

Mr: **NGUYEN THE NAM (JACKIE NGUYEN)**

Nationality: Viet Nam

Address : Gia Lam – Hanoi – Vietnam

Mobile: [REDACTED]

Email: [REDACTED]

Date of birth: 18-10-1983

Language spoken: Vietnamese-English-Chinese

- Western Cuisine
- Japanese Cuisine
- International buffet
- Vietnamese Cuisine

PROFESSIONAL EXPERIENCE

- **Chef at Japanese restaurant.**
(May 2017 to March 2022)
- **Hotel Boss . Assistant chef**
(May 2016 to May 2017)
- **Head chef at Vietnamese Restaurant**
(22 May 2013 to April 2016)
- **Management trainee RE&S japanese restaurant**
(2 Sep 2012 to 20 Feb 2013)
 - Food test quality
 - Hygiene and cleanliness
- **Chef de party at Resort An Lâm Saigon River**
(9 Nov 2011 to 31 Aug 2012)

- Recruit the kitchen staff
 - Contact with food suppliers
 - Train the Kitchen, Hygiene,
 - Control quality of the food.
 - Ordering and doing duty roster.
 - Assist Chef in cooking class.
- I was responsible for the overall serving at the Breakfast
 - In addition, I develop myself
 - I am always ready to learn and improve my self
 - I challenge working in high-pressure environment.

Preferably a graduate from an established culinary school.

Proficient in all aspects of cooking and preparation of raw food items.

Possess food hygiene and safety certification; candidates with prior exposure to leadership training programs preferred.

Hardworking, motivated, serious, team player and passionate about food and service.

Able to work on rotating shifts,
weekends & public holiday

- **Management trainee RE&S japanese restaurant** (2008 to 2011)

I was responsible for the cooking menu planning by assistant chef for 3 year from 2008 to 2011.

Ensure proper equipment operation/maintenance and ensure safety as well as sanitation in kitchen.

Special catering events to cook selected items for selected/special occasions

Perform any other duties which may be assigned by the management from time to time.

- **Paris international buffet** (2004 to 2005)

I gained one year on job training at a Paris international buffet was assigned to work in Hot & Cold kitchen department, I am also worked & trained part time in a family run culinary business for 2 year

LOCATION & QUALIFICATIONS

- Certificate for attending trainer development Programme for Singapore national ITE culinary Skill.

- Diploma in Food & Beverage service in Singapore.
- Higher Award In Hospitality Management Singapore.
- Attended seminar of food safety program from (NEA) Singapore.

CULINARY KNOWLEDGE

- Know various type of cuisine including **WESTERN & JAPANESE & VIETNAMESE**
- Good prepare a ala carte dishes
- Creating works such as food garnishing & buffet decorations.

CHARACTER REFERENCES

Mr. Kelvin(Singapore)

Executive Chef

Japanese Restaurant.

Mobile :+65 966 845 22

Mr: Ah Hoang(Taiwanese)

Executive Chef

International Buffet.

Mr Nghia (Vietnamese)

Executive Sous chef.

Resort An Lam Saigon river private Residence.