

ALEX DUNG HO

DISTRICT 10, HCMC, VIETNAM



PERSONAL STATEMENT

- With 5 year + experience in the field. Highly educated.
- I'm well-placed to improve the highest standards of cuisine in the kitchen. I'm willing to take ownership for all duties, tasks and responsible to provide the highest quality of service at all the time

EDUCATION

10/2017_ 05/2019 SHATEC THE INTERNATIONAL HOTEL & TOURISM SCHOOL (SINGAPORE)
Diploma in Culinary Skills

WORK EXPERIENCE

6/2019 – Present PENDOLASCO ITALIAN RESTAURANT, HCMC VIETNAM
CHEF

- Performing preliminary treatment, preparation and cooking of foods;
- Performing kitchen hand tasks
- Conducting systematical auditing over foods and materials to ensure food safety compliance
- Managing all other tasks within the kitchen.

3/2018 - 6/2018 THE SAPLING (SINGAPORE)
TRAINEE

- Learned basic cooking skill
- Learned how to organizing ingredients and categorized them
- Learned to make basic stocks and prep works of western cuisine
- Calling orders

2013 - 2015 PENDOLASCO ITALIAN RESTAURANT, HCMC VIETNAM
CHEF

- Stock managing, cooking as orders
- Trained new staff, set up new menu.

SKILLS

- Languages: Vietnamese, English, advanced
- Personal Skills:
 - Leadership Skills. Time management Skills. Teamwork skills.
 - Problem solving skills. Planning and organizational skills.

ACTIVITIES

9/2015 Food Fair in 23/9 Park in HCMC, Vietnam
4/2018 FHA Culinary Challenge 2018 (Food and Hotel Asia 2018 in Singapore)