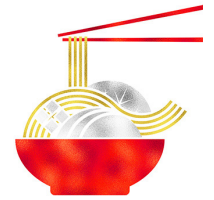


# David LACROIX

## FRANCE



INTERNATIONAL  
**CAO LÂU**  
CHALLENGE

*A Classic Dish Reimagined*

APRIL 11-14 2019

### About

- Executive Chef at Victoria Resort & Spa, Hoi An ([www.victoriahotels.asia](http://www.victoriahotels.asia))
- David has over 10 years experience working in kitchens including 8 years in kitchen management for hotels & resorts in the U.K, Canada, France & Vietnam.
- He was awarded Medal of Merit at the Guernsey Salon Culinaire.
- Winner Cao Lau Challenge 2018

### Professional Experience

- March 2010 to present  
Executive chef, "Victoria Hoi An Beach and Resort"
- October 2005 to March 2010  
Executive chef, "Victoria Can Tho"
- October 2003 to September 2005  
"Victoria Sapa Hotel"
- December 2002 – September 2003  
Sous Chef, Chalet "Les Seytelles" Ski Resort, Grand Bornand, French Alps, France
- Sous chef May – October 2002  
Sous Chef, Relais & Chateaux "The Inn At Manitou", Canada
- December 2001- April 2002  
Sous Chef, Chalet "Les Seytelles" Ski Resort, Grand Bornand, French Alps, France
- May – October 2001  
Chef de Partie, Relais & Chateaux "The Inn At Manitou", Canada
- 2000 – 2001  
Chef de Partie, The Ritz-Carlton, St. Thomas, U.S. Virgin Islands
- May – October 1999  
Chef de Partie, Relais & Chateaux "The Inn At Manitou", Canada
- 1997-1999  
Demi Chef de Partie, Saint-Pierre Park Hotel, U.K.

### Competitions

- Medal of Merit at the Guernsey Salon Culinary