

SUDARAT LEUANGRUNGRUANG

SENIOR CHEF DE PARTIE/JUNIOR SOUS CHEF

P (949) 539-6481

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A 21022 LOS ALISOS
BLVD APT 1124, RSM
92688 CA

OBJECTIVE & SKILLS

To be able to use my knowledge and skills in an exceptional company. Trilingual; English, Thai and Tagalog languages. Microsoft Office. Willingness to learn. Genuinely Passionate in Cooking. Ability to skillfully multi-task. Time-management. Leadership Skills. Special Carving Certificate. Resilience and Stamina. Creating Menu and Developing Dishes.

EXPERIENCE

PALM TERRACE HEALTHCARE AND REHABILITATION

Laguna Woods, CA USA

Head Chef

October 2024- March 2025

- Responsible in making food for senior community with dietary menu. Monitoring food standards, dietary recommendations and portions per servings. Over seeing the whole kitchen operation. In charge in Breakfast and Lunch servings. Key to passing health and State Food and Safety inspections.

FAIRMONT SOUTHAMPTON PRINCES HOTEL

101 South Square Road, Southampton, SN02SR, Bermuda

Sr Chef De Party/ Junior Sous Chef

October 2006 – September 2020

- Responsible for preparation of food in Breakfast, Cold Kitchen, Hot Food, VVIP for Fairmont Gold floor, Banquette Service Function Food.
- Handles the whole Cafeteria Department from monthly scheduling and Menu making.
- Train Crews, Cooks and Managers. Set up function.
- Check Inventories, stocks and waste. Monitoring Food Standards and Health and Safety Procedures. Over seeing the whole kitchen floor.

LOBSTER POT AND BOATHOUSE

Hamilton Bermuda

Chef De Party

June 2003 – September 2006

- Assisting Managers of health and safety. Kitchen and Cooking preparations and presenting high quality dishes. Over seeing Maintenance of kitchen and food standards.

EDUCATION

SIENNA COLLEGE

Manila, Philippines

B.S Hotel and Restaurant
Management

October 1992 – March 1996

WATPRADOONAI SONGTHAM

Bangkok, Thailand

Graduated of Secondary
Education (Highs School).
1977-1982

KEY SKILLS

- MENU MAKING AND
PLANNING
- SCHEDULING
- INVENTORIES
- FUNCTIONS
- VVIP CHEF BY REQUEST
- KITCHEN FLOOR LEADER

FLUTE PAN ASIAN CUISINE

Monroe, CT, USA

Chef

2002-2003

- Responsible for preparation of Thai, China, Malaysia, India and Indonesian Food Cuisine.

INDOCHINE PAVILION

Connecticut USA

Chef/Attendance

2001-2002

- Responsible for Thai, Vietnamese and Laos Food preparation, Food planning and Quality Taste.

DUSIT HOTEL NIKKO

Manila, Philippines

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1996-2001

- Assigned in Cold Kitchen. Responsible for food preparation for banquet functions. Specializes in International Appetizers, Salads, Canapes and Sandwiches.

REFERENCES

[AVAILABLE UPON REQUEST.]