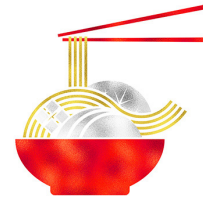


Chayan KACHANCHAI

THAILAND



INTERNATIONAL
CAO LÂU
CHALLENGE

A Classic Dish Reimagined

APRIL 11-14 2019

Academic Qualification

- Bachelor Degree in Kitchen and Restaurant Management, Dusit Thani College Thailand

Past Professional Experience

- Sheraton Grand Sukhumvit Bangkok Hotel, Commis Chef Banquet
- Thanadsri & Son Consulting Co., Ltd., Chef De Partie & Food Production Section Assistant Instructor Western Cuisine, Asian Cuisine
- Ueno Japanese Restaurant, Sous Chef
- R & B Food Supply Co., Ltd., Head Chef research and development
- River Kwai Botanic Delight Resort, Executive Chef / Resort Manager
- The Grill Steak and Restaurant, Owner Chef
- Sugo Japanese Restaurant Korat, Owner Chef

Current Professional Positions

- Corporate Executive Chef, Amman Hotel Udonthanee
- Corporate Executive Chef, R & B Food Supply
- Group Chef Advisor, IBIS Hotel Chiang Mai
- Chef Advisor Mellowship, JazzClub Chiang Mai

Culinary Affiliations

- Dedicated cooking offer for Her Royal Highness Princess Maha Chakri Sirindhorn.
- Dedicated cooking offer for Her Royal Highness Princess Soamsavali.
- Chef catering for cobra gold 2012 - Royal Thai Embassy Project Thai Cuisine to The World Chef McDang's Assistant Instructor, Thai Cuisine at USA
- Assistant Instructor, Dusit Thani Le Cordon Bleu Bangkok
- Thai Cuisine Instruction at Pasadema, Las Vegas and Aruzona, USA
- Lecturers of Asian food, Nakhon Ratchasima Rajabhat University
- Lecturers of food preservation Production of the Women Group
- Chef catering for DTAC Company
- Chef catering for Conference in Medicine and Public Health, Bangkok Hospital Ratchasima