



HUYNH LE QUANG THAI

COMMIS



OBJECTIVE

- I wish to learn a lot of knowledge and experience in the kitchen, especially Asian and European dishes
- Exchange and gain experience to become a professional chef

📅 13/01/1999

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ENGLISH

Speak

40%

Listen

60%

Read

40%

Write

40%



SKILL

Problem solving:



Teamwork:



Communication:



Listen:



EDUCATION

📍 Ho Chi Minh Polytechnic University

08/2017 - 06/2020

Industrial Maintenance

Not graduated



EXPERIENCE

📍 Embassy Saigon Lounge

09/2020 - 12/2020

Commis:

- Preparing ingredients, ingredients according to the recipe
- Preparing tools and utensils for food processing as assigned by superiors
- Checking goods and raw materials. Make sure the raw materials are always enough during operation
- Report to superiors when there is a problem with raw materials for timely treatment

📍 Ba Gac Restaurant Grill&Beer

11/2019 - 08/2020

Commis

- Checking and preparing materials
- Prepare the ingredients
- Ensure the dishes are of the correct quantity, seasoning
- According to the request of the chef
- Carry out cleaning of the area and keep general hygiene during work



VOLUNTEER ACTIVITIES



PACC Company

01/2017 - 03/2019



Staff



Donating rice and water to charity difficult scenes



REFERENCE PERSON



Mr.Cuong



Position: Head chef



Phone number: 0902915920



FAVORITE



Cook



Read books or magazines



Listen to musics



Watch cooking programs