



FANTA

Profile

Experienced over 20 years in the hospitality industry. I am very good at creativity, guest satisfaction and staff development. I am also multi-skilled within the kitchen. My strengths are Thai and Mediterranean cuisine especially Italian, Thai and fusion food. I am a Cooperative, Enthusiastic and Diligent.

These are the achievements I am very proud of:

- I led the team at Le Meridien Resort and spa to pass the hygiene audit, which has never been passed before.
- I have been the Pre - opening team member for the Banyan Tree Resort and Spa in Samui Island.
- I have created a new menu for Melati Resort & Spa, and Le Meridien Resort & Spa to improve the food quality, increase the revenue and trend.

INFORMATION

Languages	: Thai (Native), English
Computer skills	: Microsoft Office, Lotus Notes, Micros, CSM Check
Date and place of birth	: 18th March 1979, Ubonrachathani province, Thailand
Nationality	: Thai
Marital Status	: Divorced
Permanent address	: 58 Village No. 5, Tobhoo Sub-District, Dechudom District, Ubonrachathani Province 34160

SPECIAL SKILLS

- Ability and specializing in creating Italian, Thai, Spa Cuisine and International menu.
- Able to conduct and demonstrate cooking class in English.
- Creative, innovative and deliver high quality product
- Good command of English
- Expert in menu engineering analysis
- Creativity, guest satisfaction and staff development

EDUCATION

September 2021 - February 2023

Graduated with a bachelor's degree from Dusit Thani College

B.B.A. (Culinary Arts and Kitchen Management)

September 1994 - March 1996

High School diploma

Non-Formal Education

WORK EXPERIENCE

October 2020 - October 2021

Norefjell Ski & Spa, Norway

Position: A La Carte Chef

- To monitor and review food presentations and make recommendations for needed changes.
- Improving the Menu for the Restaurant buffet.
- Oversee the production of food within restaurant, ensuring that the quality of the product is consistently upheld, main kitchen and banquet event

June 2019 - October 2020

Hotel Union, Geiranger, Norway

Position: Sous Chef

- To monitor and review food presentations and make recommendations for needed changes.
- Improving the Menu for the Restaurant buffet.
- Oversee the production of food within restaurant, ensuring that the quality of the product is consistently upheld, Cold section and banquet event

March 2019 - June 2019

Rosewood Bangkok, Thailand

Position: Executive Sous Chef (pre-opening team)

- Ensure the correct preparation and presentation of a consistent level for all food items prepared.
- Coordinate and supervise the ordering of all food supplies and kitchen equipment; approves all products to meet quality standards.
- Prepare and post employee work schedules to reflect operating forecasts and to keep within budgeted figures.
- Ensure that sanitation standards as set forth by Rosewood Bangkok and the state are in compliance as well as the cleanliness and neatness of the kitchen.
- To hire, train, discipline, supervise and organize all kitchen personnel on a regular basis.
- Complete and provide performance evaluations for all kitchen employees making recommendations for salary increases as warranted.
- To monitor and review food presentations and make recommendations for needed changes.

WORK EXPERIENCE

November 2015 - January 2019

The Cuisine Restaurant, Samui Island, Thailand

Position: Owner and Chef

- Oversee the production of food within restaurant, ensuring that the quality of the product is consistently upheld. Implement menu engineering and maximize food revenue whilst controlling costs and other overhead.
- Responsible to private and group cooking class.
- Checking guest satisfaction and handling guest complain.

October 2012 - October 2015

Le Meridien Resort & Spa, Samui Island, Thailand

Position: Executive Chef

- Oversee the production of food within the Resort ensuring that the quality of the product is consistently upheld. Implement menu engineering and maximize food revenue whilst controlling costs and other overheads.
- Co-ordination of all aspects of the departments operation to ensure that the services of the Department are delivered to guests or internal customers with the aim of exceeding guest expectations and in accordance with Le Meridien standards and procedures.
- Analyses and respond to guest feedback, guest satisfaction and associate satisfaction information; and give a positive commitment to continuous improvement of product and performance.

May 2010 - July 2011

Banyan Tree Hotel, Samui Island, Thailand

Position: Junior Executive Sous Chef

- Ensure the correct preparation and presentation of a consistent level for all food items prepared.
- Coordinate and supervise the ordering of all food supplies and kitchen equipment; approves all products to meet quality standards.
- Prepare and post employee work schedules to reflect operating forecasts and to keep within budgeted figures.
- Ensure that sanitation standards as set forth by Banyan Tree and the state are in compliance as well as the cleanliness and neatness of the kitchen.
- To hire, train, discipline, supervise and organize all kitchen personnel on a regular basis.
- Complete and provide performance evaluations for all kitchen employees making recommendations for salary increases as warranted.
- To monitor and review food presentations and make recommendations for needed changes.

WORK EXPERIENCE

Sept 2008 - March 2010

Four Seasons Tented Camp, Golden Triangle Thailand

Position: Camp Sous Chef

- Communicate and delegate the production schedule for the day, collating quantities to be produced from the forecast and for the next day's banquet function sheets.
- Ensure training is occurring on an ongoing basis with all employees.
- Perform daily storeroom inspections of all refrigerators to ensure that proper rotation of food is done.
- Inform and keep the Executive Chef up-to-date on problems and irregularities and recommends courses of action.
- To have full knowledge of Four Seasons Food Standards.

Dec 2007 - Aus 2008

The Ao Prao & Le Vimarn Resorts, Thailand

Position: Executive Chef

Mar 2007 - Sep 2007

The Sukhothai Hotel, Bangkok

Position: Demi Chef De Parties at La Scala Restaurant

Sep 2003 - Feb 2007

Four Seasons Hotel, Bangkok Thailand

Position: Commis I at Biscotti Restaurant

Apr 2001 - Aug 2003

The Plaza Athneé Hotel, Bangkok

Position: Commis III at Rain Tree Café

Aug 2000 - Mar 2001

The Hilton Hotel, Bangkok

Position: Commis III (Temporary)

Aug 2000 - Mar 2001

The Hilton Hotel, Bangkok

Position: Commis III (Temporary)

Jul 1998 - Jul 2000

The Rembrandt Hotel, Bangkok

PROFESSIONAL QUALIFICATIONS & AWARDS

- ♦ **NATION RESTAURANT ASSOCIATION**
ServSafe Certification
- ♦ **Global Development Consulting Co., Ltd.**
Leadership and Managing Your Team for Success
- ♦ **Global Development Consulting Co., Ltd.**
Train the Trainer Workshop
- ♦ **Four Seasons**
Supervisory Development Program Certificate
- ♦ **Four Seasons**
Designated Trainer Certificate
- ♦ **Food Safety and Hygiene Training**
- ♦ **Expert in menu engineering analysis system**
- ♦ **People Development Training Program**



REFERENCE

Mr. Morten Schelby

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AS.

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Mr. Boonyean Attamana

Position: F&B Director at Bangkok Marriott
Marquis Queen's Park

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Miss. Sureeporn Rungrueang

Position: HR Director at Sheraton
Hua Hin

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