

I have been experience 10 year worked in the position sous chef Italian cuisine, Thai cuisine, and asian food cuisine has Experian about hot kitchen, banquet, cold kitchen and sushi kitchen.1 years, seeking a protective and challenging position, dedicated to excellence in Educationally well - blended and have built a successful rinse with sheraton hotel in Maldives and sheraton Kyrgrztan 5 star foe 2 year ago I'm looking for opportunity where I can prove myself and learn new Technique and growth along with

Nationally ::
Thai
Age :: 30
Date of
birth ::
31-01-1994

Panisara

- sheraton full moon and spa Maldives >>> September 2022 - present sous chef

- In charge of kitchen in the absence of the sous chef
- Meet daily with Executive chef of daily challenges success
- Attend daily food & beverage line
- Support / coach / lead & motivate kitchen colleagues & manager
- Placing kitchen operational order & dealings with suppliers
- Practicing FIFO storage , hygiene, sanitation policies & procedures inoperation

-Sheraton hotel Bishkek , Kyrgyzstan >>> January 2020 -

2022Chef de partie - junior sous chef

- charge of kitchen in the absence of the chef de partie
- Meet daily with Executive chef of daily challenges success
- Attend daily food & beverage line
- Support / coach / lead & motivate kitchen colleagues & manager

- Issara restaurant phuket ,Thailand >>> October 2019-2020

Chef de partie - junior sous chef

- in charge for all day dinning breakfast , lunch and dinner
- Responsible for preparation of all food banquet events
- Operate kitchen with different menu / venues scheduling of associates

SKILLS

Leadership
Teamwork
Problem -
solving
Social
media Public
specking
Handing
conflict

Language
English

Computer
Microsoft
word ,excel
and power
point



Western Food Panisara

control quality of all food by HACCP standard and check all daily operations support chef in all restaurant position asian food , japanese, western , applying " first in first out" in kitchen best practice, helping sour chef control stock inventory , Ensure quality control and presentation of all food , report any maintenance issues to the sour chef immediately



Buffet breakfast & A la carte



extensive experience in several areas of cuisine. Specialised in Thai cuisine but also practised with italy food and Comfortable preparing food to exacting standards and familiar with all aspects of food hygiene and preparation. Kitchen management experience including general staff management and timekeeping.





Banquet &

Wedding day



prepare action cooking food for daily as well for special function and practices to ensure that employees follow standards and regulation and check the quality to received inventory





28th of September 2022

To Whom It May Concern:

I had the pleasure of working with Ms. Panisara Jaiboon at the Sheraton Bishkek Hotel, IWA Restaurant, until March 2022. During this time, she held the position of junior sous chef of Sheraton Bishkek Hotel, while I was the HR Recruitment and Training Supervisor of the property.

Ms. Panisara Jaiboon showed extraordinary commitment to the position as well as the company. She carried herself with the utmost professionalism, and also brought a wonderful sense of humor to the property. From our collaboration, I can safely conclude that Ms. Panisara Jaiboon has a strong motivation for culinary sciences and is definitely the best all-rounder cook in the state!

She is an excellent motivator and has great leadership skills which will carry her up on the upper management levels very soon in any organization. Her job responsibilities completed in a timely manner and exceeded all expectations. She has a keen eye on details; she is aware and focused on the achievement of her department targets.

As a stickler for perfection, Ms. Panisara Jaiboon has always been cautious of both hygiene and sanitation during her duties, which have earned her quite a good reputation amongst her peers. I have always commended her for her knife skills which I believe represent her manual dexterity and have also asked her to train other line cooks in handling precarious kitchen instruments.

As a person, Ms. Panisara Jaiboon is a joy to work with – her enthusiasm is infectious. She has a great ability to get along with people of all ages and backgrounds.

Ms. Panisara Jaiboon has left us on her own accord to pursue a new career and I am highly confident that Ms. Panisara Jaiboon would be great assets to any organizations she will work in the future.

Should you wish to discuss her performance further, please do not hesitate to contact me.

Sincerely,

Aigul Isataeva
HR Recruitment and Training Supervisor
aigul.isataeva@sheratonbishkek.com
Sheraton Bishkek Hotel
Phone: +996 700 768 590

In Phuket, 07.11.2018



CONFIRMATION OF EMPLOYMENT

To whom it may concern,

This letter is to certify that *Miss. Panisara Jaiboon* was employed by our company, Rustic – Eatery & Bar (Reg. Asta Building LTD.), under the title of "Chef de Partie".

Miss. Panisara Jaiboon has been employed at Rustic since 07/01/2017 until 30/10/2018. She resigned on her own accord.

If you should have any other questions, please do not hesitate to contact on the information provided below.

Nikola Lesar
Executive Chef



Rustic – Eatery & Bar (Registered under Asta Building LTD.)
34 Thaveewong rd., Patong Beach
Ban Patong, Phuket, Thailand
+66 076 344 838



28/46 Moo 1 Rawai Subdistrict, MuangPhuket District,
Phuket Province 83130
Tel.+669 8018 0119 / +669 9505 7888

Certificate of Employment

September 30, 2022

To Whom It May Concern

This Letter is to confirm that Ms.Panisara Jaiboon is an employee at NN Asia Company Limited which we operate food and beverage service business been with the faculty since March 15, 2022, His current position as chef Thai Food, and he current salary is 25,000 Baht per month.

