

Win Kei Chan
London, United Kingdom
Tel: 07784053869 // 07538267533
E-mail: keichan10010@gmail.com

ABOUT ME

In the process of changing careers, working towards becoming a front-end developer through self studying.

Was in charge of front end for the following hackathon projects together with 1 other team member:

- Lloyds Banking Group x ShowCode Virtual Hackathon - Journey to net zero (Winner) <http://www.carbonaltdel.tech/>
- Major League Hacking - Eduhacks (2nd overall winner) <https://studyperks.tech/>

Skills | Tech stack

HTML, CSS, Javascript, Tailwind, Reactjs, Nodejs, Nextjs, Ruby, Figma

WORK EXPERIENCE

Kai Mayfair

Head Pastry Chef / Kitchen Manager / Recruitment *April 2019 - Current*

Senior Chef de partie (pastry) *November 2016 – April 2019*

Sketch

Chef de partie (pastry) *September 2016 – November 2016*

Firmdale Hotels – The Soho Hotel

Chef de partie *December 2014 – September 2016*

Fortnum & Mason, Diamond Jubilee Tea Salon

Chef de partie (pastry) *December 2013 – November 2014*

Hippodrome Casino, Heliot Restaurant

Chef de partie (pastry) *May 2013 – December 2013*

Commis chef (pastry)

February 2013 – May 2013

EDUCATION // QUALIFICATIONS

QNUK Level 3 Award in Emergency First Aid at Work

January 2022

HACCP Level 2 / Level 3

October 2020

Le Cordon Bleu London

January 2012 – September 2012

Patisserie Diploma (Level 4) including a Level 2 award in food safety

King's College London

September 2008 – July 2011

Computer Science (completed 2.5 years)

Townley Grammar School for Girls

September 2001 – June 2008

2008 A Levels: ICT (A), Mathematics (A), Chemistry (B)

2006 GCSEs: 9 subjects, grades A* - B Including English, Maths and Science