

Nationality: Canadian / Irish
Birth date: January 15, 1978
kevincooksspain@hotmail.com
+62 821 8999 1978

Kevin A. Cherkas

Experience



June 2012
Present

Cuca, Bali, Indonesia
Restaurateur / Operations Director

- Developing a new restaurant concept
- Supervise the design of kitchen / dining room
- Develop products and services
- Determining costs and selling prices
- Develop operation manuals and standards
- Hiring required staff

June 2008
May 2012

Shangri-La Singapore, 5* Hotel, Singapore
Chef de Cuisine and Operation Manager-Blu Restaurant

- Repositioning of the restaurant with a new Concept.
- Supervise and Manage daily operations of the restaurant and bar.
- Manage and supervise a team of 9 Kitchen and 12 service staff with one Chef and one Operation Manager
- Drive and responsible for the profit and budget objectives for the restaurant and Bar
- Exemplify team leadership and support in achieving departmental goals and objectives
- Plan activities, promotions and menu implementations according to the annual marketing plan
- Coordinate with Sales and Marketing for internal and external promotions
- Organize Richey (Mystery Shopper Audit) analyses and organize corrective action
- Handle customer comments and complaints and take swift corrective action
- Promote and uphold operational policies and procedures and HACCP standards

Jan 2006
May 2008

Shangri-La Kuala Lumpur, 5* Hotel, Kuala Lumpur, Malaysia
Chef de Cuisine and Operation Manager- Lafite Restaurant

- Supervise daily operations of the restaurant and bar
- Drive and responsible for the profit and budget objectives for the restaurant and Bar
- Coordinate with Sales and Marketing for internal and external promotions and marketing strategies
- Organize Richey (Mystery Shopper Audit) analyses and organize corrective action
- Handle customer comments and complaints and take swift corrective action
- Promote and uphold operational policies and procedures and HACCP standards
- Repositioning of the restaurant with a new Concept

March 2006
Oct 2006

El Bulli, Rosas, Spain, 3 Michelin Stars- Best Restaurant in the World
Cook-Trainee

- Training to learn Modern Cooking Techniques
- Development and Composition of Flavors

Experience

July 2005
June 2006

La Broche, Madrid, Spain, 2 Michelin Stars
Chef de Partie

- In charge of the Meat station
- Drive and coach my staff

April 2004
April 2005

Arzak, San Sebastian, Spain, Relais & Chateaux- Relais Gourmand, 3 Michelin Stars
Cook-Trainee

- European experience on a Classic and Modern food style
- Train on new kitchen technique

Aug 2001
Jan 2004

Daniel, New York, U.S.A, Relais & Chateaux, Relais Gourmand- 2 Michelin Stars – 4 stars at the New York Time
Chef de Partie Tournant

- In charge of the Garde Manger and Fish section
- Manage a team of 6 staff

Dec 1998
July 2001

Metropolitan Hotel, 5* Hôtel, Vancouver, Canada, 4-diamond property CAA/AAA, 4 star Mobile Travel Guide
Apprentice

Awards



Shangri-La Singapore

"One of Asia's Finest Contemporary Restaurants", *Miele Guide*
 "Best Regional Restaurants". *Singapore Tatler*
 Top restaurants -2 star rating, *Singapore Wine & Dine*
 "Best Degustation Menu", *Singapore Wine & Dine*
 Best Business Hotel in the World, *Business Traveler*
 One of the Gold List Properties in Asia, Australia and Pacific Nations, *Conde Nast Traveler*
 World's Best 500 Hotels, *Travel + Leisure*
 Blu restaurant: Best Wine List, *Wine Spectator*
 Blu restaurant: One of the Best Restaurants in Singapore, *Singapore Tatler*

2009/2010
 2009
 2009-2011
 2009
 2008/2009
 2008
 2008
 2008
 2008

Shangri-La Kuala Lumpur

One of the 100 top List Properties in Asia, *Conde Nast Traveler*
 Lafite: The Best Restaurant in Malaysia, *Singapore Tatler*
 Lafite: Best Overall Restaurant, "*Hospitality Asia Platinum Awards*"
 Lafite: World's Most Outstanding Wine List, *Wine Spectator Magazine*
 Lafite: "Golden Cauldron Award: Best All-Around Restaurant", *Malaysia Internal Gourmet Festival*

2008
 2007/2008
 2006/2007
 2006/2007
 2006

Others

Food Hospitality Asia Keynote speaker "Digesting mistakes"
Madrid Fusion Chef Presenter "playing with ingenuity"
 Chaine des Rotisseurs National Competition- **Silver medal**
 Chaine des Rotisseurs Regional Competition- **Gold medal**
Bocuse d'Or: Canadian apprentice representative- **5th place**
 USA Chicago Culinary Salon Team Canada member- **Gold medal**
 Carl Sheir apprentice Culinary Competition- **Gold medal**
 B.C. chefs Association Hot Culinary Competition- **3 Gold medals**
 Vancouver Culinary Salon- **2 Gold medals**
 Thomas J. Lipton Achievement Culinary Arts Scholarship

2012
 2011
 2003
 2003
 2001
 2001
 2001
 2000
 1999
 1996

Education

2008 **H.A.C.C.P Certification-Advanced Level.**

2001 **Certified Red Seal Chef**, Culinary Arts- Vancouver-Canada
 3 years of practical and theory training with a Certified Red Seal Chef.
 Completed all examinations and government requirements as a certified tradesman in Culinary Arts.

1999 **Degree in Culinary Arts** -Vancouver-Canada
 Vancouver Community College - Canada
 Graduated top honors
 Management of Hotel Operation Program

Skills

- Public speaking – workshops, seminars, demonstrations
- Morton Bay System - Cost Control/ Purchasing order.
- Microsoft Office and Internet applications
- Experience in dealing with a multi-cultural environment and people oriented
- English-Native language
- Spanish-Fluent