

Somchai Kittisak

Head Chef

Contact

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Date of Birth: 1987-07-05

Nationality: Thai

Profile

Professional chef with 12+ years of experience in fine dining. Specialized in Thai and fusion cuisine, passionate about sustainability and farm-to-table practices.

Skills

- Menu Design
- Thai Cuisine
- Fusion Cooking
- Team Leadership
- Food Safety
- Cost Control
- Culinary Innovation
- Pastry Basics
- Wine Pairing
- Farm-to-Table

Experience

Head Chef — Bangkok Gourmet (Bangkok, TH)

Mar 2018 – Present

- Led a team of 15 chefs in a Michelin-starred restaurant.
- Designed seasonal menus focusing on Thai fusion cuisine.

Tech: Sous-vide, Fermentation, Thai Cuisine

Projects

Sustainable Kitchen — Sustainability, Menu Engineering

Initiative to reduce food waste by 40% via creative menu design.

Jan 2020 – Jan 2021

Education

Diploma — Le Cordon Bleu Bangkok

Faculty: Culinary Arts • Major: Gastronomy

2007 – 2009

Certificates

- ServSafe Manager Certification

Awards

Michelin Star (1) — Michelin Guide, 2021

Awarded for Bangkok Gourmet.

Languages

- Thai — Native
- English — Fluent