

Ayu Brillyanti Napitupulu

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ABOUT

Head Baker with 7+ years experiences and comprehensive background in making various pastry and bakery products, making a good quality standard operational procedure in pastry and bakery. I have follow through and maintain a positive attitude, communication skills and significant ability to work and perform with a great leadership.

KEY COMPETENCIES

Process improvement	Report writing and presenting	Strong interpersonal skills
Data-driven strategic planning	Critical thinking skills	Proactive and self-motivated
Cost Controller	Excellent communication skills	Exceptional organisational skills

PROFESSIONAL EXPERIENCE

Best Western Premier Panbil, Batam

July 2023 - Present

Chef De Partie - Pastry and Bakery

Daily operational food controlling. Managed all pastry staff schedule. Food Costing and created new menu including seasonal menu, daily menu for breakfast, event banquet and cake shop. Stock controlling, Store order and daily market list. Controlling hygiene product , inventory, FIFO, LILO, FEFO. Quality control of product, daily training for pastry staff.

Anchor Cafe & Raostery, Batam

November 2015 - July 2023

Head Baker

Daily operational food controlling. Managed all pastry staff schedule. Food Costing and created new menu. Stock controlling, Store order and daily market list. Controlling hygiene product , inventory, FIFO, LILO, FEFO. Quality control of product.

At Pieno Restaurant, Tanjungpinang

July 2020 - December 2020

Demi Chef Pastry

Daily operational food controlling. Baking for daily operational. Managed all pastry staff schedule. Food Costing and created new menu. Stock controlling, Store order and daily market list. Controlling hygiene product , inventory, FIFO, LILO, FEFO.

EDUCATION HISTORY

Graduated Bachelor Degree

Culinary Management

Batam Tourism Polytechnic

AYU BRILLYANTI CULINARY EXPERIENCE FILE

