



TAM

EDUCATION

- Sep-2016 + HOCHIMINH UNIVERSITY OF TECHNOLOGY
Major: business administration
July 2018 Completed the second year.
- Sep-2018 + SAIGONTOURIST HOSPITALITY COLLEGE
Australia Certificate III in Commercial Cookery
March 2019 Western kitchen
-Complete the lessons on theory and practical
-Practice the cooking skills and related domain required in commercial kitchen

EXPERIENCE

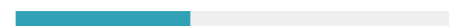
- October 2018 + FIRST HOTEL
Trainee
November 2018 Cleaning and cutting cooking materials, display the buffet, serve noodle, clean the kitchen area... (help the cooks)
- December 2018 + REX HOTEL
Trainee
January 2019 - Assisting Chefs in cold kitchen
- Display and serve the morning buffet and lunch
- February 2019 + FIRST HOTEL
Trainee
Present - Assisting the Chefs in cold kitchen
- Display and serve the dinner buffet
- May 2019 + INTERCONTINENTAL HOTEL SAIGON
Cook Assistant
Present - Display and serve at the breakfast and lunch buffet
- Help the Chefs in cold kitchen
-Run buffet

OBJECTIVE

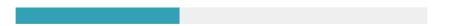
Learning and improving cooking skills and understanding the culinary aspect in order to become a professional chef.

SKILLS

Cooking



English



Communication



INTERESTS

- Drawing
- Music
- Yoga

REFERENCES

DINH NHAT ANH
SOUS CHEF AT INTERCONTINENTAL HOTEL