**CURRICULUM VITAE**

Tran Thanh Son

Executive Chef

Gender: Male

Date of birth: 8th June 1987

Family Status: Single

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CAREER OBJECTIVE

Having a good job. Becoming good Manager in 2 coming years.

I believe that there are always new things to learn and that learning never stops as long as an individual is given the opportunity. I take every opportunity to upgrade my skills.

WORKING EXPERIENCE

Above 5 years

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| *July, 2017 to Present* | **Bay Hotel Saigon**  *Executive Chef*  • Schedule and coordinate the work of chefs, cook and other kitchen employees to ensure the food preparation is economical, technically correct and within the budget  • Understand employee positions well enough to perform duties in employees' absence or determine appropriate replacement to fill gaps  • Ensure the high standards of hygiene, cleanliness and safety are maintained in kitchen at all times  • Ensure proper purchasing, receiving and food storage standards in the kitchen  • Evaluate food products to ensure the quality standards are consistently attained  • Interacts with guests to obtain feedback on food quality, presentation and service levels. If any problems arise, actively responds to and handles guest problems and complaints  • Plans menu for restaurant in use as daily, set menu, special events and a la carte menu  • Control food and wage costs to achieve maximum profitability  • Implement measures to minimize food costs, exercises portion control for all items served to establish menu selling price  • Implement training programs to increase kitchen employee knowledge about safety, hygiene and accident prevention  • Liaise with F&B team to ensure food production consistently meets or exceeds the expectation of guests |
| *July, 2014 to Jun, 2016* | **Taps International Company**  *Executive Chef*  • Plan, prepare, cook and present food by the required standards  • Ensure that the company’s reputation for excellent food and service  • Plans menu for restaurant in use as daily, set menu, special events and a la carte menu  • Develop standard recipes and techniques for food preparation and presentation to assure consistently high standard  • Control portion size and monitor waste and theft  • Set objectives and be responsible for the day to day running of the Kitchen including supervising the recruitment and selection process to ensure that if effectively meets the need of business  • Implement training programs to increase kitchen employee knowledge about safety, hygiene and accident prevention  • Contribute to owner and restaurant manager economic strategies  • Choose the best supplier that matching with the food standard and budget |
| *January, 2012 to August, 2014* | **Sheraton Saigon Hotel and Towers**  *Chef De Partie*  • Delegate duties to employee in a working shift to enhance productivity  • Prepare, cook and check food for buffet and a la carte day by day  • Ensures all equipment in the kitchen is properly maintained and in working order  • Prepare the market order list as daily after checking all ingredients of food in chillers, stores and cool rooms to avoid food wasting  • Implement training for employee about safety, hygiene and cooking  procedure |
| *January, 2011 to August, 2012* | **Renaissance Riverside Hotel Saigon**  *Cooking*  • Prepare and manage food displays on buffets and in restaurants  • Serve fresh food is prepared last minute to the guests and ensure they are consistent in quality and reflect the style of the outlet’s concept  • Observe method of food preparation and cooking, sizes of portions and garnishing of food to ensure food is prepared in prescribed manner  • Prepare the menu, set up and cook food for the buffet  • Check the function and prepare food by following the menu  • Prepare food for fine dining, test foods being cooked before plate- up and serve |

EDUCATION

Major: Hotel Management

Saigon Tourist Hospitality College

2014 - Good

Certificate of Completion Introduction of HACCP

Certificate of Participation of Environmental and Department Specific Section

English - Profesional

MS Office: Good

ADDITIONAL SKILLS

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| --- | --- | --- | --- |
| **Managing** | **Culinary** | **Dynamic** | **Smart** |
| • Schedule optimization  • Supervising  • Leadership  • Achieve food margins  • People management | • Chinese/India  • Western  • Italian  • Mexican/Latin  • BBQ  • Healthy Cooking  • Diabetic Cooking  • Vegetarian  • Fusion Food | • Leading by example  • Inspiring people  • Teamwork  • Positive attitude | • Food ideas  • New recipes  • Cost control  • Kitchen hygiene  • Problem solving  • Effective planning skills  • Pre-opening setup kitchen and restaurant |

HOBBIES

Cooking, reading, communicating, traveling,...

REFEREE

Mr. John

General Manager - Bay Hotel Saigon– 0123456789 – john@abc.com

I assure that the information provided is true and correct!