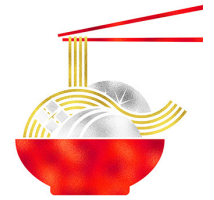


Fanny Goh Fhen NEE

MALAYSIA



INTERNATIONAL
CAO LAU
CHALLENGE

A Classic Dish Reimagined

APRIL 11-14 2019

Academic and Professional Qualifications

- Senior Chef Instructor in culinary arts with 11 years' experience.

Employment History

- Senior Chef Instructor at Cilantro Culinary Academy, Subang Jaya
May 2008 – Present
Teachers need good communication skills and interpersonal skills in order to effectively communicate with students. They must demonstrate expertise to their students in order to maintain respect. They also need organizational skills, patience and creativity, since they must often come up with ways to engage student thinking.
- Self Employed at Asia Cafe Restaurant, Subang Jaya
April 2006 – December 2008
Maintaining the storefront, preparation of food, inventory and stock management, service, maintaining food quality and standards.
- Chef De Partie at Holiday Inn Resort Glenmarie kuala lumpur, Glenmarie Shah Alam
December 2006 – December 2007
Do production kitchen for Chinese banquet kitchen, coffee house, event and all type of wedding function.
- Demi Chef at THE PAN PACIFIC HOTEL KUALA LUMPUR, KUALA LUMPUR
September 2003 – March 2005
Production kitchen from demi chef to chef de partie
In-charge in Chinese banquet and western banquet production
Prepare production for all function events.
- Commies 1 & 2 at DYNASTY HOTEL KUALA LUMPUR, KUALA LUMPUR
November 2001 – September 2003
Work as a kitchen helper in coffee house kitchen 3 station need to be taking care of western ,local and pantry, do ala carte service, buffet service, banquet service, action stall.

Education

- TAYLOR'S COLLEGE UNIVERSITY, KUALA LUMPUR
April 1999 – November 2001
Degree: Professional Certificate of Food & Beverage Services Management
- CILANTRO CULINARY ACADEMY, KLANG
June 2010 – September 2011
Degree: Diploma of Food & Beverage Services Management

- The French Culinary School In Asia, KUALA LUMPUR
May 2012
Degree: PROFESSIONAL CULINARY CERTIFICATE Art & Science of Molecular Cuisine
Professional culinary certificate, new cooking techniques & technologies
Professional culinary certificate, vacuum pack cooking.

Skills

- Chinese Cuisine
- Asian Cuisine
- Malay Cuisine
- Western Cuisine
- Pastry & Bakery
- Nyonya Cuisine
- Japanese Cuisine
- Korean Cuisine
- Thai Cuisine