

MR. AMNAJ



DATE OF BIRTH
23 APRIL 1974

NATIONALITY
THAILAND

GENDER
MALE

MARITAL STATUS
SINGLE

RELIGION
BUDDHIS
M

EDUCATION

**SANTIRAT INSTITUTE OF BUSINESS
ADMINISTRATION**
JUNE 4, 2002 – MARCH 8, 2003
HOTEL TRAINING CENTER
KITCHEN OPERATIONS
GPA: 3.8

WORK EXPERIENCE

GALAXY CASINO IN POI PET CAMBODIA
EXECUTIVE CHEF

June 16, 2022 until Feb 28, 2023

Work force planning Controlling food costs to meet specified criteria
Reduce expenses, increase income
Organize training for employees to have knowledge and expertise in the work.

Create new menus, Promotion plan and coordinated with relevant parts. BAIYOKE SKY HOTEL,

EXECUTIVE SOUS CHEF

March 1, 2020 – June 31, 2020

Work force planning Controlling food costs to meet specified criteria
Reduce expenses, increase income
Organize training for employees to have knowledge and expertise in the work.

Create new menus, Promotion plan and coordinated with relevant parts.

X2 VIBE BANGKOK SUKHUMVIT,
EXECUTIVE CHEF

November 15, 2017 – November 19, 2019

Work force planning Controlling food costs to meet specified criteria
Reduce expenses, increase income
Organize training for employees to have knowledge and expertise in the work.

Create new menus, Promotion plan and coordinated with relevant parts.

CHEF CONSULTANT,
EXECUTIVE CHEF (FREELANCE)

January 1, 2017 – October 1, 2017

Planning and consulting create new menus control food costs to meet criteria, reduce expense, increase income.

**THE FILL-UP CATERING,
EXECUTIVE CHEF
January 1, 2016 – December 31, 2016
Work force planning Controlling
food costs to meet specified criteria
Reduce expenses, increase income
Organize training for employees to
have knowledge and expertise in the
work.
Create new menus, Promotion plan
and coordinated with relevant parts.**

HOBBIE

Get knowledge on the internet

**Invent recipes and cooking
techniques**

SKILLS

Commercial awareness

Communication

Team work

Problem

solving

Leadership

Ability to work under pressure

**Computer Microsoft Word Excel
and Power point**

Language

English written and spoken

Fair Reference

Mr. Sittikorn Wangkanokkul

Tel.085 - 2197325

**BANGKOK TRADE & EXHIBITION
CENTRE
(BITEC BANGNA), SOUS CHEF
August 14, 2012 – December 31, 2015**

**EASTIN GRAND SATHORN,
SOUS CHEF
November 21, 2011 – July 21, 2012**

**THE DOME AT LEBUA
SIROCCO RESTAURANT, SOUS CHEF
September 22, 2010 – August 2, 2011**

**IMPERIAL QUEEN PARK, SOUS CHEF
May 13, 2009 – July 2, 2010**

**CENTARA GRAND AT
CENTRALWORLD RED SKY
RESTAURANT, CHEF
DE PARTIE
September 1, 2008 – May 17, 2009**

**THE DOME AT STATE TOWER
SIROCCO RESTAURANT, DEMI
CHEF
November 11, 2005 – April 30, 2008**

**AO PRAO RESORT SAMED
ISLAND RAYONG, SOUS CHEF
March 21, 2005 – October 30, 2005**

**HILTON INTERNATIONAL BANGKOK AT
PARK NAI LERT UNTIL CHANGE TO
RAFFLE INTERNATIONAL BANGKOK
AT PARK NAI LERT, COMMIS III
December 1, 2003 – March 18, 2005**







Hilton International Bangkok

A T N A I L E R T P A R K

March 31, 2003

TO WHOM IT MAY CONCERN

This letter is to certify that **Mr. Amnart Weerapanviwat** from Santirat Institute has been trained in **Food & Beverage Department** (Kitchen) from October 1, 2002 to February 4, 2003 at Hilton International Bangkok at Nai Lert Park.

During his internship program, he is very motivated and dedicated person. We wish him every success in the future.

Should you require any further information, please do not hesitate to contact Training Department at any time.

Best regards,

Satawat Laklaem
Training Manager



Hilton International Bangkok

A T N A I L E R T P A R K

April 10, 2003

TO WHOM IT MAY CONCERN

This is to certify that **Mr.Amnart Weerapanviwat** has been employed at the Hilton International Bangkok at Nai Lert Park in the position of casual cook under food&beverage department from February 04,2003 to April 10, 2003.

He resigned from the hotel on his own accord and we wish him very success in the future career.

