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Objectives:

My dream would be having a specialty restaurant just like Magnus Nilsson, Grant Achatz or Massimo Bottura. Their determinations and dedication as a chef inspire me that if they could pursue their dream so do I. As every extraordinary chef has a simple beginning which is working as an apprentice or trainee when they were young. That is what I am looking for now. My current objective is to find a restaurant which perform very strong basics cooking method and yet incorporate contemporary trend. The reason I do not want to stay in my home country is I have been spent almost 2 decades living in the familiar environment and chilling around the things that I am comfortable with. I wish I could jump out from my comfort zone and experience various of the elements and skills in culinary platform in order to fulfill my dream in the future.

Qualifications & Skills:

If I give myself a comment, I would say I am a responsible person and willing to dedicate my passion to the anything I focus on. I think the most important personality is perseverance. I believe that the persistence of the hard work will pay off eventually. I consider myself as a stress-tolerant person because I had worked since I was 10 which I helped my mum in the stall which near my school and I continued doing part-time job every school holidays. I gained good communication skill between people either they are my colleagues or customers when I worked as a retail assistant in Singapore before I went to university. I also have gained an opportunity to spend a semester in Finland as an exchange student. This exchange experience makes me more independent, flexible as a person when handling this alone or working with a team.

Languages:

Chinese (Mandarin) (Mother Tongue)
Chinese (Cantonese/Yue) (Fluent)
English (Fluent)
Malay (Intermediate)

Education: August 2015 - December 2018

Taylor's University, Subang Jaya, Malaysia: Bachelor of culinary art and food service management

Chong Hwa High School Kluang: Secondary school education level

Experience:

November 2018 – now

Commis2: intercontinental Singapore (ash& elm)

- Taking care flat bread station with perform house-made dough production.
- Adapting new station from flat bread to new bar kitchen (idlewild)
- Perform tapas menu and able to guide a station transfer staff the entire station work flow from ordering, mise en place time arrangement.
- Perform fresh pasta dough for filling pasta dish
- Assisting other station due to manpower shortage.

August 2018 – November 2018

Trainee internship: OSO ristorante

- assigned to work at dessert station individually.
- given task to ensure all the food products are well prepared while maintaining high standard.
- Estimate food consumption and replenishing food stock
- receiving and examine food supplies to ensure that quality and quantity meet the required standard.
- being organized to handle all the activities during the service hours and keep up with the kitchen flow.
- maintaining hygiene according to HACCP standards
- Learn how to multi-tasking in professional kitchen and master some basic cooking method like cutting, folding(pastry), all in one method and etc.
- Coordinating with other team members to perform great services.
- observed the operation of a leisure fine dining restaurant and have participated in a function with 300 people in Angra wine & Spirit.

January 2017 - March 2017

**Trainee internship: Dorsett
Grand Subang**

Dorsett Grand Subang, Subang Jaya, Malaysia internship My bachelor program requires me to have two internships in food service industry. I selected Dorsett Grand Subang which is under Dorsett Hotels& Resorts for my first internship. Due to a very short period of training time, I had been assigned to 3 departments in 10 weeks.

- First, I went to Chinese hot kitchen for 5 weeks. I was assigned to take care Yu Sheng section. Yu Sheng, prosperity toss, is a popular dish that would be served extremely in Chinese New Year. Being taught how to set up each portion and position for the Yu Sheng. Making sure carrots and radishes being slices into utterly fine and wash out those pickled ingredients. Have learnt Chinese knife skill such as slicing ginger, bean curd, and garlic.

- Second, I had been placed in butchery department. Butchery department has to make sure distribute listed meat to the accordingly department. Each day has the various quantity of game or red meat needed in buffet kitchen and also banquet kitchen. Dividing large pieces of meat, skewing and binding meat are my tasks.
- Third: banquet and breakfast sections. Alternatively, I worked in these two places due to the daily roster. Breakfast section is about cooking eggs, for example, sunny side up, omelette, scramble eggs.
- Helping banquet service which including distribute food according to portion. Based on various event.

April 2014 - July 2015

Full time retail Assistant

Alantic Sports Pte Ltd, Singapore, Singapore retail assistant.

- take care of stocks in and out.
- make sure discrepancy of stocks being reported
- ordering respective goods to deal with customers flow in the different seasons.
- conversation skills and acquiring persuasive skills are necessary
- transferred to other outlets to help another team which shows my tractable ability in working area.
- ensure the ending balance will tally with all the transactions made on a day.
- trained me to be more precise person.

Reference:

Name	position	Email
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