Competition, Kuta- Bali

October 2004 Gold Medal Fish Challenge in Ijumpi cooking Competition, Kuta-Bali

October 2004 Silver Medal Team Traditional NasiTumpeng in Ijumpi cooking Competition, Kuta-Bali



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Organization



Marco Pierre White

I think what you got to do is to create an environment which people wish to sit in. You have to create a menu which is interesting to people. You have to create food which is delicious and affordable. I think that's what's important.





Stanley Lookbook





Stanley Lookbook





Thank You

The food wasn't very good in the first kitchen I ever worked in. But it was very busy, so I learnt to be fast, absorb pressure, use a knife, and say, 'Yes, chef.'