

# Tubagus Rizqi Muharrom



## About Me

Energetic and motivated in lifestyle F&B operations management with over 8 years' experience in F&B Industries. Stand on positive attitude, honest, hardworking and curious with new trends in F&B.

## My Contact

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📍 Jakarta, Indonesia

📅 Tangerang, July 5th 1993

## Education Background

Bandung Institute of Tourism  
Associate's Degree (2012 - 2015)  
Food & Beverage Management

## Hard Skill

- Strong knowledge in alcoholic beverages.
- F&B sales & marketing.
- Menu engineering.
- F&B operational.
- F&B cost control.

## Soft Skill

- Observation
- Decision making
- Communication
- Multi-tasking

## Achievements

- Marriott South East Asia Bartending Competition, 3rd Place, Bangkok-Thailand, 2018.
- Bandung Mixology Competition, 2nd Place, Bandung-Indonesia, 2017.

## Professional Experience

### KRAPELA BAR JAKARTA

*Venue Operations Manager*  
Oktober 27th, 2023 – Present

Krapela bar is a modular bar located in South Jakarta, the place focused on music scene in Jakarta. The place can be a bar mode, club mode and gigs mode.

- Create SOP & flow operational.
- Staff recruitment & training.
- Build relationship with third party.
- Analyze flow of customers & revenue.
- Create profit & lost monthly report.

### IBIZA CLUB MAKASSAR

*Venue Consultant*  
November 1st, 2023 – February 1st, 2024

Ibiza Club Makassar located at Jl. Nusantara, Makassar city. The club has 250 seats & 3 private room.

- Building relationship with suppliers for exclusive corporation.
- Create beverage menu.
- Working for alcohol permit.
- Create SOP & flow operational.
- Create marketing plans for outlet.

### PRIVATE BAR BREW & ELSE JAKARTA

*Bar Consultant*  
Oktober 22nd, 2023 – January 22nd, 2024

Brew & Else Jakarta is located in North Jakarta, they already open for a coffee shop in the first floor and for they next project they are going to open for a private bar in the second floor.

- Design bar station.
- Create beverage menu.
- Listing spirit & dealing with suppliers.
- Bar staff recruitment & training.
- Create SOP for bar operational.

### VENN CLUB MAKASSAR

*General Manager*  
February 28th, 2023 – October 15th, 2023

- Analyze profit-loss F&B data, ensure all the expenses right on the target and on the track.
- Hiring & training staff to create the best team to running business.
- Controlling daily operations from all departments (Bar, Floor, Host, Finance, Accounting, Marketing, Entertainment, Guard & Housekeeping).
- Lead the team to increasing daily to monthly revenue.
- Lead the team to handled National-International event guest artist.

### Achievements

- Increased monthly cover pax.
- Increased monthly revenue & profit.
- Successes to handle International & National events.
- Decreased beverage cost from average 38% to 33%.

# Professional Experiences

## **BLACK OWL INDONESIA | PIK**

*Bar & Shisha Manager*

*July 28th, 2022 - February 23rd, 2023*

Black Owl PIK is the best restaurant & night club in Jakarta. And the first outlet in Jakarta who can runs restaurant & night club together in the same building. Black Owl PIK also has the highest revenue & the highest volume restaurant & bar in Jakarta. They have 300 seat capacities & 12 private rooms.

- Make sure beverages production & shisha production following the quality standard.
- Keep track of inventory levels and order more supplies when necessary.
- Schedule staff & train new staff members on procedures and protocols.
- Monitor staff performance and provide feedback as needed.
- Handle customer complaints and address any issues that may arise.
- Brainstorm ideas for promotional campaigns that will drive business to the bar.
- Develop relationships with key suppliers to ensure a steady supply of products.

## **TIKI TAKA BAR (PRE-OPENING)**

*Operational Manager*

*November 20th, 2020 - July 26th, 2022*

As a pre-opening team for Tiki bar located in Summarecon Mall Serpong.

- Manages the bar from construction, alcohol permit, dealing with supplier until running the operational.
- Creates menu, staff hiring, training program, F&B costing & marketing plan for the bar.
- Ensure the bar operation running smoothly based on standard operational procedure & make sure all items are available.
- Maintaining good relationship with regular customers and entertaining new customers.

## **THE BEACH HOUSE GILI TRAWANGAN (RE-OPENING)**

*Restaurant & Bar Manager*

*August 5th, 2019 - July 2nd, 2020*

Re opening team for a resort in an island near from Bali. It has more than 50 rooms and 3 F&B outlets which are all day dining restaurant, pool bar & in room dining.

- Coordinating with daily F&B operations.
- Responding effectively and accurately to restaurant customer complaints.
- Works closely with chef and create menu & promotion for F&B products.
- Manage restaurant's good image and suggest ways to improve it.
- Create detailed reports on weekly, monthly and annual revenues and expenses
- Implement policies and protocols that will maintain future restaurant operations

## **FOUR SEASONS RESORT MALDIVES AT KUDA HURAA**

*Food & Beverage Captain*

*August 2nd, 2018 - July 26th, 2019*

In charge as a F&B captain for main bar, responsible for availability stocks 3 outlets and responsible for main wine cellar with more than 300 collection wine labels.

- Assists in supplies requisitions according to established procedures.
- Is thoroughly familiar with wines and menu items and able to
- compose and recommend suitable menu progression and wine pairing; upsells sensitively.
- Directs colleagues and takes responsibility for quality and sequence of service in his/her work area.

## **THE WESTIN JAKARTA | HENSHIN (PRE-OPENING)**

*Mixologist*

*March 16th, 2017 - July 21st, 2018*

As a part of pre-opening team for Henshin (Japanese Peruvian) restaurant & bar.

- Mixes & creates alcoholic and non-alcoholic beverages according to guest requests.
- Promote up selling at all levels and by personal efforts through guest's contacts. .
- Maintaining par stock level and inventory all of items in bar.
- Maintain hygiene and sanitation.
- Create homemade syrups, shrubs, infusions, tinctures and preparing clear ice.

### **Achievements:**

- Received good recognitions from the customer on social media.
- As a part of the team for successfully Henshin got awards as the best restaurant in Jakarta and "Bar of The Year" in Asia - Pacific by Marriott International 2017.
- Won national and international bartending competitions.

## **VELASSARU RESORT MALDIVES**

*Bartender*

*December 5th, 2015 - November 28th, 2016*

Works as a bartender in high volume bar (Fen bar) at local chain luxury hotel in Maldives.

## **SHANGRI LA HOTEL KUALA LUMPUR MALAYSIA**

*Internship*

*August 26th, 2014 - February 28th, 2015*

As an internship at luxury hotel in Kuala Lumpur, Malaysia. I had opportunity to work in 4 different outlets.

- Shang Palace (Specialty Chinese Fine Dining Restaurant) as a server
- Lafite (Specialty French Fine Dining Restaurant) as a server
- Lobby Lounge as a Bartender
- Arthur's Bar & Grill as a Bartender