Sincerely yours,

Chularat Luesatja
Human Resources Manager

NAI LERT PARK BANGKOK

A Raffles INTERNATIONAL HOTEL

2 Wireless Road
Bangkok 10330
Thailand

Tel: (66) 2253 0123
Fax: (66) 2253 6509
email: bangkok@
nailertpark.swissotel.com
www.nailertpark.swissotel.com

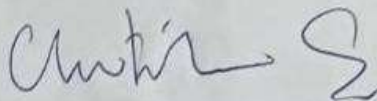
July 2, 2007

TO WHOM IT MAY CONCERN:

Base on company data base found that **MR. AMNART WEERAPHANWIWAT** was employed at Nai Lert Park Bangkok A Raffles International Hotel(formerly the Hilton International Bangkok at Nai Lert Park) during the period of December 01, 2003 - March 18, 2005 in the following positions :

01/12/03 – 14/03/04 Commis III – Cold Kitchen - Food & Beverage Department
15/03/04 – 18/03/05 Commis III – Butcher - Food & Beverage Department

Your sincerely,



Chutikarn Srichana
Director of Human Resources



CS/KS



October 30, 2005

To Whom It May Concern

Khun AMNAJ Weeraphanwiwat first joined the resort as Chef Butcher on March 21, 2005 and within a short period he was promoted to Sous Chef on September 1, 2005

He had involved himself in Resort kitchen renovation including pastry and bakery unit developing where he created the new things and worked very hard. He had assisted in the restructuring of central kitchen procedural manual.

A good trainer, very eloquent and has a good techniques in handling the people earns respect from his subordinates. Very responsible and has a great pride in any assignment given to him.

A competent individual with good interpersonal skills, allowing him to train and work well with the staff as all levels. I have found **Khun Amnaj** to be versatile personnel with the ability to adapt and perform to new ideas and concepts.

Khun Amnaj tendered his resignation on his own accord and though I am not able to withhold his resignation. I wish him well in his future endeavors



.....
Surin Laipaksee
General Manager
Ao Prao Resort /Le Vimarn Cottage and Spa





30 April, 2008

83rd Floor, State Tower Bangkok
1055 Silom Road, Bangkok
Bangkok 10500, Thailand
Tel: 66(0) 2624-9555
Fax: 66(0) 2624-9554
www.thedomebkk.com

To whom it may concern:

Mr. Amnaj Veerapanvivat,

Sirocco at the Dome is one of the premiere luxury Mediterranean restaurant in Bangkok located at the top of one the tallest skyscrapers in Thailand. Sirocco prides itself in serving guests with gourmet culinary dishes prepared exclusively with the freshest ingredients imported directly from Europe and by highly experienced chefs.

Mr. Amnaj Veerapanvivat has been employed as demi chef de partie since 10 November 2005-30 April 2008 at Sirocco at the Dome. Mr. Amnaj Veerapanvivat is responsible preparing all grill and vegetable ingredients in his hot section. Mr. Amnaj Veerapanvivat has particular responsibility for the hot section maintaining the exceptional standards of the restaurant as all times.

Mr. Amnaj Veerapanvivat was a member of the team that helped to organize the culinary event "epicurean Masters of the world" and Emotional tourism a week long culinary festival featuring 9 of the most famous world's chefs and, he was active part of the \$ 25000 Gala charity dinner which had worldwide press exposure, in this role. This stands him in good stead in creating and presenting dishes with a strong western influence.

Mr. Amnaj Veerapanvivat carries out the following duties on a daily basis:

- * In charge of the hot section aspects of the kitchen;
- * Creating new recipes for special food for chef specials or banquets;
- * Ensuring high hygiene standards of the kitchen are maintained at all times.

Mr. Amnaj Veerapanvivat is well-liked and respected by his colleagues. He is dedicated, hard-working and extremely experienced in his role. I have no hesitation in recommending him and am confident he will excel himself in any new challenges.

Yours sincerely,

Stephen Dion

Executive chef

Lebua hotel & The Dome at State Tower
Bangkok, Thailand

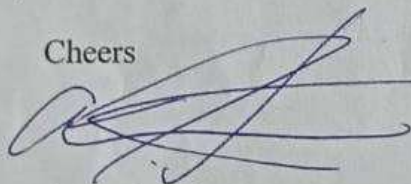
Red
sky

Friday, May 22, 2009

To Whom It May Concern:

Amnaj Veeraphanvivat worked at Red Sky at Centara Grand at CentralWorld from August 2008 until May 2009. He held the position of Chef de Partie of the meat station during his time at Red Sky, his duties included controlling the meat station, making sauces, preparing the garnishes, and training the other staff. He also was a very integral part of the opening team at Red Sky. He was always early and was always willing to work extra, to help me and the kitchen team out when we were short staffed. He was the key member of the kitchen, great team player and leader in and outside of the kitchen. Amnaj will be sorely missed at Red Sky. I wish Amnaj all the best in his culinary future, and hope that one day we will work together again. If there are any questions please do hesitate to contact me at (0) 2100 1234 ext. 6507

Cheers

A handwritten signature in blue ink, appearing to read 'A. Foster', with a long horizontal line extending to the right.

