



# CURRICULUM VITAE

**I Nyoman Theo Mahendra**



I NYOMAN

# THEO

MAHENDRA

**FACILITATOR** OPERATION DIRECTOR  
**F&B DIRECTOR** EAM  
**AUDITOR ASSESSOR**  
**INSTRUCTOR MENTOR**  
**SPEAKER LECTURE** **TRAINER**



THEO MAHENDRA



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@theomahendrabali



I NYOMAN THEO MAHENDRA



inyomantheomahendra@yahoo.com



## PERSONAL INFORMATION

Name : I Nyoman Theo Mahendra  
Gender : Male  
Nationality : Indonesian  
Date of Birth : 1 June 1973  
Height/weight : 190 cm  
                  98 Kg  
Marital status : Married with 2 children  
Phone : +62878-7770-3777  
WA : +62815-5858-8888

PERSONAL  
INFORMATION



## EDUCATIONS

Program Pasca Sarjana Universitas Triatma Mulya | Magister Management | M.M. (on progress)  
Sekolah Tinggi Pariwisata Nusa Dua Bali | Hotel Administration | S.S.T.Par.  
Certified Hotel Administrator | CHA - AHLA & AHLEI | Washington, D.C. USA  
Certified Hotel General Manager | CHGM - IHI | Dallas, Texas USA  
Certified Event Educator | CEE - APIEM | UK Standard Occupational  
Certified Professional Human Resource Management | CPHRM | IEEEEL Institutes

## WORKING EXPERIENCES

Regional Director of Operations @Xoxo International Indonesia & Philippines  
Executive Assistant Manager | EAM - i/c General Manager @Swiss Belhotel Bali  
Director of Food & Beverage :  
Ritz Carlton Nusa Dua Bali, Hilton Bali Resort, Grand Nikko Bali,  
The Anantara Resort & Spa Uluwatu, The Chedi Sakala Bali, The Westin Resort Macau  
Assistant Director of Food & Beverage @Grand Hyatt Bali  
Food & Beverage Manager :  
Opening MAIA Luxury Resort & Spa Seychelles,  
Opening Le Meridien Nirwana Golf & Spa Resort Bali,  
Opening Le Meridien Khaolak Beach Resort Thailand

EDUCATIONS  
EXPERIENCES



# INTERNATIONAL ONLINE INSTITUTES

Certified Hotel Administrator | CHA

American Hotel and Lodging Association, Washington, D.C. USA

American Hotel and Lodging Educational Institute,  
Washington, D.C. USA



Certified Hotel General Manager | CHGM

International Hospitality Institute, Dallas, Texas USA



Certified Event Educator | CEE

Certified Event Manager | CEM

Certified Event Planner | CEP

Asia Pacific Event Management Philippines

UK Standard Occupational



GLOBALLY  
RECOGNIZED



## WORKING DETAILS

- Apr 2019 – May 2021 XOXO International | Regional Director of Operations Indonesia and Philippines
- Sep 2018 – Mar 2019 Swiss-Belhotel Tuban, Bali | Executive Assistant Manager | EAM  
General Manager In-charge
- Dec 2017 – Sep 2018 Ritz Carlton Bali, Nusa Dua, Bali | Director of Food & Beverage
- Aug 2015 – Sep 2017 Hilton - Conversion from Grand Nikko Bali | Director of Food & Beverage
- Sep 2014 – Aug 2015 The Anantara Resort & Spa Uluwatu, Bali | Director of Food & Beverage
- Oct 2013 – Sep 2014 The Chedi Sakala Bali Nusa Dua, Bali | Director of Food & Beverage
- Aug 2012 – Jul 2013 The Westin Resort Macau, Coloane Island - Macau |  
Director of Food & Beverage
- Apr 2007 – Jul 2012 Grand Hyatt Bali, Nusa Dua, Bali | Assistant Director of Food & Beverage
- Mar 2006 – Jan 2007 MAIA Luxury Resort & Spa, Victoria - Seychelles  
Food & Beverage and Recreation Manager
- Jan 2005 – Mar 2006 Le Meridien Nirwana Golf & Spa Resort Bali | Food & Beverage Manager
- Apr 1997 - Jan 2005 Le Meridien Nirwana Golf & Spa Resort Bali  
Assistant Food & Beverage Manager  
Banquet Manager  
Assistant Restaurant Manager / Butler

