

**Josh Chen** | Petition

Sous chef

0432 608 493

**Craig Jefferies** | The Partisan

Business director

0488 441 332

**Leon Willimott** | The Partisan

Head chef

0404 031 724

**I** am a chef who is going through a wide variety of culinary skills and stunning food world which presents me wonderful pleasure. I believe different types of kitchen experience that I had with different ways of cooking skills will all be coming back to myself as strong foundation in my chosen career one day, helping me understand proficiently new types of food with a various of perspective.

I am a highly motivated person with a strong sense of responsibility in all endeavor in my life. I also believe I would be a valuable asset in the kitchen. I am enjoying my gastronomic journey as I am still starving to become a good chef.

**Chef** (Petition kitchen) **Jun 2020 ~ present**

Breakfast-lunch-dinner service, handling oven, flat and char-grill, deep-fryer and stove also cold-larder section, plating up, back-up prep, stock-taking

**Chef** (The Boutique Beer CO P/L TA, The Partisan) **Nov 2017 ~ Jan 2020**

Second in charge of kitchen, supporting head chef with back-up prep, stock-taking, cooking, plating, placing order, sharing menu idea and handling oven, stove, grill, deep-fryer and larder section

**Trainee chef** (The Westin Perth, Banquet kitchen) **Oct 2018 ~ Dec 2018**

Attended for work placement, supporting Banquet kitchen chefs with my basic culinary skills, handling deep-fryer, bratt pan and plating

**Trainee chef** (SILLA cookery institute) **DEC 2016 ~ JUL 2017**

Attended classes for practical culinary skills such as basic food item chopping and handling, western styled dishes, confectionery and bakery.

**Butcher** (Tey’s Bros) **NOV 2011 ~ DEC 2012**

Worked in meat processing industry as a boner and meat processing trainee in slaughtering and boning section

**Cook** (KAMBAI Japanese restaurant) **MAY** **2011 ~ SEP 2011**

Cook, garnish various dishes, trimming meat, poultry and seafood and also stock-taking and placing order

**EXPERIENCE**

**PROFILE**

**Ram Gurung** | Petition

Head chef

0431 386 584

**REFERENCES**

24/18 Forrest avenue, East Perth, 6004

0432 105 240

National Technical Qualification Certificate (Rep of Korea)

- Craftsman Cook (Western food)

English skills

(TOEIC 880/IELTS Overall 6.0)

Positive, active, responsible and Teamwork available

2 years of military service

(Republic of Korea Army)

**EDUCATION**

winroof1988@gmail.com

**Diploma of Hospitality Management**

Australian Professional Skills Institute

2017 - 2019

**Certificate IV in Commercial Cookery**   
Australian Professional Skills Institute

2017 - 2019

Hyoin Lee(Scott)

Korean (Native)

**QUALIFICATIONS**

**LANGUAGES**

English

**CONTACT**