



Yanto F. ARFI

Graduated from BPLP Bandung, Food Production Course Diploma. and Accor Academy – Operational Management Trainee program 2013.

Over 20 years working in the hospitality industry with 12 years in managerial positions with experience in Food and beverage and Operation background. I am....

- Very expert in Cuisines of Asian, South East Asian, Indonesian / Malay Cuisine.

- Very experienced in Pre-Opening and HACCP, ISO 90001 certified.

-Guest experience-oriented and have the ability to improve guest satisfaction surveys through the implementation of multiple improvement programs.

-Strong leadership skills with the ability to manage and motivate the team to achieve the targets assigned.

-Assertive person in challenging business innovation, quality-driven, and result-oriented.

-And Able to work under pressure in any circumstances.



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Experiences

- **Jan. 2016 – Dec. 2019 – Executive Assistant Manager - Food & Beverage** • Novotel Hotel Pekanbaru – Riau, Sumatra, Indonesia. (Accor Hotels)
- **Aug. 2014 – Dec. 2015 – Product Service Manager - Food & Beverage** • Ibis Bandung Pasteur – Bandung West Java, Indonesia. (Accor Hotels)
- **Jun. 2010 – Aug. 2014 – Executive Chef** • Novotel Hotel Bandung, West Java – Indonesia (Accor Hotels)
- **Sept. 2006 – Dec. 2009 – Sous Chef** • Novotel Hotel Bandung, West Java – Indonesia (Accor Hotels)
- **Feb. 2003 – May 2005 – Chef De Partie** • Grand Hyatt Dubai – U A E
- **Jun. 1998 – Jan. 2002 – Chef De Partie** • Kempinsky Mid Plaza Jakarta, Indonesia
- **Oct. 1995 – May 1998 – Chef 1st Commis** • Le Meridien Hotel Jakarta, Indonesia
- **March 1995 – Aug. 1995 – Chef 1st Commis** • Hilton Hotel Mecca, Saudi Arabia





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Key Responsibilities

- Responsible for the overall management of the restaurant kitchen including supervising activities of supervisors, cooks, and utility as a thriving independent profit center.
- Responsible for all financial budgets and goals, by controlling food waste and identifying improvement opportunities for food cost improvement, doing regular inventories (weekly & monthly).
- Responsible for creating the Creative menu planning and correct food preparation for each outlet including banquets by fully understanding the market needs and desires & food trends.
- Maintains knowledge of local competition and general industry trends
- Responsible for Food Safety Hygiene Management, by implementing the HACCP in all areas, and also responsible for rectifying hazardous situations, and reporting major areas of concern.
- Creates a highly functional, teamwork-orientated back-of-house team
- To ensure that guests are always receiving an exceptional dining experience representing true & responding to and handling guest problems and complaints. Value for money.

Stellar Accomplishment

- *. Successfully opened the New Grand Ballroom Novotel Pekanbaru (2018)
- *. Successfully Hosting the President of Republic Indonesia (2018, 2019)
- *. Successfully Handling official V-VIPs Long Stay Republic Singapore Air Force, Joined exercise project Indonesian for a month (2017)
- *. Successfully graduated as Operations Management Trainee & National Management Trainee - Accor Académie Indonesia Program. (2013)
- *. Successfully Handling the Annual Meeting of Board Governor World Bank & IMF (2003 – Grand Hyatt Dubai)
- *. Successfully be the winners, finalist of several Professional Cooking competition (= Top Chef, SCTC 2013; Fonterra Indonesia 2014; Chef Advisor of West Java – 2012, 2013)

Education

1992 – 1994: Bandung Tourism Institute, Bandung (=BPLP) West Java – Indonesia // Majoring: Food Production Course Diploma (Certificated)
2013 – 2014: Accor Académie Indonesia, Jakarta - Indonesia
Majoring: Operation Management Trainee (Un-Diploma)

Certified

- *. **ISO 9001 & 14001:** by BUREAU VERITAS
- *. **Hazards Analysis and Critical Control Point (HACCP)** by TUV Rheinland





*. **Fire Prevention and Evacuation Experts & Water Rescue Expert** by the Fire Department and Rescue of Pekanbaru government, Riau – Indonesia

Professional Skill

Expertise Asian / South East Asia Cuisine Culinary Management • Kitchen Operations • Food Safety / Hazard Analysis and Critical Control Points (HACCP) • Personal Hygiene Rule & Regulations • Food & Labor Cost Management - (control the relates to kitchen payroll and the forecasting / budgeting of expenses) • Food Product & Quality identification • Train the Trainer • Leadership Development

References

- 1). **Mr. Kardino Zulhaidi** +966 55647 0420 email: kzulhaidi@gmail.com
Executive Chef Jumeirah Hotel & Resort Mecca, Kingdom of Saudi Arabia
- 2). **Mr. Tambri Deran** +966 54 537 9203 email: tambri.deran@fairmont.com
Executive Chef – Fairmont Hotel Clock Royal Tower Mecca, Kingdom of Saudi Arabia
- 3). **Mr. Idin Asmitha** +971 56 216 5682
Executive Chef – Media Rotana Dubai, United Arab Emirates
- 4). **Mr. Teuku Syafrulsyah** +255 744 943 806
Executive Chef – Hyatt Regency – Dar El Salaam, Tanzania East Africa
- 5). **Mr. Max Burkhalter** email: max.burkhalter@hyatt.com
 - *My previous Executive Chef at Grand Hyatt Dubai – UAE (2003-2005)*
 - *Currently: Vice President of Culinary Operations Hyatt International EAME*
- 6). **Mr. Engkun Kurnia** +62 815 7320 5550 email: gm@gmbs.com
 - *My previous General Manager at Novotel Bandung Hotel 2007– 2011*
 - *Currently: General Manager at Grand Mercure Bandung Setiabudi hotel, Bandung West Java - Indonesia*