I hereby certify that the above mentioned are true and correct.

Yours faithfully
For NN Asia Company Limited

Mr.Panu Dunyapaisarn
Human Resources Manager of NN Asia Company Limited
บริษัท เนน เอเชีย จำกัด
NN ASIA CO., LTD.



February 24, 2021

TO WHOM IT MAY CONCERN

This is to certify that Khun Panisara Jaiboon has been employed by the Paresa Phuket, a Five Stars Resort as Commis I in F&B Kitchen Department from January 2, 2020 until July 1, 2020.

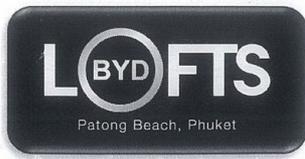
During her employment period with us, she did an outstanding job, often under extreme pressure and her background was of great value to us. On many occasion she has proved herself to be a person of very high integrity with a positive attitude to the work she undertook and always endeavor to reach the highest standards.

Khun Panisara Jaiboon has left us on her own accord. Should any query or suggestions be required please do not hesitate to contact the undersigned person.

Yours sincerely,

Ratwadee Na nakorn

Assistant Human Resources Manager



BYD Lofts Boutique Hotel and Serviced Apartments

EMPLOYMENT CERTIFICATE

Ref. HR.2019/0704

July 25th, 2019

TO WHOM IT MAY CONCERN

This is to certify that **Ms.Panisara Jaiboon** was employed by **B.Y.D. Apartment Co., Ltd.** from **November 01, 2018** until **present**. She worked as a **Commis I**.

Should there be any queries, please contact us at the address and telephone number given below.

Sincerely yours,

Chotiros



Mrs. Chotiros Deachachod

Human Resources Manager

September 27th, 2022

Dear Sir, Madam,

I am writing to recommend Ms. Panisara Jaiboon. She worked with us at Little Lyon restaurant in Rawai, Phuket (NN Asia Co., Ltd.) as a sous-chef European kitchen (most French cuisine) and worked with me in my position as Chef.

As an employee, Ms. Panisara Jaiboon was always punctual, efficient, good leader and well organized.. During her time in my team, she managed the set-up ("la mise en place"), the distribution of work, the production and a part of the purchasing.

I've always put a premium on food quality among my team members and Ms. Panisara Jaiboon never failed to deliver. She was also able to manage alone outside catering and she show me also a very good knowledge of Thai cuisine.

Ms. Panisara Jaiboon is a pleasure to work with and I wouldn't hesitate to hire her again.

Should you have any further questions about her, feel free to reach me at +66 (0)89 290 00 62.

Thanks,

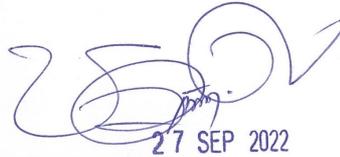
Mr. Eric Lamiroux

Chef



Ms. Sutima Luechai

Director



27 SEP 2022

Mister Panu Dunyapaisarn

Human Resources Manager

01.03.2022

To Whom It May Concern:

I had the pleasure of working with Ms. Panisara Jaiboon at the Sheraton Bishkek Hotel, IWA Restaurant, from March 5th 2020 until March 1st 2022. During this time, she held the position of Junior Sous Chef of Sheraton Bishkek Hotel, while I was the Human Resources Specialist of the property.

Panisara showed extraordinary commitment to the position as well as the company. She carried herself with the utmost professionalism, and also brought a wonderful sense of humor to the property. From our collaboration, I can safely conclude that Panisara has a strong motivation for culinary sciences and is definitely the best all-rounder cook in the state!

She is an excellent motivator and has great leadership skills which will carry her up on the upper management levels very soon in any organization. Her job responsibilities completed timely manner and exceeded all expectations. She has a keen eye on details; she is aware and focused on the achievement of her department targets.

As a stickler for perfection, Panisara has always been cautious of both hygiene and sanitation during her duties, which have earned her quite a good reputation amongst her peers. I have always commended her for her knife skills which I believe represent her manual dexterity and have also asked her to train other line cooks in handling precarious kitchen instruments.

As a person, Panisara is a joy to work with her enthusiasm is infectious. She has a great ability to get along with people of all ages and backgrounds. I wish her all the best for her future endeavors and give you my unabashed recommendation to hire her as a gourmet cook.

Panisara has left us on her own accord to pursue a new career and I am highly confident that Panisara would be great assets to any organizations she will work in the future.

Should you wish to discuss her performance further, please do not hesitate to contact me.

Sincerely,

Aizirek Kalmamat
Sheraton Bishkek Hotel
Phone: +996 312 312 111
Call: +996 770 004 848
aizirek.kalmamat@sheratonbishkek.com

