

**Zeke Tan Qing Xuan**

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**Education**

**March 2015 Diploma in Culinary Skills, SHATEC, Singapore**

**Dec 2010 GCE ‘O’ Levels, Anderson Secondary School, Singapore**

**Core Skills**

* Postman for RESTful API
* Core Java
* HTML, CSS, JavaScript
* Bootstrap, jQuery, React, NodeJS, Express, MongoDB, SQL (Basics)
* Knowledge of Agile/Scrum, SDLC/Waterfall model
* Knowledge of Jira/Testrail for test management tool
* Able to work under pressure in small or large kitchens
* Proficient in MS Office Suite
* Conversant in English and Chinese (Mandarin)

**Work Experience**

**Mar 2020- current Chef de Partie, Merci Marcel**

-In charge of both hot and cold section

-Training and guiding junior chefs

-Preparing cheese and cold cut list for ordering

-Take over the pass counter when management is not around.

Sept 2014**- Mar 2020 Pt cook, Wildseed Café/Summerhouse**

**Cook, Pasta Bar**

**Commis, Vasco (CLOSED)**

**Cook, Rotisserie (CLOSED)**

**Commis, Saveur**

**Internship (Culinary), Resorts World Sentosa**

**Hobbies & interest**

* Web Development
* Trading (CFD,Crypto)
* Reading
* Cooking

**Reference**

Jennifer Lee-96133614 (Vasco Head chef)  
Edward-93925248 (Wildseed café Senior sous chef)

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**Last drawn salary**

$2950 (Basic)

**Availability**

2 weeks notice