



CANDIDATE PROFILE .

PERSONAL INFORMATION

Name: Rommens B

Gender: Male

Height : 1m65

Sport: taekwondo, swimming

Belgium

Year of Birth: 21 January 1971, Namur

Marital statut, married in vietnam/resident
DALAT

Weight: 78kg

Culture: cinema, reading book, travel.

OVERALL ASSESSMENT

- Over 34 years of experience in food and beverage company in recognised restaurants and

hotel around Belgium, England, Malaysia, Vietnam and cooking in all stations of the kitchen.

- Over 18 years as a chef, head chef, executive chef in different 4 or 5 star resort hotel in Belgium, England, Malaysia, Vietnam.
- In depth knowledge of participating in the preparation and production of all Belgium, European and western kitchen.
- Proven ability to follow strict recipe and merchandising guidelines as well as constantly striving to be innovative and creative with the delivery of current products.
- Always listening to the management and the team for a good understanding at work.
- In depth knowledge of program computer excel, word, smile HR, smile FO, smile purchasing

EDUCATION

- 1983/1985 athenee Maurice Destenay, general school in Liege Belgium.
- 1985/1990 Hotel school Liege, Certificate Qualification; restaurant and kitchen certificate of business management, knowledge wine waiter.
Formation bakery and pastry.

FORMATION

- 1988 Restaurant and kitchen, Hotel d orange 4 star stavelot Belgium.
- 1989 Restaurant and kitchen, Hospitality inn 5 star Hotel Brighton England.
- 1990/1991 Military service in ambulance ,secouriste certificate military.
- 1999 certificat Lenotre School for CHEF for Accord group, Paris France.
- 2010 HACCP formation hygienia Agronomy university School
Gembloux Belgique.

SKILLS

- Complete experience Head Waiter, Wine Waiter.
- Complete working knowledge of most kitchen activities.
- Strong interpersonal and organisational skills.
- Ability to work with high volumes in fast paced environment.
- Very good in management staff in pression.
- Good knowledge of computer programs such as words, excel, windows smile office
- Languages; french excellent (mother tongue).
- Languages; english good in writing and speaking.
- Languages; neederland in school few notion.
- Languages; vietnamese few notion by my work in some hotel in vietnam.

WORKING EXPERIENCE

CURRENTLY I MANAGE MY CATERER IN VIETNAM IN DA LAT.

05 /2020 to 12/2020 GERMAN HOUSE RESTAURANT DALAT
EXECUTIVE CHEF

Main duties :

- . Incharge of all german kitchen western and all outlet culinary operations.
- . Undertake menu planning restaurant ,oversee and participate food preparation .
- .Participation at the production restaurant and a la carte menu with the staff.
- .COACH TEACH AND TRAIN the kitchen staff and restaurant to deliver excellent food .
- .Constantly establish rapport with the owner and staff to identify improvements.

BETWEEN 01/2020 AND 05/2020

DURING THE TIME OF CORONA VIRUS AND STAY IN CONFINEMENT AT HOME:TEACHING BY VIDEO WESTERN CUISINE AND SALE THE COOKIES AND CAKE, BREAD AND FOOD HOME MADE.

08/2019to12/2019 EDENSEE RESORT AND SPA 5 STAR HOTEL,DALAT VIETNAM
EXECUTIVE CHEF .

Main duties :

- In charge of all kitchen asian and western and all outlet culinary operations.
- Undertake menu planning buffet and restaurant ,oversee and participate food preparation
- Participation at the production buffet and a la carte menu with the staff .
- Coach teach and train kitchen staff to deliver excellence food for buffet and restaurant.
- Keep the food expenditure whithin budget and perform supervisory duties.
- Constantly establish rapport with manager and staff to identify improvements.

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05/2019 to 08 /2019 SAMTUYEN LAM GOLF AND RESORT HOTEL 4 STAR
DALAT VIETNAM.
EXECUTIVE/S / CHEF.

Main duties :

- In charge of all kitchen ,1)swiss belresort,2)golf resort,3) resort villa .
- In charge of all kitchen asian and western and all outlet culinary operations.
- Undertake menu planning buffet and restaurant ,oversee and participate food preparation
- Participation at the production buffet and a la carte menu with the staff .
- Coach teach and train kitchen staff to deliver excellence food for buffet and restaurant.
- Keep the food expenditure whithin budget and perform supervisory duties.

- Constantly establish rapport with manager and staff to identify improvements.

