



KARIUM JACKSON MARTUA NAINGGOLAN

October 24th, 1980

Batam Nirwana Residence, Blok D6 no. 4 Tiban, Batam Kep. Riau

Christian

Married (1 spouse with 1 child)

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OBJECTIVE

To achieve and increase the value of a luxury dining by exploring ingredients and culinary techniques while optimizing utilization of available resources.

Career Development.

Works to continually improve student's ability to achieve the best quality skill in culinary session.

Offering skills in all styles of cooking and strong leadership skills in order to orchestrate.

Supervises all kitchen area to ensure a consistent and high quality product is produced.

EDUCATIONAL BACKGROUND :

1999 – 2001 : Diploma 2 - Medan Tourism Academy (BPLP) majoring in Food Production

1996 – 1999 : Sandhy Putra Tourism High School Medan majoring in Hotel Accommodation

1993 – 1996 : Hang Tuah Junior High School Belawan

SKILLS :

- Culinary expert; Italian, Indonesian, Thai and Singaporean food.
- Supervising and assisting culinary staff in the production of all menu items.
- Ensuring the provision of high quality of hospitality services.
- Guided existing staff about new methods of cooking and garnishing dishes.
- Improved order managing system by employing menu changes and training staff to take an accurate orders.
- Control food cost by maintaining purchasing, receiving, effective operational and standard food storage.
- English in written and oral.
- Could operate Ms. Word, Ms. Office, Ms excel
- Fruit and vegetable carving
- Menu costing

- Market list
- Menu planning

WORK EXPERIENCES :

Batam Tourism Polytechnic – BTP Batam

Culinary Lecturer

May 2017 – Present

Responsible to assist Head of Study Program in handling culinary practice, class theory and fixing job task related to Culinary Management.

Calculate item purchase in practice session, setting up menu planning and controlling all kitchen area to ensure a good condition.

Holiday Inn Resort Batam – Intercontinental Hotels Group

Four star Resort with 275 rooms and 4 outlet restaurants

- **Sous Chef** (Report to Executive Chef)

December 2014 – Sept 2017

Assist Executive Chef to take over any task to be handled.

Responsible for kitchen daily operational, food quality check and participate over daily production.

Handling event for banquet 800-1000 pax and Ciak Tok 250-500 pax

Responsible for kitchen administration task, such as daily purchase, market list, stockist and to ensure Food Safety Management System applied.

Supervise and coordinates activities of cooks and workers engaged kitchen operation

Encourage and build mutual trust, respect and cooperation among team members

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- **Chef de Partie** (Report to Executive Chef and sous chef)

October 2011 – November 2014

I am able to take over in any section in Food and Beverage Production Department.

Handling event for banquet 800-1000 pax and Ciak Tok 250-500 pax

Responsible for Banquet Production, A la Carte daily quality check, participate in daily Production.

Responsible to assist administration task such as check daily purchase, market listing and controlling Food Safety Management System implementation.

Supervise cooks in handling product properly and conducting weekly training program in kitchen department.

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- **Demi Chef de Partie** (Report to Chef de Partie and Sous Chef)

May 2010 – September 2011

Responsible for daily kitchen operational, assist administration task by coordination with Chef de Partie and Sous Chef, Control of high and standard food quality in the Kitchen and Food Safety Management System. Handling event for banquet 800-1000 pax and Ciak Tok 250-500 pax

Holiday Inn Resorts Batam – Intercontinental Hotels Group

Four star Resort with 275 rooms and 4 outlet restaurants

- **Commis Chef de Partie** (Report to Chef de Partie and Sous Chef)

April 2008 – May 2010

Responsible for kitchen operational, handling a la carte and buffet menu, assist the administration task, working closely with Chef de Partie and Sous Chef.

Holiday Inn Resort Batam – Intercontinental Hotels Group

- **Commis 3** (Report to Chef de Partie)

July 2006 – March 2008

Responsible for daily mise en place, Organize production of food items in the section, keep all facility and tools in sanitary conditions at all times, ensure training for standard of food during the working time.

Travellers Suites Medan

Four star Hotels and Apartment with 52 luxurious and comfortable suites

- **First Cook** (Report to Chef de Partie)
May 2005 – June 2006

Responsible on daily Mise en Place in kitchen operational. Maintain high food Quality as per standard of the hotel applied.

CAFE de SUNSHINE Medan

- **Chief cook** (Report to restaurant manager)
June 2004- May 2005

Responsible in a la carte preparation for dining, catering and food quality control.

Handling purchase order for cooking ingredients daily.

CHARLIES CHICKEN RAMAYANA Medan

Company of Ramayana group

- **SENIOR COOK** (reporting directly to restaurant manager)
January 2003- May 2004

Responsible for handling good quality of chicken meat at the buffet preparation.

Handling purchase order in operational

Creating ideas for monthly food promotion

PARTICIPANT TRAINING OF :

- Hygiene, Sanitation and How to usage Chemical (by Ecolab Singapore)
- GSTS & ESPS Training at Holiday Inn Resort Batam
- FSMS (Food Safety Management System) training By Diversey.
- Leadership Training, by: Tino Indrawanto (Training manager of Holiday Inn Baruna Bali), IHG
- Participants of Group Training Certificate,
by: Wildan J.A (Asst. Training Manager Holiday Inn Resort Batam), IHG
- Craft Training Certificate, Holiday Inn Resort Batam, IHG
- Food Safety Management System Level 2 by Intercontinental Hotel Group.

REFERENCES :

Mr. Kung Theong Wah

(teongwah.kung@ihg.com)

General Manager, Holiday Inn Resort Batam

Mr. Priyo Wiyanto

(priyo_wiyanto@gmail.com)

Freelance Chef at Jogjakatra

Mr. Uden Sudendi

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Executive Chef Holiday Inn Resort Batam

Mr. Frank Tokamaria

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Mr. Saryono

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Executive Chef Best Western Premier La Grande Bandung.

Mr. Yudiantho

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Mr. Frank Schoenherr

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Mr. Satrio Dewantoro

Food and Beverage Manager The Merlion Hotel

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Mr.Murdoko Jemuki

Executive Chef Mercure Padang

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PAPAYA AND WATERMELON CARVING



SUMMER SALAD IN SPICY DRESSING



WATERMELON CARVING



WATERMELON CARVING



FRUITS COCKTAIL WITH SWEETENED TANGY SAUCE



MEDDITERRANEAN SALAD WITH CILANTRO OIL



VIDEO SHOOT LIVE CARVING CREATION



WATERMELON CARVING



MACCAREL FILLET IN TOMATO BISQUE



CRAB MEAT PAELLA