

MR. Ken

Sous Chef

Objective

I am a high-Energy, team-Focused, I have work in 5 stars hotel, signature restaurant, presently in Anantara Mai Kao Phuket and Rosewood Phuket Patong. Thought the years of my experience in fine dining restaurant take care of breakfast and butcher. I am active in training staff to motivate and guild them in acquiring higher position.

Education:

1998 - 2000 Phatthalung Commercial Business School.

Training and Seminars Attendee:

- SERV SAFE
- Hazard Analysis Critical Control Point (HACCP)
- Food Safety & Hygiene
- Fire Training
- First Aid/CPR Training
- FSMS
- HACCP Awareness
- Covid-19 Training

Personal Experience:

2019 – Present Sous Chef Commissary at Rosewood Phuket Resorts

2018 - 2019 Sous Chef at Hotel Indigo Patong Phuket

2013 - 2018 Chef de Partie Butcher at Anantara Layan Phuket Resort

2008 - 2013 Commis I at Anantara Mai Kho Phuket Villas

2005 - 2008 Commis II at Ayara Kamala Resort and Spa

2001 - 2005 Commis Chef at Merlin Beach Resort

Reference:

1. Mr. Silvano Amolini
Executive Chef, Anantara Layan Phuket resort
Contact: 076 317 200 #567

2. Mrs. Rujeerat Racharit
Director of HR, Anantara Layan Phuket resort
168 Moo 6, Chengthalay, Thalang, Phuket 83110
Tel: 081-893 4834



DOB: July 08, 1981
Status: Married
Weight/Height: 84 Kg. /170 Cm.
Nationality: Thai
Religion: Buddhism
Health: Healthy

Languages:

- Thai
- English
-

Computer Skill:

- Microsoft office (Excel, Word, Outlook)
- MC

Activities:

- Watching Movie
- Surf the Internet
- Playing Football
- Listen the music (Rock, Country)