



KASEMSITH

PI

Date of birth 29th May 1982
Weight 85kg
Height 182cm
Nationality Thai
Religion Buddhism
Marital Status Married
Health Excellent



EDUCATION

High School from Bangkoknoi, Bangkok, Thailand



WORK EXPERIENCE

2023 Ramada Plaza by Wyndham Bangkok Menam Riverside
HotelExecutive Chef

2021 to 2022 AI Meroz Hotel
Executive Sous Chef

2018 to 2020 Windsor Suites Hotel – Managed by
AccorExecutive Chef

2016 to 2018 Chatrium Golf Resort Soi Dao
ChanthaburiExecutive Chef

2015 to 2016 Ad Lib Hotel Bangkok
Executive Chef

2015 to 2015 Andalay Beach Resort, Koh Libong,
TrangExecutive Chef

2014 to 2015	Aquamarine Resort & Spa Krabi Sous Chef
2012 to 2014	Mandawee Resort & Spa Krabi Sous Chef
2010 to 2011	The Dome at State Tower Bangkok Demi Chef
2008 to 2010	The Montien Hotel Bangkok Assistant Chef De Partie
2007 to 2008	Majestic Grande Hotel Bangkok Commis 1 European Kitchen
2005 to 2007	Amari Watergate Hotel Bangkok Commis 1 Europe Kitchen
2003 to 2005	Methavalai Hotel Petchaburee Commis 1 European Kitchen

RESPONSIBILITIES

- Following Accor takeover in November 2019, proactive involvement in planning of new outlets, rollout of Grand Mercure brand standards, including creation of signature dishes and regular reviews of kitchens based on Accor hygiene audit template.
- Preparation of annual departmental and Capex budgets.
- Ensure all dishes are based on recipes and SOP for presentation is in place.
- Determine production schedules and staff requirements necessary to ensure timely delivery of services.
- Estimate amounts and costs of required supplies, such as food and ingredients.
- Inspect supplies, equipment and work areas to ensure conformance to established standards.
- Instruct and train cooks and other workers in the preparation, cooking, garnishing, and presentation of food.
- Monitor sanitation practices to ensure that employees follow standards and regulations.
- Order or requisition food and other supplies needed to ensure efficient operation.
- Recruit and hire staff, including cooks and other kitchen workers.
- Analyze recipes to assign prices to menu items, based on food, labor, and overhead costs.
- Arrange for equipment purchases and repairs.
- Meet with customers to discuss menus for special occasions such as weddings, parties and banquets.
- Meet with sales representatives in order to negotiate prices and order supplies.

SKILLS

- Fair command of both spoken and written communications in Thai and English
- Ability to use MS Office and internet
- Problem Solving
- Interpersonal Skill
- Creativity

HOBBIES

- Collecting and studying cookbooks
- Playing football

REFERENCES

- Mr. Chatchai Phumathon, General
Manager TARA GRAND Hotel
Tel. 086-3175886
- Mr. Bodo Klingenberg, General Manager
Windsor Suites Bangkok – Managed by
AccorTel. 083-8121011