

THAPHAT THAMMAKAEWMANEE

Ilulissat, Greenland(ReadytorelocatetoDenmark)

PROFESSIONAL PROFILE

A dedicated Head Chef with a proven ability to drive 80% seasonal profit growth through strategic kitchen restructuring and a "Zero Waste" culture. I specialize in high-pressure, remote environments where supply chain stability is a constant challenge, successfully maintaining 100% service continuity despite Arctic logistical hurdles.

Beyond the numbers, I view cooking as an elevated art form. My approach combines the precision of an international award winning carving specialist with a deep passion for transforming local ingredients into world-class culinary experiences. I am committed to delivering not just a meal, but a story told through flavor, heart, and artistic excellence.

CULINARY PHILOSOPHY

The Soul of Cooking I believe that truly exceptional food is born from a blend of technical mastery, love, and passion. Without heart, a dish lacks dimension; with it, it becomes an experience.

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View Culinary Video: <https://www.instagram.com>

Elevating Local Roots

I take pride in sourcing local ingredients and applying global techniques to unlock their hidden potential. By developing the value and flavor of indigenous produce, I create fusion menus (Thai-European & Nordic) that resonate with international guests.

■ View Menu Concept Video: <https://www.instagram.com/reel>

Artistic Integrity

As a silver and bronze medalist in international carving, I treat every plate as a canvas, ensuring that visual presentation is as impactful as the taste itself.

■ View Presentation Showcase: <https://www.instagram.com/tv>

CORE COMPETENCIES

- Financial Mastery: P&L; management, 40% cost reduction, and menu engineering for maximum revenue.
- Arctic Logistics: Expert in remote supply chains, managing sea and air freight lead times with 100% precision.
- Operational Excellence: Implementation of Zero Waste protocols and inventory controls (reducing overruns from 100% to 60%).
- Team Leadership: Mentoring multicultural teams and maintaining strict HACCP/International food safety standards.

PROFESSIONAL EXPERIENCE

Head Chef | Best Western Hotel Ilulissat, Greenland

2024 – Present

- View Portfolio: [https://drive.google.com/kitchen work](https://drive.google.com/kitchen%20work)
- Strategic Turnaround: Increased seasonal kitchen profits by 80% by redesigning workflow and financial monitoring systems.
- Logistics & Procurement: Led procurement in the Arctic region, overcoming seasonal disruptions and shipment delays through meticulous planning.
- Innovation: Developed a unique à la carte and banquet concept that bridges Thai-European culinary traditions with Nordic local produce.

Sous Chef | Best Western Hotel Ilulissat, Greenland

2023 – 2024

- Operational Bridge: Acted as the primary liaison between management and staff to ensure fast, effective decision-making.
- Quality Standards: Supervised all kitchen operations to ensure a consistent, high-end experience for international tourists.

Chef de Partie | Best Western Hotel Ilulissat, Greenland

2023

- Managed high-volume kitchen sections during peak seasons, ensuring every dish met the hotel's premium standards.

Commis I | Dusit Thani Krabi Resort and Spa, Thailand

2018 – 2019

Internship | Banyan Tree Phuket

AWARDS & RECOGNITION

- Bronze Medal: Thailand International Culinary Cup (2017)
 - View Certificate (TICC): <https://drive.google.com/file>
- Silver Medal: Andaman Hoteliers: Creativity with Style (2016 & 2017)
 - View Certificate (Andaman): <https://drive.google.com/file>
- Silver Medal: Thailand Junior Chef Championship (2015)
 - View Certificate (Junior Chef): <https://drive.google.com/file>

EDUCATION

Bachelor of Science (Home Economics)

Culinary Arts Major | Phuket Rajabhat University, Thailand

- View Certificates: <https://drive.google.com/certificates>