

## PERSONAL PROFILE

Experienced and effective Restaurant Operator with Culinary background bringing forth valuable industry experience and a passion for creativity.

## SKILLS

- Restaurant Management
- Business Management
- Kitchen Management
- Business Process Management
- Menu Engineering
- Operations Management
- Inventory Management
- Cost Management
- Menu Engineering

## TECHNOLOGICAL FLUENCY

- Trello
- Notion
- Paprika  
Recipe  
Organizer
- Asana
- Word
- Excel
- Canva

## LANGUAGES

- English
- Bahasa Malaysia
- Lao
- Chinese – Mandarin

## COURSES

- Data Analysis with Python – Jovian.ai

## EDUCATION HISTORY

**ASIAN TOURISM  
INTERNATIONAL COLLEGE**  
Culinary Arts, 2010

## WORK EXPERIENCE – LAOS

### BUSINESS MANAGEMENT CONSULTANT AT EXOTIC LAOS – FROZEN FOOD MANUFACTURING (CURRENT)

Product development and R&D, Developing key business accounts & processes, department workflow, financial modelling, and production process.

### OPERATIONS MANAGER AT TSH CO. LTD. (MAY 2019 – JAN 2021)

Opened and developed company's new outlet and setting up HQ in Luang Prabang, whilst managing company's flagship restaurant in Vientiane, Laos PDR. Reducing overall cost of sales by 30% and increasing profit by 15% over the course of 1 year.

Primary Responsibilities:

Operations management, cost control, food menu development, daily operations, team management, training

Reason for leaving: Company terminated work due to Covid-19 pandemic

### CONSULTANT CHEF AT SUNTARA RESTAURANT & BAR (JAN 2019 – APRIL 2019)

Developed and engineered menu and SOPs for the restaurant that helped reduce cost by 20% and increased menu turnover by 33% and overall kitchen efficiency.

Reason for leaving: Contract finalized

### EXECUTIVE CHEF AT LOVE LIFE CAFE (NOV 2017 – JAN 2019)

Managed kitchen operations and helped developed business management process.

Secured canteen contract of 1500 students per day that resulted in increased company revenue by 45%

Reason for leaving: Moved on to bigger project

### HEAD CHEF AT SEA SUNSET (MAY 2016 – MAY 2017)

Working for a 50-seater restaurant with an Italian-fusion menu.

Reason for leaving: Owner moved back to Italy.

## WORK EXPERIENCE – MALAYSIA

### RESTAURANT DEVELOPMENT CONSULTANT AT TAVERN KITCHEN & BAR (AUG 2015 – APR 2016)

Pre-opening company setup, menu development, training and operations consultant

Reason for Leaving: Moved to Laos – Finish consultation contract

### FOOD AND BEVERAGE MANAGER/EXECUTIVE CHEF AT CITY GROCER (APR 2014 – MAY 2015)

Implementation of H&S and HACCP in Butcher, Fresh Market and Delivery/Receiving Areas

Introduce New Ways of Production relating to all Fresh Market areas

Oversee daily operations of cafe

Oversee daily operations of Fresh Market

Assisting Operation Manager in Store-related matters

Creating New Menu for Garde Manger area

Reason for Leaving: Finished contract and needed a new challenge

### HEAD CHEF AT CATCH 22 – AMERICAN STYLE SEAFOOD RESTAURANT (JUL 2013 – DEC 2013)

Oversee daily kitchen operations, assist in daily restaurant management, inventory & cost control, staff training & hiring

Reason for Leaving: Hotel merger and retrenchment