



NGUYEN ANH TUAN

Head Chef



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District 10, Ho Chi Minh City

CAREER HIGHLIGHTS

- Jul 2024, Michelin selected at Mía Dinning
- Mar 2015, Chef Trainer certification
- Dec 2015, Service Excellence certification
- Nov2016, Food hygiene and Safety seminar certification
- Aug2017, N5 Japanese Certification

LANGUAGES

- ✓ English - Intermediate
- ✓ Japan - Elementary

EDUCATION

- 2006
Intermediate
Tourism and hotel of Ho Chi Minh City
(Saigon Tourist)
- 2005
Intermediate
Food Technology College

About

With over a decade of experience in the food processing industry, I have honed my skills in both hotel and resort settings in Ho Chi Minh City. My career has been marked by a dedication to excellence in culinary arts and food service management. I am now seeking an executive position where I can leverage my extensive expertise and passion for the culinary arts to achieve my goal of becoming a Head Chef, in a top-tier professional hotel/resort/restaurant environment.

EXPERIENCE

12/2023 - 07/2024
Mía Dining

Head Chef

Control production processes and kitchen operation to the restaurant standards.
Prepare a new menu in accordance with the restaurant's business needs.
Plan and organize training for kitchen staff...

08/2022 - 10/2023
Diamond lounge

Head Chef

Plan, prepare and implement high quality food products, and set-ups in all areas in the kitchen.
Work seamlessly with recipes, standards and plating guides.
Maintain all hygieny aspects within the kitchen operation.
Use appropriately all equipment, tools and machines.
Ensure high levels of cleanliness and low levels of loss and breakages. Control production.
Exercise maximum control on wastage to achieve optimum profitability.
Ensure that recipes and costings are established and updated.

03/2021 - 06/2022
La Casa
Dining and bar

Sous Chef

Control kitchen system (menu, cost, hygiene,...)
Work closely with the Head Chef in determining the quantity of food items and ingredients to be produced, bought or prepared for that day.
Monitor food quality and quantity to ensure the most economical usage of ingredients.

PERSONAL PROFILE

Gender: Male
Birthday: 13/08/1985
Marital status: Married
Nationality: Vietnam

CAREER INFORMATION

Level: Manager
Salary: 1.600 - 3.000 USD
Location: Ho Chi Minh City, Lam Dong, Khanh Hoa
Industry: Education/Training, Restaurant/Hotel/Resort

EXPERIENCE

7/2017- 03/2021
Sherwood
Suites Hotel

Sous Chef

Support Executive Chef : New menu, hygiene, staff, stock and store,...
Ensure that team members have a complete understanding of and adhere to the hotel's team member rules and regulations.
Work closely with the Chefs, meeting regularly to determine menu selections and specials that is both satisfying to guest and profitable to the outlet.

10/2014 - 03/2017
The Reverie Saigon
Hotel

Chef de Partie

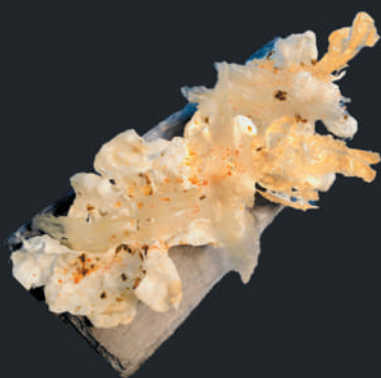
Food hygiene, creation and fixation a new recipe, organization, set up of kitchen, customers complain handling.

10/2012 - 7/2014
The Grand Ho Tram
Strip

Chef de Partie

Staff training, menu planning, food function, coffee break, a la carte service.
Follow and ensure a standard Head chef's menu.
Every day, report kitchen activities (by shift) to the Sous chef.

CULINARY INVENTION



Potatoes and rice chip



Tangerine mousse



Bouillabaisse soup



Salmon Tartare