

Vatthana Boulom

JUNIOR WEB DEVELOPER

Profile

Greetings! I'm Vatthana, a seasoned Executive Pastry Chef transitioning into the tech world as a junior web developer. Eager to blend my culinary precision with coding creativity, I bring a unique perspective to any team. Excited to embark on a transformative journey, I am ready to contribute my skills and passion to a dynamic tech role.

Employment History

Executive Pastry Chef, La Petite Fourchette & Copain Bakery, Auckland

APRIL 2018 – AUGUST 2023

- Led culinary teams at La Petite Fourchette (2018) and Copain (2022), showcasing adaptability and leadership.
- Diversified business through Wholesale, Catering, in-store, and events, revealing strategic and entrepreneurial thinking.
- Designed diverse menus with local and seasonal products, demonstrating creativity and attention to detail.
- Adapted workflow to meet company needs, showcasing problem-solving skills.
- Managed budgets, regulated food and staff costs, demonstrating financial acumen.
- Built and led teams of up to 5 people, emphasizing effective communication and leadership.

Key Achievements:

- Transformed culinary teams, contributing to the growth and profitability of both establishments.
- Applied creativity and adaptability in menu development and addressing daily challenges.
- Demonstrated financial acumen in cost regulation and budgeting.

Pastry Demi-chef de partie, The Peninsula Paris - 5 Star Palace Hotel, Paris, France

DECEMBER 2016 – FEBRUARY 2018

Pastry Section Production:

- Orchestrated pastry production for a gastronomic restaurant, tea time, bar, functions, and brasserie.
- Conducted weekly stock control and inventory management, ensuring seamless operations.

Key Responsibilities:

- Demonstrated reliability, responsibility, and an innovative approach to pastry work.
- Managed a team comprising 3 commis and 2 interns, fostering their growth and ensuring efficient workflow.
- Collaborated within a team of 15 pastry chefs, contributing to a dynamic and productive work environment.
- Spearheaded the development and implementation of new pastry recipes, enhancing menu offerings and customer satisfaction.

Details

1/43 Dickens Street

Auckland, 1021

New Zealand

+64272706042

boulom.vatthana@gmail.com

NATIONALITY

French

DATE OF BIRTH

20/08/1994

Links

[Github](#)

[Linkedin](#)

[Personal website](#)

Skills

Active Listening

Teamwork Skills

Fast Learner

Javascript

React

HTML5

CSS

Python

Flutter

Hobbies

Passionate about tech

Scuba diving enthusiast

Water sports lover

Dedicated reader

Languages

French

English

Pastry Apprentice and Pastry Commis, Restaurant Yannick Alléno Paris - 3 Michelin Star - 31st Best restaurant in the world "2016", Paris, France

AUGUST 2014 – DECEMBER 2015

Pastry Section Experience:

- Collaborated with renowned chefs, including Chef Yannick Alleno, named Best Chef of the Year 2015 by "Gault & Millau."
- Worked alongside Pastry Chef Aurelien Rivoire, recognized as the Best Pastry Chef of the Year 2021 by "Gault & Millau."

Key Responsibilities:

- Led pastry section production for a gastronomic restaurant, ensuring high-quality offerings.
- Orchestrated function's production, delivering exceptional pastry creations for events.
- Managed the restaurant's service, ensuring a seamless and delightful customer experience.
- Contributed to a collaborative team environment, working effectively with a team of 10 people.

Pastry Apprentice, Hotel Du Collectionneur Paris - 5 Star Hotel, Paris, France

APRIL 2014 – AUGUST 2015

- In charge of the restaurant service
- Banquet Production
- Worked in a team of 5 people

Pastry Apprentice, Restaurant Francois Gagnaire - 1 Michelin Star, Le Puy en Velay, France

AUGUST 2013 – MARCH 2014

- Gastronomic pastry production
- In charge of the restaurant service
- worked in a team of 10 people

Education

CAP pâtisserie, Ecole hôtelière de Paris , Paris, France

2013 – 2015

MC Desserts de restaurants, Ecole hôtelière de Paris, Paris , France

2015 – 2016

Certificate in Technology Product Development (Level 4 - NZQA approved), Mission Ready HQ , Auckland

JULY 2023 – OCTOBER 2023

Certificate in Technology Product Solutions (Level 5 - NZQA approved), Mission Ready HQ , Auckland

OCTOBER 2023 – FEBRUARY 2024