05/ 2018 to 01/2019 **VINPEARLNHATRANGVIETNAM,HOTEL5STARLONG BEACH**

**RESORT AND SPA ,Nha Trang.
HEAD CHEF WESTERN .**

Main duties :

- In charge of all kitchen western and all outlet culinary operations.
- Undertake menu planning buffet and restaurant ,oversee and participate food preparation
- Participation at the production buffet and a la carte menu with the staff .
- Coach teach and train kitchen staff to deliver excellence food for buffet and restaurant.
- Keep the food expenditure whithin budget and perform supervisory duties.
- Constantly establish rapport with manager and staff to identify improvements.
- Training staff for learning english language.

01/2018 to05/2019 **BROWNING INTERNATIONAL,FNHERSTAL,ISSGROUP.
COMPANY INBELGIUM.USA
PRIVATE HEAD CHEF FOR V.I.P.**

Main duties

- In charge of the gastronomique restaurant and all outlet culinary operations.
- Undertake menu planning gastronomique restaurant ,oversee and make food preparation for VIP guest .
- Participation at the production a la carte menu with the staff .
- Coach teach and train kitchen staff to deliver excellence food for restaurant.
- Keep the food expenditure whithin budget and perform supervisory duties.
- Constantly establish rapport with general manager and staff to identify improvementIn charge of the gastronomique restaurant and all outlet culinary operations.

10/2016 to 12/2017 **RESTAURANT BRUSSELS SPROUT. SINGAPOR.MALAYSIA.
HEAD CHEF
EXECUTIVE CHEF IN CATERING AND DELIVERY,FOR ST
PIERRERESTAURANT,GROUPE EMMANUEL STROOBANT ETOILE MICHELIN.**

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Main duties :

- In charge of all guest and all outlet culinary operations
- management of all kitchen
- managment of all staff in kitchen
- organisation of diferent banquet in and outside of the brussel s sprout
- particpate at the production with the staff
- coach, teach and training the staff kitchen for deliver a good food to the customer
- take care of orders and food stock
- undertake menu planning for different events

- control all check point HACCP
- organisation kitchen roster

01/2014 to 09/2016 ***HOTEL LES TANNEURS 4 STAR HOTEL PRIVAT , NAMUR
ESPIEGLERIE GASTRONOMIQUE RESTAURANT ,BELGIUM
GRILL DES TANNEURS
BANQUETING FOR ALL
HEAD CHEF BANQUETING AND PASTRY***

Main duties :

- In charge of all kitchen banqueting and all outlet culinary operations.
- Undertake menu planning banqueting ,oversee and participate food preparation
- Participation at the production catering with the staff .
- Coach teach and train kitchen staff to deliver excellence food for buffet and banqueting.
- Keep the food expenditure whithin budget and perform supervisory duties.
- Constantly establish rapport with supplier and customers.
- Organisation kitchen roster

2012 to 2014 ***HOME LA CHARMILLE , GEMBLOUX BELGIUM.
HEADCHEF forcollectivity***

Main duties :

- responsibility off all productions and delivery food in different home and school
- in same time different part time in differents hotel.4 star and 5 star

2010 to 2012 ***MY RESTAURANT
LEPINMARITIME,GASTRONOMIQUE RESTAURANT FISH AND
SEAFOOD. GEMBLOUX BELGIUM .
OWNER AND BOSS.***

Main duties :

- responsibility and management of all my restaurant and staff.

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2001 to 2010 ***HOMELACHANTERELLE,GEMBLOUXBELGIUM
HEAD CHEF .MAISON DE SOIN ET CONVALESCENCE.***

Main duties :

- In charge of all guest and all outlet culinary operations
- management of all kitchen
- managment of all staff in kitchen
- organisation of diferent banquet
- particpate at the production with the staff

- training the staff kitchen for deliver a good food to the customer
- take care of orders and food stock
- undertake menu planning for different events
- control all check point HACCP
- organisation kitchen roster

1999 to 2001 **NOVOTELBUSINESSCLASS,4STAR,ACCORDGROUPE ,WAVRE
BELGIUM
HEADCHEF.**

1998 to 1999 **L ENTRAGUEGOSSELIESHEADCHEF.**

1993 to 1998 **LE RESTAURANTLEBALLIEGE.SECONDOFKITCHEN**

1991 to1993 **LA PARMENTIERE,GASTRONOMIQUEFRENCH RESTAURANT
COLD CHEF PARTANDPASTRYCHEFPART**

1990 to 1991 military service GENT AND LIEGE ,military hospital
ambulance man fight.

Take care of hurts and sick people,and trasport hurt people , driving ambulance.

Before in school in belgium

email;rommensbenoit@gmail.com

phone number:84 886330741

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