



# Kanok

## Sous Chef

### MARITAL STATUS

♥ Marreid  
Ms. Sasiprapha Nuntapom

### EDUCATION

#### Bachelor Degree Restaurant Business

Suandusit University  
2005 - 2008

### SKILLS

- Thai food
- Western food
- Chinese food
- Wok fried
- Food safety , Sanitation
- HACCP

## WORK EXPERIENCE

### DEMI CHEF

#### Peninsula Hotel Bangkok

Dec 2022-Present

Cook Asian And some of western food , Wok fried position  
Take note about Hygiene and shelf life of raw material  
Distribute job for Commiss  
Quality control of food

#### Chef De Partie

Nov 2022-Dec 2022

#### Ambassador Hotel

Cook Asian And some of western food , Wok fried position  
Take note about Hygiene and shelf life of raw material  
taking care of ordering raw material  
Quality control of food  
Report problem to Head Chef

#### Restaurant Owner

Mar 2022 - Oct 2022

#### Noodle and A la cart

Cook Noodle and a la cart menu  
Manage all thing in this shop

#### Sous Chef

Jan 2018 - Apr 2021

#### Dao Aob Aun Restaurant

Manage kitchen , Do Schedule for kitchen staff  
Create New Menu , Thai food Western food Chinese food  
Cost Control and Quality control of food

#### Thai Chef

Sep 2014 - Sep 2017

#### Thai Lotus Restaurant @ Reno Nevada USA

Cook Thai food in Wok fried position  
Prepare ingredient for food  
taking care of ordering raw material  
Quality control of food

#### Assistant Cook

Oct 2013 - Jul 2014

#### Norwegian Cruise Line

Cook and prepare food for Special Menu , Buffet Line  
Fish man position

#### Commiss

May 2009 - Jun 2013

#### Amontre Restaurant @ Freser Suite

Cook and prepare food for Breakfast  
Cook Western food ,

#### Intern ship Cook @ Shangri - La Hotel

Nov 2008 - Jan 2009

Cook and prepare food for Breakfast