Aaron M. Foster

The
IMPERIAL
QUEEN'S PARK HOTEL | BANGKOK

January 8/01/2010.

To whom it may concern,

This to certify that MR AMRAT VEERAPANVIVAT
Has been employed as sous-chef in charge
of our restaurant "THE NYMPHEAS" at
the Hotel Imperial Queen's park From the
13 of May 2009.

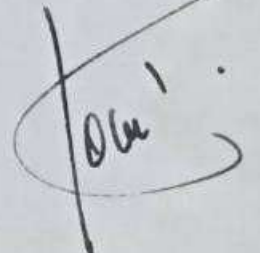
During his tenure with the Hotel, Amrat has
Proven to be a most capable, Consencious and
quality oriented sous-chef.

He managed to achieve a Very High level
of food quality and his Behaviour is
Commendable.

I will like to wish him the Best of luck
and continued success on this endeavour.

Bangkok 8/01/2010.

Clement Soustra, Corporate chef





63rd Floor, State Tower Bangkok
1055 Silom Road, Bangrak
Bangkok 10500, Thailand
Tel: 66 (0) 2624 9555
Fax: 66 (0) 2624 9554
www.lebua.com

August 5, 2011

TO WHOM IT MAY CONCERN

This is to certify that **Mr. Amnaj Veerapanvivat** was employed by The Dome at State Tower Bangkok from September 22, 2010 until August 3, 2011. His last position with us was Sous Chef, Kitchen Department.

To the best of our knowledge **Mr. Amnaj Veerapanvivat** has been a hard working and reliable person, well liked by his colleagues.

He resigned on his own accord and we sincerely wish him success in his future endeavors.

Yours sincerely,

Somboon Poonrak
Human Resources Manager



HR direct: + 66 (0) 2624 9852
Email: somboon@lebua.com
Visit us at: www.lebua.com

HR.143/2013

April 20th, 2013

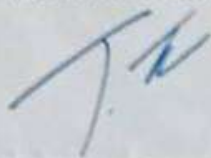
TO WHOM IT MAY CONCERN:

This Employment Certificate is issued for Mr. Amnaj Veerapanvivat, ex-employee ID 02020, which is referred to as Employee hereinafter.

This is to certify that the Employee had been employed by Pharindhorn Co.,Ltd. from August 14, 2012 to April 20, 2013. His last position was Sous Chef, Kitchen Department, Food & Beverage Division. The Employee had completed the job handover to the Company before the employment ceased.

Sincerely yours,

Pharindhorn Co., Ltd.



Theerisara Puangprakhon
Director of Human Resources

03rd January 2020

TO WHOM IT MAY CONCERN

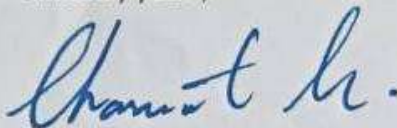
This is certify that **Khun Amnaj Veerapanvivat** has been employed by the **X2 Vibe Bangkok Sukhumvit Hotel (Qualigreen Co.,Ltd.)** in the position as Executive Chef from 15th November 2017 until 19th November 2019.

In his capacity **Khun Amnaj** has fulfilled his responsibilities to the best of his ability. Throughout this entire period of employment, **Khun Amnaj** has carried out his duty with knowledge reliability and hard working to produce a high standard.

Khun Amnaj has resigned from the **X2 Vibe Bangkok Sukhumvit** on his own accord for a new career opportunity and I would not hesitate to any future employer for a similar position.

I hope **Khun Amnaj** every success in his future endeavors.

Sincerely yours,




Charuwat Maneeroj, Mr.

Human Resources Manager

STAY 住 喝 享受 REST
CHILL 和 安 静 睡 着 PRO
ENJOY 愉 快 享 受
X2VIBE

10,20 Sukhumvit 52, Phra khanong, Klongtoey, Bangkok 10260 THAILAND

 X2vibe.com  X2 Vibe



CERTIFICATE OF EMPLOYMENT

February 28, 2023

To Whom It May Concern

This is to certify that **Mr.Amnaj Veerapanvivat** was employed by **Galaxy Plaza Co.,Ltd.** from **June 16, 2022 to February 28, 2023.**

He has resigned from the Company by his own accord. His last position held was **Eexecutive Chef** in **Manager Department.**

This certificate is issued to **Mr.Amnaj Veerapanvivat** for whatever legal purpose it may serve.

Regards,

.....
Mrs.Nisakorn Seangchak
Human Resources Manager
Galaxy Plaza Co.,Ltd.



Ref # HR 009/2023

Galaxy Plaza Co.,Ltd. Kbal spean 1 village, Poipet commune, Poipet city, Banteaymeanchey province. 01407

Tel: (66) 89 245 5040, (855) 17 40 6008