WORKING  
EXPERIENCES



## **OVERSEAS WORKING EXPERIENCES**

Regional Director of Operations Xoxo International | Food Trading, Indonesia & Philippines

Director of Food & Beverage, The Westin Resort Macau, Coloane Island - Macau

Immersion Opening F & B of The Westin Shenzhen, China

Supporting Director of Food & Beverage

Grand Opening Sheraton Grand Macao Hotel, Cotai - Macau

Food & Beverage Manager Opening MAIA Luxury Resort & Spa Seychelles

Supporting F&B Manager Opening Le Meridien Khaolak Beach Resort, Khaolak - Thailand

Food & Beverage Management Cross Exposure:

- Le Meridien Phuket Beach Resort Phuket - Thailand
- Le Meridien Plaza Athenée Bangkok - Thailand
- Grand Hyatt Erawan Bangkok - Thailand
- Grand Hyatt Taipei, Taipei City - Taiwan

**OVERSEAS  
EXPERIENCES**





THE RITZ-CARLTON



Ritz Carlton Bali  
 Hilton Bali  
 Grand Nikko Bali  
 Anantara Bali  
 GHM Chedi Bali  
 Westin Macau  
 Westin Shenzhen  
 Sheraton Grand Macao  
 Grand Hyatt Bangkok  
 Grand Hyatt Taipei  
 Grand Hyatt Bali  
 MAIA Seychelles  
 Le Meridien Phuket  
 Le Meridien Khaolak  
 Le Meridien Nirwana  
 Bali Intercontinental  
 Swiss Belhotel Bali

INTERNATIONAL  
 BRANDS



## **CERTIFICATIONS**

Certified Competency Director of Food & Beverage by BNSP. No.Reg.PAR.146.0010007.2019  
Certified Competency Level III KKNi Hotel & Cruise Line by LSK-PKPI. No. 02233/07/0603/2021/LSK-PKPI  
Certified Competency Manajer Koperasi/Kepala Cabang KSP/USP by BNSP. No. Reg. KJK 026 00528 2021  
Certified Assessor Food & Beverage Service by BNSP. MET 000.0868.2020  
Certified Auditor for Hotel Operation by Ministry of Tourism and Creative Economic Republic of Indonesia  
Certified Auditor CHSE 2021 by Ministry of Tourism and Creative Economic Republic of Indonesia  
Certified Auditor CHSE 2020 by Ministry of Tourism and Creative Economic Republic of Indonesia  
Certified Verificator of New Normal, Dinas Pariwisata Kota Denpasar. No.556/1579/DISPAR. 2019-2021  
Certified Mentor by Ministry of Labor of Indonesia, GNIK & BNSP No.KIN.P455.001242.2020  
Certified Instructor | Trainer | Methodology III by BNSP. No.Reg.ITM.045.00683.2020  
Certified Facilitator Daerah UMKM Pangan by KOPITU Bali  
Certified Assessor Tri Hita Karana | THK Bali, Tahun 2019  
Certified Trainer F&B Revenue Maximization 2017 Hilton Bali Resort  
Certified Food & Beverage Revenue Management | F&B REVPASH Le Meridien Plaza Athenée - Bangkok  
Certified Harvard Manage Mentor Training Series Grand Hyatt Bali

## **SPEAKER | NARA SUMBER**

- HACCP Training Awareness DPP HIPI
- Food Safety & Training Awareness HACCP at Politeknik International Bali | PIB
- Seminar CHSE Dinas Pariwisata Kota Denpasar
- FGD Pengembangan Ekowisata Pada Masa Pandemi Covid-19 STIKOM & STIKI Bali
- Fasilitator Daerah UMKM - Ketahanan Pangan @KOPITU Bali

**CERTIFICATIONS**  
**SPEAKERS**



## **PROJECT MANAGEMENT & PRE-OPENING**

- Plan Quality Management (PMBOK® Guide Fifth Edition) by Hilton
- Controlling Project Cost by Hilton
- Hilton Conversion from Grand Nikko Hotel, Bali
- Up grading Paon Bali Restaurant at Grand Nikko, Bali
- Dewika Wedding venue project at Anantara Spa & Resort, Uluwatu Bali
- Pre Opening Director of F&B Chedi Sakala Tanjung Benoa, Bali
- Immersion during Pre opening phase of Westin Shenzhen, Nanshan China
- Up grading, Refurbish and New Renovation Food & Beverage Project Grand Hyatt Bali
- Pre Opening F&B Manager MAIA Luxury Hotel & Resort Spa, Seychelles
- Pre Opening F&B Manager Le Meridien Khaolak Beach Resort, Thailand
- Pre Opening Le Meridien Nirwana Golf & Spa Resort, Bali
- Pre Opening Sol Elite Paradiso, Kuta Bali

