
Thai Chef Resume

Job Objective

Looking for a Thai Chef position with a growing organization.

Highlights of Qualifications:

- Wide experience in Thai cuisine preparation in restaurant
 - Profound knowledge of food ingredients used in Thai cooking
 - Sound knowledge of every facet of Thai food cooking procedures and exclusive techniques
 - Proficient in Thai food and classic Royal Thai cuisine preparations
 - Skilled at alluring carving of fresh fruits and vegetables
 - Ability to read, converse and write in Thai Language
 - Ability to cook exclusive food items for guests having specific food intolerances and allergies
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Professional Experience:

Thai Chef

Morgans Hotel Group, Waukesha, WI

August 2007 – Present

- Planned, organized and cooked full course meals along with individual food dishes.
- Outlined menus, tried new recipes with novel choice of spices.
- Assured good quality and apt quantity of served food item.
- Educated staff in cooking, presenting and handling of food.
- Placed orders for food ingredients and required cooking equipments.
- Managed and monitored performance of kitchen staff along with helpers.
- Used effectually all specialized equipments in kitchen.
- Managed Thai food inventory and maintained necessary food supplies and equipments records.

Thai Chef

Pinehurst Resort, Waukesha, WI

May 2004 – July 2007

- Directed, prepared authentic Thai food and other cooking activities.
 - Developed menus with implementation of new Thai cuisine preparation procedures and equipments.
 - Monitored work of Sous Chef and other staff members to assure best possible food operations quality.
 - Complied with food production and presentation standards from Chy Thai Cuisine.
 - Facilitated in budget and payroll expenditure control as necessary.
 - Ensured to be at par with staffing and sufficient food ingredients supply.
 - Supervised seasonings as per taste of Thai cuisine, portion control and plating of food items.
 - Provided assistance to Chefs to assure apposite preparation with respect to taste and keep up with delivery time.
 - Verified and organized use of fresh products along with dry storage food ingredients used in Thai food preparation.
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Education:

Bachelor's Degree in Hotel Management

Western Connecticut State University, Danbury, CT

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