**PROJECTS**  
**PRE-OPENING**



## **ISO TRAINING**

ISO 9001 : 2015	Quality Management Systems
ISO 14001 : 2015	Environmental Management Systems
ISO 17025 : 2017	Testing and Calibration Laboratories
ISO 19011 : 2018	Guidelines for Auditing Management Systems
ISO 22000: 2018	Standardization for Food Safety Management Systems
ISO 31000 : 2018	Risk Management
ISO 37001 : 2016	Anti Bribery Management System (ABMS)
ISO 45001 : 2018	Occupational Health & Safety Management Systems
ISO 50001 : 2018	Energy Management System (EnMS)
ISO/IEC 9001 : 2015	Executive Briefing Quality Management PT. QSI
ISO/IEC 9001 : 2015, ISO 14001 : 2015,	Executive Briefing Quality Management PT. Sucofindo
ISO 45001 : 2018	for CHSE Auditor preparation.
ISO 19011:2018	Guidelines for Auditing Management Systems
SNI 9042:2021	Kebersihan, kesehatan, keselamatan, dan kelestarian lingkungan tempat penyelenggaraan dan pendukung kegiatan pariwisata   CHSE

## **FOOD HYGIENE, SANITATION & SAFETY**

HACCP Training by AUA Academy  
HACCP Training Champion @ Le Meridien | Starwood  
Certified Food Safety Manager @ Ritz Carlton | 2018 by National Sanitation Foundation | NSF USA & Marriot International  
Food & Beverage Safety for Managers @ Hilton 2017  
Hotel Sanitization & Cleanliness AAHOA/P&G Professional's Training Atlanta, USA  
Fundamental Covid-19 Online Training by NSF - USA  
First Aid Training by Rumah Sakit Sanglah & Bakti Husada  
Food & Hygiene Sanitation Training by Dinas Kesehatan Provinsi Bali  
Global Trend of Food Safety and Quality Assurance by SEAMEO TROPMED RCCN UI

**ISO TRAINING**  
**HYGIENE & SAFETY**



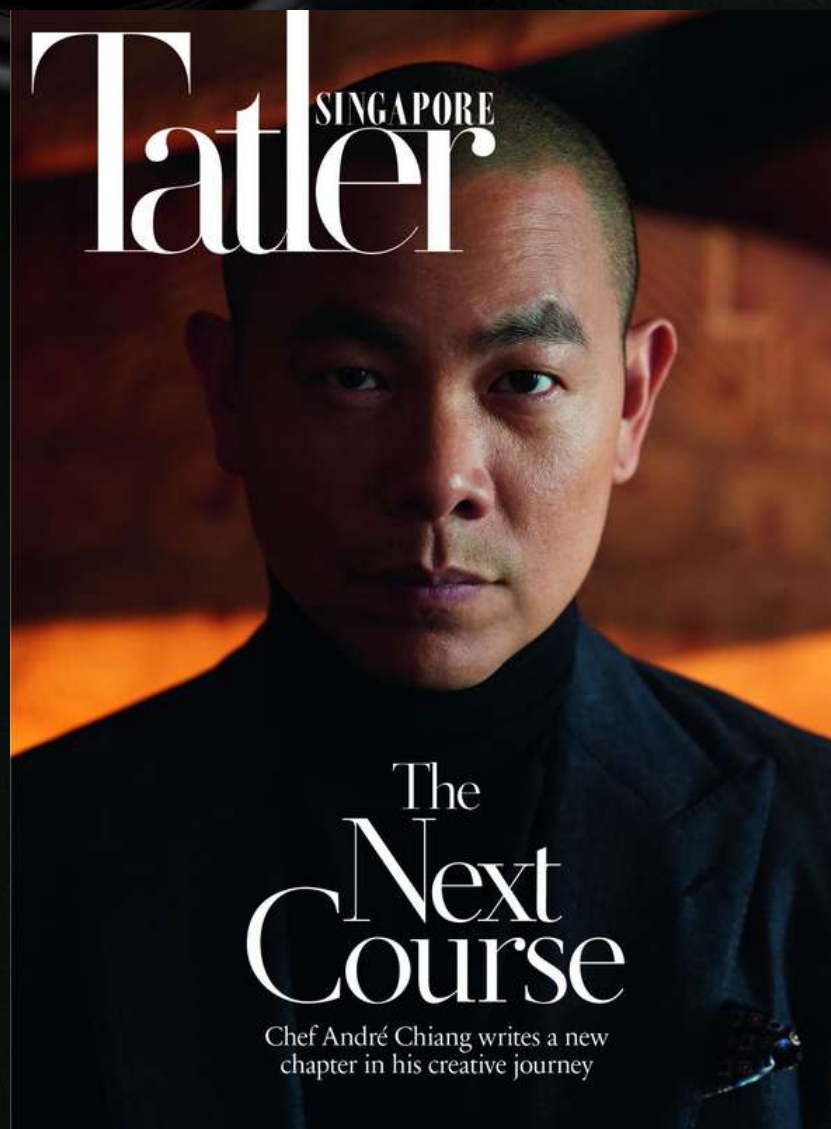
## **F&B AWARD & ACCOMPLISHMENT**

- 2021 Chief of Committee of Best Instructor Competition HIPI
- 2019 Chief of Committee Best Cocktail Competition IFBEC Bali | Best BET'S
- 2019 Chief of Committee Arak Coaching Clinic IFBEC Bali
- 2014 Leader the FHT F&B Salon Culinary 2014 Championship  
The Chedi Sakala Bali :  
The Best Bartender, Best Sommelier, Best Sommelier Gastronomy,  
5 Bronze Medals & 3 Diploma Medals of Culinary team
- 2012 Macau Grand Prix 2012 Food & Beverage Outside Catering
- 2008 Chaine de Rôtisseurs Dinner at Nampu Japanese Restaurant  
Grand Hyatt Bali
- 2005 The Best Beverage Revenue 20015  
Le Meridien Nirwana Golf & Spa Resort Bali
- 2000 The Best Supervisor of The Year 2000  
Le Meridien Nirwana Golf & Spa Resort Bali
- 1997 Quality Excellence Award at Le Meridien Nirwana Golf & Spa Resort Bali

**AWARD  
ACCOMPLISHMENT**



## WORKING WITH MICHELIN STAR CHEF



Working with Chef André Chiang André Chiang (Chinese: 江振誠; pinyin: Jiāng Zhèrchéng; born 27 April 1976) is a Taiwanese chef and owner of five restaurants. He is the former head chef of the Three Michelin star restaurant Le Jardin des Sens in France. He is known for his "Octo-philosophy" of eight elements which make up his dishes. In 2017, his Michelin 2-star eponymous Restaurant André was named the Best Restaurant in Singapore, and the second-best in Asia by Restaurant magazine. After his time in France, Chiang took a position at the Maia Luxury Resort in the Seychelles as an Executive Chef, while I was the Food & Beverage Manager.

A move that he later credited with allowing him to discover his own style of cooking, a pursuit he felt had gotten lost during his work in French restaurants. It was during this time that he developed his "Octo-philosophy" of preparing dishes, which he describes as the eight elements of "pure, salt, artisan, south, texture, unique, memory and terroir". He described the meaning of pure as presenting the dish without seasoning, but allowing each item on the plate to naturally complement each other.

MICHELIN  
STAR  
CHEF



## **ASSOCIATIONS**

2021 - 2026 : Social Coordinator GIPI Bali | Bali Tourism Board  
( Gabungan Industri Pariwisata Indonesia )

2021 - 2026 : Humas and Steering Committee DPW IASPRO Bali  
( Ikatan Asesor Profesional Indonesia )

2021 - 2026 : Advisor Committee of DPC IFBEC Tabanan  
( Indonesian Food & Beverage Executive Association Tabanan )

2020 - 2025 : Founder & Head of Training and Certification DPP HIPI  
( Himpunan Instruktur Pariwisata Indonesia )

2017 - 2022 : Advisor Committee of DPD IFBEC Bali  
( Indonesian Food & Beverage Executive Association Bali )

**ASSOCIATIONS**  
**ORGANIZATION**





**THANK  
YOU**